



THE INDEPENDENT

STARTERS

OYSTERS ON THE HALF* 18
mignonette, cocktail sauce, lemon

LITTLE LEAF GREEN SALAD 10
crisp, local greens, dijon vinaigrette

CAESAR SALAD 14
add grilled chicken +10

WARM ARTICHOKE DIP sourdough 12

BUTTERMILK FRIED CALAMARI 18
cherry peppers, spicy remoulade*

MAPLE BUFFALO WINGS 17
gorgonzola, celery

FRENCH ONION SOUP 15
gruyere crouton

SAUTÉED MUSSELS 19

garlic, shallots, white wine, herbs, grilled sourdough

MAC & CHEESE 16

cavatappi, parmesan breadcrumbs
grilled chicken +10 applewood bacon +4

POTATO GNOCCHI 23

hen of the woods mushrooms, arugula,
marsala cream, parmigiano-reggiano

BIGGIE SALAD 16

little leaf greens, baby heirloom tomatoes, red
onion, avocado, gorgonzola, dijon vinaigrette
grilled chicken +10 applewood bacon +4
steak tips* or salmon +19

WEEKLY HAPPENINGS

LATE NIGHT FOOD 7 Nights until Midnight!

DOLLAR OYSTERS Every Monday

PUB TRIVIA Tuesdays at 7pm

DAIQUIRI CLUB Every Thursday

SUNDAY BRUNCH 11am - 3pm

PRIME RIB Sundays at 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 for more info

SNACKS

SPICE BAG house cut fries, crispy fried chicken,
spicy peppers, togarashi, curry gravy 17

FRIED CHEESE CURDS sriracha ranch 10

FRIED PICKLE CHIPS spicy remoulade* 12

HOUSE-CUT FRIES with ketchup 10
upgrade your fries! curry gravy +3

add a dip: garlic aioli*, sriracha ranch, or gorgonzola +2 ea

ENTREES

FISH & CHIPS 26

beer battered george's bank haddock, house fries,
red cabbage slaw, tartar

NORWEGIAN SALMON 29

garlicky summer greens, creamy corn polenta

CHICKEN MILANESE 27

parmesan breaded chicken cutlet,
sautéed asparagus, baby heirloom tomatoes,
arugula, lemon beurre blanc

GRILLED SIRLOIN STEAK TIPS* 32

demkota ranch bavette, house marinade, fries &
little leaf greens

SANDWICHES

with house cut fries or little leaf greens

PRESSED CUBANO 18

mojo roast pork, ham, swiss, pickles, dijon

VEGGIE BURGER 18

sweet potato, chickpea, arugula,
spicy remoulade*, toasted brioche

BUTTERMILK FRIED CHICKEN 18

maple mustard, red cabbage slaw, brioche

INDO CHEESEBURGER* 20

vermont cheddar, charred red onion, garlic aioli*,
lettuce, tomato, brioche
applewood bacon +4 avocado +3 fried egg*+3
substitute gruyere or bleu cheese +1
substitute gluten free bun +2

Menu prices reflect our commitment to fair wages and benefits.

Six percent of food sales is shared with the kitchen team through weekly revenue sharing.

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

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

Consuming raw or undercooked food may increase risk of foodborne illnesses.

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

THE INDEPENDENT

DRINKS

EVERY NIGHT
UNTIL 1 AM

COCKTAILS

14 dollars unless otherwise noted

PASSIONFRUIT PALOMA

tequila, lime, ginger, passionfruit soda

SNAPDRAGON

gin, lavender honey, cardamom, lime, ginger beer

GRAPEFRUIT GIMLET

vodka, pamplemousse, grapefruit juice, lime

AFTERBURN

tequila, hibiscus, guava, lime, chili tincture

BANDOLIERS

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

GARDENS OF LAPUTA

gin, cucumber, dill, aloe, lemon

FREEZER MARTINI

citadelle gin, house vermouth blend, blue cheese olive, cocktail onion or lemon twist

BAKLAVA WHISKEY SOUR

pistachio bourbon, amaro della sacra, lemon, honey, rose

RASPBERRY SPRITZ

campari, raspberry, frico lambrusco, soda

ELDERFLOWER & WHITE PEACH SANGRIA

glass 14 / carafe 40

THE LIFFEY DESCENT 16

glendalough double barrel irish whiskey, dolin blanc, yellow chartreuse, suze, orange bitters

Created to Honor Ken Kelly. One dollar from each cocktail supports The Somerville Museum.

SPIRIT FREE COCKTAILS

12 dollars

CUCUMBER COOLER

cucumber, lemon, soda

FAUX-GRONI

seedlip grove 42, giffard aperitif, roots divino rosso

IRISH COFFEE

CLASSIC 13

glendalough double barrel irish whiskey, del's coffee, demerara, freshly whipped cream, nutmeg

ICED IRISH COFFEE 13

irish whiskey, del's cold brew coffee, demerara, freshly whipped cream, nutmeg

SPIRIT FREE IRISH COFFEE 13

seedlip spice 94, lyre's coffee originale, del's coffee, demerara, freshly whipped cream, nutmeg

DRAUGHT BEER

16 ounces unless otherwise noted

NIGHT SHIFT Nite Lite Lager 4.3% MA 8

ZERO GRAVITY Green State Lager 4.9% VT 8

DEVIL'S PURSE Kölsch 5% MA 8

WEIHENSTEPHANER Hefeweizen 5.4% .5L GER 9

TUCKERMAN Pale Ale 5.3% NH 8

CAMBRIDGE Amber Ale 4.9% MA 9

NOTCH Left of The Dial IPA 4.3% MA 8

FIDDLEHEAD New England IPA 6.2% VT 9

FINBACK Rolling In Clouds IPA 7.1% 12oz 9 NY

MAINE Lunch IPA 7% 12 oz ME 12

DUCHESS Barrel-Aged Belgian Sour 6.2% BE 12

GUINNESS Stout 20oz 4.2% IRE 9

CITIZEN CIDER Rotating 12oz VT 9

BOTTLES & CANS

Miller High Life 5

Modelo Especial 6

Narragansett Lager 5

Lawson's Sip of Sunshine IPA 10

Surfside Iced Tea & Vodka 8

Topo Chico Hard Seltzer 7

Downeast Original Cider 8

Magners Cider 20 ounce 10

Bucket of Ponies to share 16

five Miller High Life 7 ounce bottles



WINE

all organic, all 13 dollars

SPARKLING DIBON Cava, Spain

PET-NAT Osmote Cayuga White, Finger Lakes, NY

WHITE Petit Bourgeois Sauvignon Blanc, Loire, FR

WHITE Rouvalis "Asprolythi" Roditis, Aigialeia, GR

ORANGE Roussely, Loire, FR

ROSÉ Les Cardonnieres, Provence, FR

CHILLED RED Uivo Renegado, Douro, Portugal

RED Melovivo Frappato, Sicily, Italy

RED Artuke Tempranillo, Rioja, Spain

NA CANS & BOTTLES

Athletic Run Wild IPA 8

Athletic Upside Dawn Golden Ale 8

Guinness Stout 0.0 8

Pigeon Cove Organic Raspberry Basil Kombucha 5

IBC Root Beer | Mexican Coke 5

Fresh Limeade or Lemonade 5

Open Water Still Tallgirl Can 5

Open Water Sparkling Tallgirl Can 5

BEER & A SHOT, OUR FAVORITE PAIRINGS

Only 13 bucks!

THIRD RAIL

Miller High Life & Half Montenegro/Half Mezcal

MANDELA EFFECT

Modelo Especial & Mystery Shot

PHIL LYNOTT

Half Guinness & Glendalough Double Barrel

*Please drink responsibly and never drive drunk.
Let us know if you need help getting home safely.*