

THE INDEPENDENCE

EST. *Santa Monica* 2014

Weekday Brunch

Tuesday - Friday 11am-3pm

BRUNCH FAVORITES

Egg Sandwich chorizo & cheddar scrambled eggs, herb aioli, tomato jam, ciabatta	13
Pulled Pork Eggs Benedict english muffin, hollandaise	15
Indy Omelette roasted mushrooms, spinach, gruyere, caramelized onions, side salad	14
Hangover Poutine pork & beef bolognese, french fries, peperonata, caramelized onions, gruyere, egg	15
Crispy Pork Belly smoky lentil stew, soft poached egg	15
Breakfast Burger fried egg, bacon, caramelized onions, gruyere, herb aioli, brioche	15

STARTERS

Market Oysters on Ice classic mignonette & house granita	Half Dozen 18 Dozen	30
Seasonal Soup		9
Avocado Toast roasted red peppers, onion, almonds, chili oil ♦		12
Beef & Pork Meatball grana padano, soft polenta, tomato sauce ♦		9
Grilled Rosemary Focaccia herb mascarpone spread ♦		10
Burrata Toast melted cherry tomatoes, California olive oil, micro basil		13
Steamed Mussels bacon, caramelized onion, tomato, olives, chili flake, grilled bread		15
Salmon Belly & Avocado Tartare mandarin citronette, herb crème fraîche, spiced chips		15
Frito Mist fried calamari, tiger prawn, seasonal vegetables, preserved lemon aioli		19
Toast Tower rosemary focaccia, burrata toast and avocado toast		21

MARKET SALADS

Farmer's Market Salad organic greens, pickled vegetables, grana padano, almonds, California olive oil ♦	10
Heirloom Tomatoes cerignola olives, chick pea puree, valbresco feta	11
Kale & Quinoa Chopped smoked egg, grapes, snap peas, candied walnuts, valbresco feta, avocado, green goddess dressing	13
Truffled Poached Egg & Bacon frisée lettuce, truffle vinaigrette, brown butter croutons, green onion	14
Chicken & Prosciutto grilled radicchio and romaine, dates, farro, green onion, parmesan vinaigrette, lemon-crumb gremolata	15

SANDWICHES *served with choice of french fries or house salad.*

The Cubano pulled pork shoulder, smoked ham, pickles, habanero dijonaise, gruyere, ciabatta	15
Crispy Chicken Sandwich homemade slaw, whole grain honey mustard, heirloom tomato, cilantro	15
Angus Burger caramelized onions, gruyere, herb aioli, brioche	14

ENTREES

Bolognese paccheri pasta, slow cooked pork and beef sauce, grana padano	17
Wild Mushroom Risotto parmesan broth, porcini & morel mushrooms, white truffle oil	21
Fish & Chips hand-cut potatoes, tartar sauce	19
Sautéed Salmon summer squash & quinoa salad, zucchini blossoms, smoked paprika aioli	25

SIDES

Blistered Shishito Peppers ginger soy vinaigrette, charred lemon ♦	9
Summer Succotash sweet corn, fava beans, pepperonata, soft polenta	9
Fresh Fruit Bowl	6
Parmesan Truffle Fries ♦	8
Fries	5

*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

♦ = \$5 HAPPY HOUR

Cocktails ♦ Select Drafts ♦ House Wine ♦ House Spirits ♦ Snacks
Weekdays 3-6pm

V.8.1.17