

# 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.



- SUMMER 2018 -

## BRUNCH

### COCONUT-CORNFLAKE FRENCH TOAST

powdered sugar, maple butter, syrup 15

### FRIED EGG SANDWICH

two over easy eggs, bacon, aged cheddar, arugula, Indy Sauce, sourdough, fries or side salad 16

### CROQUE MADAME

Beeler ham, bechamel, white cheddar, aged gruyere, fried egg, fries 18

### INDY OMELETTE

mushroom, spinach, gruyere, caramelized onion, house salad 15

### HUEVOS RANCHEROS

sunnyside eggs, beans, queso fresco, avocado, pico de gallo 16

### STEAK & EGGS

ribeye, two eggs any way, breakfast potatoes, rustic toast, seasonal jam  
5 oz for 25 | 10 oz for 35

### THE CLASSIC

two eggs any style, bacon, breakfast potatoes, rustic toast, seasonal jam 16

### PULLED PORK EGGS BENEDICT

English muffin, hollandaise, herbs 16

### CHOCOLATE CHIP PANCAKES

vanilla whipped cream, organic maple syrup 14

### GREEK YOGURT & GRANOLA

seasonal fruit, spiced seeds & nuts, honey 10

### RAINBOW GRAIN BOWL

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

### AVOCADO TOAST

pickled carrot, English cucumber, fennel 13

### FIG & PROSCIUTTO TOAST

ricotta, arugula, balsamic 14

### INDY WINGS

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

### TRUFFLE FRIES

grana padano, white truffle oil 9

### HUMMUS BI TAHINI

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

### "THE INDY" BURGER

7oz, aged cheddar, butter lettuce, tomato, house pickles, caramelized onion, Indy Sauce, brioche, fries 17  
*bacon* +3 | *avocado* +3 | *gluten free bun* +2

### CHOPPED KALE SALAD

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

### POACHED EGG + BACON SALAD

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

### ARUGULA & PROSCIUTTO SALAD

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

### INDY CAESAR

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

*free range chicken* +7 | *grilled skirt steak* +9

*salmon filet* +12

**TWO EGGS ANY STYLE 5    SMOKED HAM 6    BREAKFAST POTATOES 7**  
**SEASONAL FRUIT BOWL 8    APPLEWOOD SMOKED BACON 6**

### BEVERAGES

GINGER BEER 4	S. PELLEGRINO 4/6
ICED TEA 4	ACQUA PANNA 4/6
LEMONADE 4	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\*\*