

DINNER

◆ = \$6 Happy Hour items, weekdays from 3-6

Starters

Salmon Belly & Avocado Tartare mandarin citronette, herb crème fraîche, spiced taro chips 15

PEI Mussels & Fries spring garlic, white wine, saffron cream, french fries 15
Prince Edward Island

Classic Meatballs 3 beef & pork meatballs, grana padano, soft polenta, tomato sauce 10 ◆
Add meatball 3 each

Fried Calamari herbs, parmesan, chili aioli 16

Mac & Cheese truffle, bacon, white cheddar 12 ◆

Indy Wings house red pepper sauce, blue cheese ◆
8 wings 15 15 wings 23

Indy Sides

Blistered Shishito Peppers ginger soy vinaigrette, charred lemon 9 ◆

Heirloom Carrots brown butter, almonds, chives 9 ◆

Parmesan Truffle Fries parmesan, white truffle oil 9 ◆

French Fries 5

Fresh Market Oysters

on the half-shell, classic mignonette, house granita

six 18 dozen 30

Rustic Bread Boards

Grilled Rosemary Focaccia herb mascarpone 12

Avocado Toast

pickled carrot, English cucumber, lemon 13 ◆

Burrata Toast

local English peas, shaved radish, parmesan, jalapeno basil pesto 14

Toast Tower

Combination of all 3 toasts - 23

Cheese & Charcuterie

6 each or pick 5 for 25

Served with sweet & spicy mustards, pickled veggies, toasted nuts, chili honey & grilled artisan bread

Big John's Cajun Rubbed Cheddar, UT

Cypress Grove Truffle Tremor, CA

Marin County Camembert, CA

Pt. Reyes Blue Cheese, CA

Manchego, La Mancha, Spain

Bourbon & Chicken Liver Pate, Made in house

Spiced Pork Rillettes, Made in house

Palacios, Chorizo, La Rioja, Spain

Fra'Mani Salame, CA

Soup, Salads & Sandwiches

Indy Caesar local little gem lettuces, Spanish white anchovy, croutons, parmesan 13

Add on: Mary's free range chicken 7 • 5oz skirt steak 10

Summer Kale Salad

Tuscan Kale, local yellow peaches, sugar snap peas, avocado, radish, sunflower seeds, almond, feta cheese green goddess dressing 15

Truffled Poached Egg & Bacon frisée lettuce, truffle vinaigrette, brown butter croutons, green onion parmesan 14

Seasonal Soup 10

Farmer's Market Salad organic greens, pickled vegetables, parmesan, almonds, California olive oil 10

The Cubano pulled pork shoulder, smoked ham, pickles, habanero dijonaise, gruyere, ciabatta bread, french fries 16

"The Independence" Burger 7oz grilled patty, aged cheddar, butter lettuce, tomato, pickle, caramelized onion, Indy secret sauce, brioche bun, french fries 16 *gluten free bun 2*

Entrées

Pan Roasted Mary's Half Chicken broccolini, parmesan herb polenta, white wine pan jus 25

Bolognese rigatoni pasta, slow cooked pork and beef sauce, grana padano 19

Fish & Chips wild atlantic cod, Santa Monica WIT beer batter, homemade tartar sauce, french fries 19

Crab Risotto lump crab, shrimp, manila clams, fennel tomato broth 24

Skuna Bay Salmon sautéed, roasted butternut squash, quinoa, sherry onions, smoked paprika aioli 27

Steak Frites 10oz ribeye, herb butter, french fries 35

Homemade Desserts

Banana-Hazelnut Bread Pudding nutella ganache, McConnell's caramel ice cream 10

Warm Dark Chocolate Cake McConnell's vanilla bean ice cream, chocolate ganache 10

Strawberry-Coconut Panna Cotta California strawberries, vanilla whipped cream, shortbread 10

Soft Drinks 3 Iced Tea 4 Lemonade 4 S. Pellegrino sm 4/lg 6 Acqua Panna sm 4/lg 6

Wifi: TheIndependence PW: 205broadway ◆ 205 Broadway, Santa Monica, CA 90401

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.**20% service charge will be added to parties of 6 or more**