

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

CROQUE MONSIEUR 15
north country ham, gruyere cheese,
mornay, cornichons, sourdough

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

SAUTEED MUSHROOMS 13
marsala cream

MASHED POTATOES 8

GRILLED IGGY'S BREAD with butter 4

COCKTAILS

SNAPDRAGON 12
gin, lavender honey,
cardamom, lime, ginger beer

PASSIONFRUIT PALOMA 12
tequila, lime, ginger, passionfruit

IRISH OLD FASHIONED 13
glendalough irish whiskey,
guinness syrup, bitters

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

IT AIN'T EASY BEING 13
vodka, cucumber, genepy,
rocky's botanical, lemon

L'HOTEL SEREIN 12
mezcal, amaro sfumato,
amaretto, lemon

STRAW HAT SONG 12
dark rum, averta, falernum,
lime, demerara, prosecco

ROSÉ SPRITZ 11
cucumber vodka, lemon
pamplemousse, rosé, soda

DIVISION BELL 12
mezcal, lime, aperol,
maraschino

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

KOOL-AID ECLIPSE 13
rum blend, curaçao, lime,
pineapple, orgeat*, absinthe

GO WITH THE FLOW 12
bourbon, angostura amaro,
peach, lemon, honey

INDO HOT TODDY 12
bourbon, ginger brandy,
lemon, honey, allspice

MULLED CIDER 6
add brandy, rum or bourbon +7

SPIRIT FREE COCKTAILS

FIG-URE IT OUT 11
fig, apple cider, lemon,
grapefruit, 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.

An automatic gratuity of 20% will be added to the check for parties of eight or more. This service fee is paid entirely to the service staff.