

# THE INDEPENDENCE

EST. Santa Monica 2014

## DINNER MENU

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

### Soup, Salads & Sandwiches

**Kale & Quinoa Chopped** smoked 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

**Seasonal Soup** 10

**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

**The Cubano** pulled pork shoulder, smoked ham, pickles, habanero dijonnaise, gruyere, ciabatta bread 15

**Angus Burger** caramelized onions, gruyere, herb aioli, brioche 16

#### Fresh Market Oysters on the half-shell

classic mignonette, house granita

six 18    dozen 30

### Market Veggies

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

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

**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

### 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 15

**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 9 ◆

**Crispy Pork Belly** smoky lentil stew, soft poached egg 16

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

## Large Plates

**Fresh Seafood Stew** shrimp broth, Yukon potato, market fish, prawns, mussels, calamari 25

**Mary's Roasted Chicken** half-bird, succotash, chorizo, garlic au jus (*allow 20 min prep time*) 24

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

**Bolognese** paccheri pasta, slow cooked pork and beef sauce, grana Padano 19

**Fish & Chips** wild atlantic cod, Santa Monica WIT beer batter, hand-cut potatoes 19

**Sautéed Salmon** zucchini blossoms, squash & quinoa salad, smoked paprika aioli 27

**Steak Frites** 10 oz ribeye, house cut steak fries, herb butter 29

### Homemade Desserts 10

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

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

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

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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 more\*\*