

LUNCH

◆ = \$6 during Happy Hour, 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, espelette chili, french fries 15
Prince Edward Island

Classic Meatball grana padano, soft polenta, tomato sauce 9 ◆

Parmesan Truffle Fries parmesan, white truffle oil 8 ◆

Fried Calamari herbs, parmesan, chili aioli 16

Mac & Cheese truffle, bacon, white cheddar 12 ◆

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

Housemade Sandwiches

Served with choice of french fries or house salad

Crispy Chicken Sandwich homemade slaw, whole grain honey mustard, heirloom tomato, cilantro 15

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

"The Independence" Burger 7oz grilled patty, aged cheddar, butter lettuce, tomato, pickle, caramelized onion, Indy secret sauce, brioche bun 16

Add On: egg 2 • bacon 3 • avocado 3

Market Fruit & Veggies

Blistered Shishito Peppers ginger soy vinaigrette, charred lemon 9 ◆

Heirloom Carrots brown butter, almonds, chives 9 ◆

Fresh Fruit Bowl 6

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

- Cypress Grove Truffle Tremor, CA
- Harbison Triple Cream, VT
- Rogue Creamery Smoky Blue, OR
- 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 and Salad

Seasonal Soup 9

Kale & Quinoa Chopped hard boiled egg, grapes, snap peas, candied walnuts, valbreso feta, avocado, green goddess dressing 15

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

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

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

Add on: Mary's free range chicken 7 • grass-fed skirt steak 10

Lunch Entrees

Fish & Chips wild atlantic cod, Santa Monica WIT beer batter, homemade tartar sauce, french fries 15

Bolognese paccheri pasta, slow cooked pork and beef sauce, grana padano 17

Skuna Bay Salmon roasted butternut squash, quinoa, sherry onions, smoked paprika aioli 25

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

Breakfast Favorites

Fried Egg Sandwich 2 over easy eggs, bacon, aged cheddar, wild arugula, Indy secret sauce, sourdough bread, french fries or side salad 14

Indy Omelette roasted mushrooms, spinach, gruyere, caramelized onions, side salad 15

Hangover Poutine pork & beef bolognese, french fries, caramelized onions, gruyere, egg 15

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**