

THE INDEPENDENCE

EST. Santa Monica 2014

WEEKDAY BRUNCH

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

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

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

Mac & Cheese truffle, bacon, white cheddar 10 ◆

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

Heirloom Carrots brown butter, almonds, chives ◆ 9

Fresh Fruit Bowl 6

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

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

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

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 roasted butternut squash, quinoa, sherry onions, smoked paprika aioli 25

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