



# DINNER

## APPS & SNACKS

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

WARM ARTICHOKE DIP 13  
cast iron skillet, spicy dilly beans,  
grilled iggy's bread

DEVILS ON HORSEBACK 11  
three feta stuffed, bacon wrapped  
medjool dates, fig balsamic



PEI MUSSELS FRA DIAVOLO 17  
grilled iggy's bread  
add house cut fries +7

BUTTERMILK FRIED CALAMARI 17  
cherry peppers, spicy remoulade

MAPLE BUFFALO WINGS 16  
gorgonzola, celery

HOUSE-CUT FRIES garlic aioli\* 9

INDO POUTINE 15  
house-cut fries, cheese curds,  
guinness beef gravy

## SOUP & SALAD

FRENCH ONION SOUP 14  
caramelized onions, gruyere,  
baguette

MIXED LITTLE LEAF GREENS 8  
crisp local greens, dijon vinaigrette

SHAVED BRUSSELS 15  
belgian endive, blood orange,  
hazelnut crunch, pomegranate  
vinaigrette

WARM GOLDEN BEETS 14  
baby arugula, pistachio dukkah, beet  
yogurt, sheep's milk feta

BIGGIE SALAD 16  
little leaf greens, baby heirloom  
tomatoes, red onion, avocado,  
gorgonzola, dijon vinaigrette

grilled chicken +8  
roasted salmon\* +14  
8 oz brandt farm flatiron steak\* +18  
avocado +3  
crispy applewood bacon +3

## ENTREES

FISH & CHIPS 23  
beer battered haddock, fries,  
slaw, lemon, tartar

BAY OF FUNDY SALMON\* 28  
roasted root veggies, baby kale,  
zaatar spices, cauliflower puree

MUSHROOM FRICASSEE 20  
maitake & cremini, baby kale,  
parmesan polenta, marsala cream

STATLER CHICKEN BREAST 27  
garlicky broccolini, roasted garlic  
mashed, guinness gravy

STEAK FRITES 32  
brandt farm flatiron\*, house cut  
fries, mixed greens, stilton butter

SKILLET MAC & CHEESE 16  
cavatappi, bacon breadcrumbs  
add chicken +8



## SANDWICHES

*Mixed Greens or House Cut Fries*

BUTTERMILK FRIED CHICKEN 17  
maple mustard, garlic aioli\* lettuce,  
tomato

LAMB BURGER 20  
arugula, pickled red onion, mint  
labneh

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

INDO CHEESEBURGER\* 18  
vermont cheddar, charred red  
onion, garlic aioli\*, lettuce, tomato

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

## SIDES for the table

BROCCOLINI 10  
garlic, chili flake, lemon, evoo

ROASTED BRUSSELS SPROUTS 10

SAUTEÉD MUSHROOMS 13  
marsala cream

MASHED POTATOES 8

GRILLED IGGY'S BREAD with evoo 2

## COCKTAILS

SNAPDRAGON 13  
gin, lavender honey,  
cardamom, lime, ginger beer

GARDENIA 13  
gin, aquavit, finocchietto, ancho  
reyes, carrot, lemon, pineapple

THIN LASSI 13  
vodka, mango, yogurt, lime, car-  
damom, clarified coconut milk

KING VOLCANO 13  
chili infused tequila, aperol,  
pineapple, lime

L'HOTEL SEREIN 13  
mezcal, amaro sfumato,  
amaretto, lemon

IMPOSTER SYNDROME 13  
brown butter tequila, amaro  
lucano, brown sugar, amaretto,  
coffee bitters

ROOM FOR TWO 13  
white rum, herb maple, lemon,  
walnut bitters\*

TO THE MOON & BACK 13  
toasted pecan bourbon\*,  
creme de cacao, pepita orgeat,  
citrus, egg white

REGULAR JOHN 13  
rye, vermouth, campari, cherry  
heering, nola coffee

MULLED WINE 13  
red wine, brandy, warm spices

INDO HOT TODDY 13  
bourbon, ginger brandy,  
lemon, honey, allspice

MULLED CIDER 6  
add brandy, rum or bourbon +7

## SPIRIT FREE COCKTAILS

BLOSSOM FIX 10  
blood orange hibiscus, lemon,  
soda

BLACKBERRY COBBLER 12  
blackberry, mint, red verjus,  
ghia aperitif, lemon

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

\* 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.

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