

# THE INDEPENDENCE

EST. Santa Monica 2014

## WEEKDAY BRUNCH

◆ = \$5 during Happy Hour, weekdays from 3-6

### Soup and Salad

#### Seasonal Soup 9

**Kale & Quinoa Chopped** smoked egg, grapes, snap peas, candied walnuts, valbreso feta, avocado, green goddess dressing 13

**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's Chicken Caesar** grilled radicchio and romaine, dates, farro, green onion, parmesan vinaigrette, lemon-crumb gremolata 15

### 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 dijonnaise, gruyere, ciabatta bread 15

**Angus Burger** caramelized onions, gruyere, herb aioli, brioche 14

### MARKET FRUIT & VEGGIES

**Blistered Shishito Peppers** ginger soy vinaigrette, charred lemon ◆ 9

**Succotash** sweet corn, fava beans, peperonata, soft polenta 9

**Fresh Fruit Bowl** 6

**Mediterranean Heirloom Tomatoes** cerignola olives, chick pea puree, valbresco feta 11

### Rustic Bread Boards 12

**Grilled Rosemary Focaccia** herb mascarpone ◆  
**Avocado Toast** roasted red peppers, onions, almonds ◆

**Burrata Toast** melted cherry tomatoes, California olive oil, micro basil

**Toast Tower** Combination of all 3 toasts 23

### Cheese & Charcuterie Board

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

**Bourbon & Chicken Liver Pate**, Made in house

**Spiced Pork Rillettes**, Made in house

**Palacios, Chroizo**, La Rioja, Spain

**Fra'Mani Salame**, CA

### Fresh Market Oysters on the half-shell

classic mignonette, house granita

six 18     dozen 30

### Shared Plates

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

**Steamed Mussels** caramelized onion, bacon, tomato, olives, chili flake, grilled focaccia 14

**Hand - Cut Potatoes** mesquite seasoning, chili aioli, BBQ sauce 8

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

**Parmesan Truffle Fries** parmesan, white truffle oil ◆ 8

**Crispy Pork Belly** smoky lentil stew, soft poached egg 15

**Fritto Misto** fried calamari, tiger prawns, seasonal vegetables, preserved lemon aioli 19

## Brunch Favorites

**Egg Sandwich** chorizo & cheddar scrambled eggs, herb aioli, tomato jam, ciabatta 13

**Indy Omelette** roasted mushrooms, spinach, gruyere, caramelized onions, side salad 14

**Crispy Pork Belly** smoky lentil stew, soft poached egg 15

**Breakfast Burger** angus beef, fried egg, bacon, caramelized onions, gruyere, herb aioli, brioche 15

**Hangover Poutine** pork & beef Bolognese, French fries, peperonata, caramelized onions, gruyere, egg 15

## Lunch Entrees

**Fish & Chips** wild atlantic cod, Santa Monica WIT beer batter, hand-cut potatoes 15

**Wild Mushroom Risotto** parmesan broth, wild porcini & morel mushrooms, white truffle oil 21

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

**Skuna Bay Salmon** zucchini blossoms, squash & quinoa salad, smoked paprika aioli 25

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\*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