

THE INDEPENDENCE

EST. *Santa Monica* 2014

Dinner

Tuesday- Sunday 6pm-Close.

CHEESE & CHARCUTERIE \$6 each or 5 for \$25

Served with sweet and spicy mustards, pickled veggies, toasted nuts, chili honey & grilled bread

Cypress Grove Truffle Tremor, California ♦ Petite Basque Aged Sheep's Milk Cheese, France
Rogue Creamery Smoky Blue, Oregon ♦ Bourbon and Chicken Liver Pate, Indy
Spiced Pork Rillettes, Indy ♦ Palacios Chorizo, Spain ♦ Fra'Mani Salame, California

STARTERS

Market Oysters on Ice classic mignonette, house granita	Half Dozen 18 Dozen 30
Seasonal Soup	10
Marinated Mediterranean Olives	6
Grilled Rosemary Focaccia herb mascarpone spread	10
Avocado Toast roasted red peppers, onions, almonds	12
Burrata Toast spring vegetables, lime oil, arugula salad	13
Crispy Pork Belly smoky lentil stew, soft poached egg	16
Spicy Beef & Pork Meatballgrana padano, soft polenta, tomato sauce	9
Steamed Mussels bacon, caramelized onion, tomato, olives, chili flake, garlic bread	15
Salmon Belly & Avocado Tartare mandarin citronette, herb crème fraîche, spiced chips	15
Fried Garlic-Chili Jumbo Prawnschili aioli, lemon	19

MARKET SALADS

Farmer's Market Salad organic greens, pickled vegetables, grana padano, almonds, California olive oil	10
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	14
Chicken & Prosciutto grilled radicchio and romaine, dates, farro, green onion, parmesan vinaigrette, lemon-crumb gremolata	15

ENTREES

Spicy Bolognese paccheri pasta, slow cooked pork and beef sauce, grana padano cheese	19
Morel Mushroom & Asparagus Risotto parmesan broth, white truffle oil	21
Fish & Chips hand-cut potatoes, tartar sauce	19
Seafood Stew chorizo & shrimp broth, yukon potato, market fish, prawns, mussels, calamari	25
Sautéed SalmonEnglish pea & couscous salad, roasted onions, pickled carrot, English pea puree	27
Organic Half Roasted Chickenuscan kale, pickled red beets, caper-dijon jus	24
Grilled 8oz Hanger Steak celery root mashed potato, melted leeks, caper salsa, port glaze	29
The Cubano pulled pork shoulder, smoked ham, pickles, habanero dijonaise, gruyere, ciabatta bread	16
Angus Burger caramelized onions, gruyere, herb aioli, brioche	16

SIDES

Roasted Cauliflower spiced greek yogurt, green onion, gold raisins	9
Braised Greens & Soft Polenta toasted garlic, chile de arbol, grated grana padano	9
California Jumbo Asparagus roasted balsamic cremini mushrooms, truffle duxelle aioli, black garlic	11
Steak Fries chili aioli, BBQ sauce	8
Parmesan Truffle Fries parmesan, white truffle oil	9
French Fries	5

HOMEMADE DESSERTS

Banana-Hazelnut Bread Pudding nutella ganache, McConnell's caramel ice cream	10
Warm Dark Chocolate Cake McConnell's vanilla bean ice cream, chocolate ganache	10
Strawberry-Coconut Panna Cotta California strawberries, vanilla whipped cream, shortbread	10

*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.

♦ HAPPY HOUR ♦

\$6 cocktails + \$3 Off Draft Beer & Wine
Half Price Starters Weekdays 3-6pm

V.5.16.17