

DINNER  
MENU  
EVERY NIGHT  
UNTIL 10

THE

# INDEPENDENT

## STARTERS

OYSTERS ON THE HALF 18  
mignonette, cocktail sauce, lemon

FRENCH ONION SOUP 14  
gruyere crouton

BUTTERMILK FRIED CALAMARI 16  
cherry peppers, spicy remoulade\*

MAPLE BUFFALO WINGS 17  
gorgonzola, celery

BURRATA & FIGS 18  
arugula, spicy honey, walnuts, sourdough toast

LITTLE LEAF GREEN SALAD 9  
crisp, local greens, dijon vinaigrette

CAESAR SALAD 14  
*add marinated white anchovies +5*

## SNACKS

WARM ARTICHOKE DIP sourdough 12  
FRIED CHEESE CURDS sriracha ranch 10  
FRIED PICKLE CHIPS spicy remoulade\* 12  
HOUSE-CUT FRIES garlic aioli\* 10  
POUTINE cheddar curds, guinness gravy 16

## LARGE PLATES

POTATO GNOCCHI 21  
hen of the woods mushrooms, arugula, parmesano-reggiano, marsala cream  
SAUTÉED MUSSELS 18  
garlic, shallots, white wine, herbs, grilled sourdough  
*add house cut fries +7*  
BIGGIE SALAD 16  
little leaf greens, baby heirloom tomatoes, red onion, avocado, gorgonzola, dijon vinaigrette  
*grilled chicken +8*  
*crispy applewood bacon +3*  
*6 ounce brandt prime steak tips\* +18*

## SANDWICHES

with house cut fries or little leaf greens  
PRESSED CUBANO 17  
mojo roast pork, ham, swiss, pickles, dijon  
VEGGIE BURGER 17  
sweet potato, chickpea, arugula, spicy remoulade\*, toasted brioche  
BUTTERMILK FRIED CHICKEN 17  
maple mustard, red cabbage slaw, brioche  
INDO CHEESEBURGER\* 18  
vermont cheddar, charred red onion, garlic aioli\*, lettuce, tomato, brioche  
*applewood bacon +3*   *fried egg\* +3*  
*avocado +3*   *substitute gluten free bun +2*

FISH & CHIPS 24  
beer battered haddock, house fries, slaw, tartar  
NORWEGIAN SALMON 28  
roasted fingerlings, broccolini, lemon caper beurre blanc  
STATLER CHICKEN 26  
caramelized brussels sprouts, garlic mashed potatoes, guinness gravy  
MARINATED SIRLOIN STEAK TIPS 32  
brandt prime bavette, fries, little leaf greens  
MAC & CHEESE 16  
cavatappi, parmesan breadcrumbs  
*grilled chicken +8*   *crispy applewood bacon +3*

## WEEKLY HAPPENINGS

BRUNCH Saturday & Sunday 11 - 3

LATE NIGHT FOOD 7 Nights until Midnight!

DOLLAR OYSTERS Every Monday

PUB TRIVIA Tuesdays at 7pm

PRIME RIB Every Sunday @ 1pm 'til it's gone!

KIDS EAT FREE\* Every day from 4 - 6pm

\* free kids menu item with adult meal

BOOK YOUR PRIVATE EVENT WITH US!  
[hello@theindo.com](mailto:hello@theindo.com) for more info

COMING IN MARCH: LUNCH IN THE PUB!  
Monday & Friday 12 - 4

A 3% Kitchen Service Fee is added to all checks and paid to our hourly kitchen staff.  
This fee is optional and will be removed upon request.

An automatic gratuity of 20% will be added to the check for parties of eight or more.

Before placing your order, please let us know if anyone in your party has a food allergy.

\* These items are served raw or undercooked or may be cooked to your specifications.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.