

# THE INDEPENDENCE

EST. Santa Monica 2014



THE ORIGINAL PASSENGER TRAIN WHICH CONNECTED DOWNTOWN TO SANTA MONICA WAS CALLED THE LOS ANGELES AND INDEPENDENCE RAIL WAY, ALSO KNOWN AS "LA & I". THE INDEPENDENCE IS OUR HOMAGE TO OUR CITY BEING CONNECTED TO SEA ONCE AGAIN.



X JOIN US FOR  
HAPPY HOUR!  
Everyday from 3pm to 6pm

## - SUMMER 2018 - DINNER

ASK ABOUT OUR  
CATERING MENU!  
-free dessert with first order-

### Starters

#### SQUASH & APPLE SOUP

brown butter croutons, pepitas 8

#### MEATBALLS

beef, pork shoulder, polenta, pomodoro, grana padano 9

#### FRIED CALAMARI

herbs, grana padano, chili aioli 16

#### ARANCINI

grana padano, pea, pomodoro 8

#### TRUFFLE FRIES X

grana padano, white truffle oil 9

#### INDY WINGS X

house red pepper sauce, blue cheese  
8 for 15 | 15 for 23

#### GREEN CHILE MAC X

poblano, fresno, bacon, white cheddar, grana padano 12

#### AVOCADO TOAST

pickled carrot, English cucumber, fennel 13

#### FIG & PROSCIUTTO TOAST

ricotta, arugula, balsamic 14

#### GRILLED ROSEMARY FOCCACIA

herb mascarpone, tomato jam, olive oil 8

#### FILET MIGNON SKEWERS X

morrocan spices, dill yogurt 15

#### HUMMUS BI TAHINI

paprika, olive oil, za'atar, grilled pita 10

#### CHEF'S CHOICE CHARCUTERIE

Big John's Cajun Cheddar, Marin County Camembert, Manchego, Pt. Reyes Blue, Creminelli Prosciutto, Fra'Mani Salame, accompaniments 25

### The Sea

#### P.E.I. MUSSELS

chorizo, fresno chile, garlic, tomato, white wine 15

#### FISH + CHIPS

wild Alaskan cod, Santa Monica WIT beer batter  
house tartar sauce, fries 19

#### SHRIMP RISOTTO

piquillo, English pea, tomato, saffron, basil 24

#### WILD SCOTTISH SALMON

beluga lentils, swiss chard, tomato, harissa, feta 28

### The Fields

#### X BLISTERED SHISHITO PEPPERS

ginger, soy, charred lemon 9

#### ROASTED CAULIFLOWER

golden raisin, pine nut, tahini 8

#### BELUGA LENTILS

swiss chard, tomato, harissa, feta 9

#### DELICATA SQUASH

sage butter, brown sugar 8

#### RAINBOW GRAIN BOWL

chickpea, tumeric quinoa, lentil, pickled vegetables, avocado, red grapes, feta, tahini dressing 16

#### POACHED EGG + BACON SALAD

frisee, radicchio, brown butter croutons, parmesan & champagne vinaigrette 8/14

#### CHOPPED KALE SALAD

Tuscan kale, seasonal fruit, sugar snap peas, sunflower seeds, almond, feta, green goddess 9/16

#### INDY CAESAR

local little gem lettuce, brown butter croutons  
Spanish anchovy, grana padano 7/13

#### ARUGULA & PROSCIUTTO SALAD

frisee, Point Reyes blue, fennel, shallot-tarragon vinaigrette, balsamic 9/16

free range chicken +7 | grilled skirt steak +9  
wild salmon +12

### The Land

#### PASTA BOLOGNESE

rigatoni, ragu, grana padano, basil 19

#### DUROC PORK RIB CHOP

delicata squash, apple, Tuscan kale, pepitas, sage, port wine 27

#### HALF JIDORI CHICKEN

spaghetti squash, shishito, pomegranate, hibiscus 25

#### STEAK FRITES

10 oz ribeye, herb butter, fries 35

#### CUBANO

pulled pork shoulder, smoked ham, pickles  
habanero dijon, gruyere, ciabatta, fries 18

#### "THE INDY" BURGER

7oz, aged cheddar, butter lettuce, tomato, house pickles, caramelized onion, Indy sauce, broche, fries 17

bacon +3 | avocado +3 | gluten free bun +2

### BEVERAGES

GINGER BEER 4

ICED TEA 4

LEMONADE 4

S. PELLEGRINO 4/6

ACQUA PANNA 4/6

ESPRESSO 4

EXECUTIVE CHEF DAMORIAE GRAHAM

stay in touch!   : theindependencesm

\*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.\*  
\*\*20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE\*\*