

THE INDEPENDENCE

EST. *Santa Monica* 2014

Dinner

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 • Harbison Triple Cream, Vermont
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 melted cherry tomatoes, California olive oil, micro basil	13
Crispy Pork Belly smoky lentil stew, soft poached egg	16
Beef & Pork Meatball grana padano, soft polenta, tomato sauce ♦	9
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 Mistofried calamari, tiger prawn, seasonal vegetables, preserved lemon aioli	19

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	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

Bolognese paccheri pasta, slow cooked pork and beef sauce, grana padano	19
Wild Mushroom Risotto parmesan broth, porcini & morel mushrooms, 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 Salmon summer squash & quinoa salad, zucchini blossoms, smoked paprika aioli	27
Organic Half Roasted Chicken tuscan kale, pickled red beets, caper-dijon jus	24
Steak Frites 10oz ribeye, french fries, herb butter	29
The Cubano pulled pork shoulder, smoked ham, pickles, habanero dijonnaise, gruyere, ciabatta bread	16
Angus Burger caramelized onions, gruyere, herb aioli, brioche	16

SIDES

Blistered Shishito Peppers ginger soy vinaigrette, charred lemon ♦	9
Summer Succotash sweet corn, fava beans, peperonata, soft polenta	9
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.

♦ = \$5 HAPPY HOUR

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

V.8.2.17