

# THE INDEPENDENCE

EST. *Santa Monica* 2014

## LUNCH

### 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	Half Dozen 18 Dozen	30
Seasonal Soup		9
Spicy Beef & Pork Meatballgrana padano, soft polenta, tomato sauce		9
Grilled Rosemary Focacciaherb mascarpone spread		10
Burrata Toast spring vegetables, lime oil, arugula salad		13
Avocado Toast roasted red peppers, onion, almonds		12
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	13
Chicken & Prosciutto grilled radicchio and romaine, dates, farro, green onion, parmesan vinaigrette, lemon-crumb gremolata	15
Truffled Poached Egg & Bacon frisée lettuce, truffle vinaigrette, brown butter croutons, green onion	14

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

The Cubano pulled pork shoulder, smoked ham, pickles, habanero dijonaise, gruyere	15
Crispy Chicken Sandwich Gioia burrata, roasted pepper-caper relish, prosciutto, ciabatta roll	17
Angus Burgercaramelized onions, gruyere, herb aioli, brioche	14

### ENTREES

Spicy Bolognese paccheri pasta, slow cooked pork and beef sauce, grana padano cheese	17
Morel Mushroom & Asparagus Risotto parmesan broth, white truffle oil	21
Crispy Pork Belly smoky lentil stew, soft poached egg	15
Fish & Chips hand-cut potatoes, tartar sauce	15
Sautéed Salmon English pea & couscous salad, roasted onions, pickled carrot, English pea puree	25

### 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	8
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.5.18.17