

B A R & R E S T A U R A N T

THE INDEPENDENT

E S T A B L I S H E D 2 0 0 1

S T A R T E R S

Fried Almonds – 5

Hummus – 3

Oysters – \$2.50 each/22 dozen

Classic Shrimp Cocktail six fresh poached shrimp with cocktail sauce - 9

Deviled Eggs bacon & cucumber – 4

Skillet Baked Gouda – 9

Cheese Plate – 10

French Onion Soup – 9

House Made Clam Chowder – 7

Fried Oysters jumbo fried oysters served in the half shell, topped with spicy tartar – 10

Roasted Oysters fresh shucked & roasted with leeks, butter & smoky bacon – 10

Korean Style Calamari lightly fried with spicy sesame bbq sauce – 10

Grilled Pizza changes nightly – 10

Garlic Shrimp – 11

Irish Bangers and Mash (or fries) with beans – 10

Sautéed Mussels fennel & onion, herbed tomato broth, grilled crouton – 9

S A L A D S

Cucumber Salad bibb lettuce, cherry tomatoes, feta, olives, pickled red onion, honey marjoram vinaigrette – 9

Warm Beet Salad with goat cheese, fresh herbs, evoo, honey drizzle – 8

Sirloin Salad bibb lettuce, cherry tomatoes, scallion, avocado, crumbled blue cheese, black pepper vinaigrette – 13

Poached Salmon fennel orange salad, grainy mustard vinaigrette – 11

Mixed Greens croutons, honey marjoram vinaigrette – 5

Caesar Salad parmesan, croutons – 7

add grilled chicken, shrimp, salmon or steak - 7

P A S T A

Fettuccine Puttanesca fresh fettuccine, olives, basil, roasted garlic, tomato, capers & anchovy – 13

Three Cheese Ravioli with mushrooms, fresh herbs, white wine sauce – 13

Hand-Cut Pappardelle Alfredo with spinach, chicken, parmesan cheese – 15

Cavatelli Primavera with seasonal veggies tossed in a light white wine sauce – 13

Skillet Mac & Cheese with bacon & broccoli – 10

We are happy to accommodate allergies, special diets & requests for substitutions.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

THE INDEPENDENT

E S T A B L I S H E D 2 0 0 1

ENTRÉES

- Spicy Salmon Hot Pot** with rice noodles, fresh veggies, soy broth – 18
- Pan Roasted Chicken** star anise honey glaze, sesame mushrooms, broccoli, white rice – 16
- Fried Chicken** dark meat with mashed potatoes, braised kale, white sausage gravy – 14
- Pork Chop** buttery pappardelle, brussels sprouts, homemade applesauce – 17
- Slow Roasted Pork Shoulder** sweet mashed, seared chard, bourbon bbq sauce – 16
- Grilled Bistro Filet** mashed potatoes, spinach, shallots, bourbon blue cheese butter – 19
- Steak Frites** hand cut, 12 ounce sirloin, sauce bordelaise, house cut fries – 24
- Short Rib** slow braised bone-in short rib, roasted garlic, spinach tart, mashed potatoes, sunny side up egg - 18
- Fish & Chips** beer battered cod, house cut fries, spicy tartar – 13
- Vegan Veggie Plate** with sweet onion short grain rice, seared chard, seasonal veggies, light orange carrot sauce – 14

SANDWICHES

all sandwiches served with house-cut fries & house made pickle

- Veggie Gouda Panini** fresh veggies, spicy pickles, mayo and gouda on iggy's foccacia – 9
- Croque Monsieur** crisp, hot ham, gruyere & béchamel on iggy's white bread – 10
- Pressed Pork** slow roasted pork, ham, gruyere, caper-cornichon relish – 10
- Beer Steamed Pastrami** iggy's french roll, grilled onion, grainy mustard & swiss cheese – 11
- Fried Chicken** chipotle aioli, cheddar, lettuce, tomato – 9
- Lamb Sandwich** apricot chutney, pickled ramps, roasted garlic purée, cheddar cheese – 13
- NC Style Pulled Pork** spicy vinegar & coleslaw – 9
- House Veggie Burger** made with seasonal veggies, with cheddar & onion chutney – 9
- Cheeseburger** cheddar, lettuce, tomato, onion – 9
- swiss, grilled onion, mushrooms, garlic aioli (50¢)*
- blue cheese, bacon (\$1) add fried egg (\$1.50)*

SIDES

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| Sautéed Spinach – 4 | Mashed Potatoes – 4 |
| Garlicky Brussels Sprouts – 4 | House Cut Fries with aioli – 5 |
| Cheesy Broccoli mozzarella cheese – 5 | Curry Fries – 6 |
| House Coleslaw – 4 | Blue Cheese Fries – 6 |
| | Fried Onion Rings – 4 |

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