

## STARTERS & PLATTERS

House Cut Fries with Garlic Aioli\* 6

Marinated Olives 6

Pickled Veggies 6

Deviled Eggs 6  
spicy remoulade, pickled red onion,  
bacon bits

Pretzel & Pub Cheese 7  
"wheelhouse" pretzel

Indo Poutine 11  
house cut fries, garlic cheese curds, Guinness gravy

Maple Buffalo Wings 12  
gorgonzola dressing

Parisian Gnocchi 13  
sauteed mushrooms, fried capers, parmesan cream

Oysters on the Half\* 3 | 16  
mignonette, cocktail sauce

Buttermilk Fried Calamari 13  
cherry peppers, spicy remoulade

Cheese Plate 16  
Grafton Village maple smoked cheddar, Great Hill bleu,  
Vermont Creamery Bijou goat cheese,  
blackberry-lavender jam,  
fresh fruit, crostini

Meze Platter 16  
roasted garlic hummus, beet tzatziki, eggplant caponata,  
pickled veggies, pita

PEI Mussels 14  
chorizo, garlic, mustard cream, grilled Iggy's baguette

Garlic & Chile Shrimp 13  
grilled shrimp, butter & white wine sauce,  
grilled Iggy's baguette

## SALADS

Local Heirloom Tomatoes 14  
Lioni burrata, sunflower seed pesto,  
arugula, evoo, grilled baguette

Local Mixed Greens 8  
mesclun greens, cherry tomatoes,  
mustard vinaigrette

Indo Caesar 10  
white anchovy, parmesan frico

add grilled chicken 6  
add avocado 3  
add salmon 12

## SIDES

Sauteed Mushrooms 7

Garlic Mashed 6

Guinness Gravy 2

Broccoli Rabe 7

## SANDWICHES

Served with Mixed Greens  
or House Cut French Fries

Indo Cheeseburger\* 15  
Irish cheddar, roasted garlic aioli,  
charred red onion, lettuce,  
tomato, brioche

Buttermilk Fried Chicken 15  
hot maple mustard, roasted garlic  
aioli, lettuce, tomato, brioche

Veggie Burger 14  
sweet potato, chickpea, arugula,  
spicy remoulade, vegan brioche

Avocado BLT 14  
applewood smoked bacon, lettuce,  
tomato, garlic aioli

add bacon 3  
add avocado 3  
add fried egg 2  
add gorgonzola 1

## ENTREES

Mac of the Week  
Chicken Pesto Mac 20  
sunflower pesto, grilled chicken,  
bacon breadcrumbs

Mac & Cheese 15  
smokey bacon breadcrumbs  
add sauteed mushrooms 2

Fish & Chips 17  
beer battered cod, fries,  
tartar sauce

Bangers & Mash 18  
Irish bangers, garlic mashed,  
broccoli rabe, Guinness gravy

Pan Roasted Salmon 24  
shaved fennel, cous cous, harissa  
vinaigrette

Summer Succotash 18  
seared polenta, roasted corn, farro,  
arugula, cherry tomatoes, charred  
scallion yogurt

add grilled chicken 6  
add salmon 12