

## STARTERS

**OYSTERS ON THE HALF\*** 18  
mignonette, cocktail sauce, lemon

**COLOSSAL SHRIMP COCKTAIL** 3 each  
cocktail sauce, lemon

**SPICY PIMENTO DEVEILED EGGS** 7  
scallion, cornichon

**CHIPS & DIP** 8  
house fried potato chips with french onion dip

**MEZE PLATTER** 8 each | 22 all three  
lemon garlic hummus with crispy chickpeas,  
beet tzatziki with dill yogurt,  
marinated cucumber

**MAINE MUSSELS** 15  
chorizo, garlic, mustard cream, grilled baguette

**BUTTERMILK FRIED CALAMARI** 15  
cherry peppers, spicy remoulade

**MAPLE BUFFALO WINGS** 15  
gorgonzola sauce, celery

**HOUSE-CUT FRIES WITH GARLIC AIOLI\*** 8

**INDO POUTINE** 14  
house-cut fries, cheddar cheese curds,  
guinness beef gravy

## SOUP & SALAD

**CORN CHOWDER** 11

**MIXED GREENS** 11  
little leaf farms mesclun greens,  
cherry tomatoes, radish, mustard vinaigrette

**BABY ARUGULA** 12  
feta cheese, shaved radish, quinoa,  
crispy chickpeas, green goddess

**BEET SALAD** 14  
goat cheese, baby arugula, toasted  
sunflower seeds, balsamic vinaigrette

add: grilled chicken 7 salmon 14 steak 14

## SIDES

**SAUTEED GREENS** 7

**CARAMELIZED FENNEL, HEIRLOOM  
TOMATOES, GREENS & POTATOES** 9

**SAUTEED GREEN BEANS** 9

**COLESLAW** 5

## ENTREES

**FISH & CHIPS** 21  
beer battered pollock, fries, slaw, lemon, tartar

**PAN ROASTED SALMON\*** 26  
caramelized fennel, sauteed heirloom tomatoes,  
greens, roasted potatoes, herb crème fraîche

**CHILLED LOBSTER ROLL** 30  
tarragon brown butter, celery, chives, lemon,  
grilled brioche, house-fried chips

**MUSHROOM FRICASSEE** 20  
wild mushrooms, baby spinach,  
parmesan polenta cake, red wine cream sauce

**HERB ROASTED HALF CHICKEN** 24  
grilled gold bar squash, sauteed florentino, pan sauce

**TENDERLOIN STEAK TIPS\*** 27  
herb marinade, house-cut fries, petite greens,  
crispy shallots, chimichurri

**MAC & CHEESE** 15  
cavatappi pasta, smoky bacon breadcrumbs

add: beer braised brisket 7

## SANDWICHES

Served with Mixed Greens or House Cut Fries

**INDO CHEESEBURGER\*** 16  
vermont cheddar, charred red onion,  
aioli\*, lettuce, tomato, brioche

**HOT FRIED CHICKEN** 16  
pickles, slaw, seeded bun

**VEGGIE BURGER** 16  
sweet potato, chickpea, arugula,  
spicy remoulade\*, seeded roll

**HEIRLOOM TOMATO B.L.T.** 16  
north country bacon, crisp lettuce, heirloom  
tomato, garlic aioli\*, iggy's rosemary focaccia

**BRISKET SANDWICH** 18  
beer braised brisket & onion, havarti,  
horseradish aioli\*, ciabatta

add: north country bacon 3  
fried egg\* 2 gorgonzola 1 garlic aioli\* 1

## DESSERT

**WARM BROWNIE SUNDAE** 9  
vanilla ice cream, caramel,  
whipped cream, walnuts

**ICE CREAM SCOOP** 4

\* These items are served raw or undercooked or may be cooked your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our hardworking kitchen staff. If you have questions or concerns, please ask our staff for more details.