

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

SPRING SALAD 16
sugar snap peas, arugula,
watermelon radish, curly carrots,
feta cheese, green goddess

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

grilled chicken +8
6 oz brandt prime sirloin tips +18*
avocado +3
crispy applewood bacon +3

ENTREES

FISH & CHIPS 24
beer battered haddock, house-cut-
fries, red cabbage slaw, lemon, caper
and cornichon 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

MARINATED SIRLOIN STEAK TIPS
32
brandt prime bavette, house-cut fries,
cherry bomb peppers

MAC & CHEESE 16
cavatappi, parmesan breadcrumbs
add chicken +8
add applewood bacon +3



SANDWICHES
Mixed Greens or House Cut Fries

BUTTERMILK FRIED CHICKEN 17
maple mustard, red cabbage 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

SAUTÉED MUSHROOMS 13
marsala cream

GRILLED IGGY'S BREAD *with butter* 4

COCKTAILS

PASSIONFRUIT PALOMA 12
tequila, lime, ginger,
passionfruit soda

WICKLOW GIMLET 13
glendalough double barrel irish
whiskey, lime, green tea

THE LIARS CLUB 14
bourbon, grapefruit, lillet blanc,
orange bitters

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

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

BANDOLIERS 13
mezcal, ancho reyes, lime
amaro angostura, pomegranate,
mole bitters

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

SPRING SMASH 13
gin, basil, bergamot, lemon, celery
bitters

SLINGSHOT 13
rye, cherry heering, ginger, lime,
hellfire bitters, soda

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

WATERMELON MINT
SANGRIA 12 glass/ 48 carafe
rosé, mint, watermelon, prosecco

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.