

# DINNER

## APPS & SNACKS

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

CRISPY ZAAATAR CHICKPEAS 4

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

PANKO FRIED PICKLE CHIPS 12  
calabrian chile aioli\*



ALE STEAMED MUSSELS 17  
melted leeks, grainy mustard cream,  
grilled sourdough  
*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 16  
house-cut fries, cheddar curds,  
guinness gravy

## SOUP & SALAD

FRENCH ONION SOUP 14  
caramelized onions, gruyere,  
baguette

MIXED LITTLE LEAF GREENS 8  
crisp local greens, dijon vinaigrette

CAESAR SALAD 14  
romaine hearts, brioche croutons,  
parmesan, caesar dressing  
*add marinated white anchovies +5*

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*  
*8 oz brandt farm flatiron steak\* +18*  
*avocado +3*  
*crispy applewood bacon +3*

## ENTREES

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

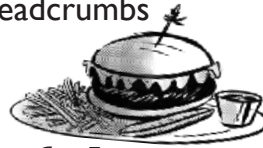
ROASTED COD LOIN 28  
bacon lardons, fingerling potatoes,  
leek and mussel chowder sauce

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

STATLER CHICKEN BREAST 26  
caramelized brussels sprouts, garlic  
& chive whipped potatoes, guinness  
gravy

STEAK FRITES 32  
brandt 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, apple & brussels slaw,  
toasted brioche

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

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

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

CRISPY BRUSSELS SPROUTS 11  
zaatar spices

GARLIC & CHIVE WHIPPED POTATOES 8

SAUTEÉD MUSHROOMS 13  
marsala cream

GRILLED IGGY'S BREAD *with butter* 4

## COCKTAILS

PASSIONFRUIT PALOMA 12  
tequila, lime, ginger,  
passionfruit soda

THE SKY IS FALLIN' 13  
bourbon, applejack, cinnamon,  
lemon, whiskey bitters, allspice

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

A SLIP IN THE WIND 13  
west cork bourbon barrel,  
foro, smoked maple, lemon

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

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

FINNEGAN'S WAKE UP 13  
aged rum, coffee liqueur, bitters  
pineapple, passion fruit, lemon

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

I THINK I LOST MY  
HEADACHE 13  
banana rum, coco lopez,  
pineapple, orange, averta

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

MULLED CIDER 6  
*add brandy, rum or bourbon +7*

## SPIRIT FREE

PANDAN PAINKILLER 12  
coconut, pandan, pineapple, oj,  
lime

FAUX-GRONI 12  
seedlip grove 42, giffard aperitif,  
roots divino rosso



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.