

CHOICE OF APPETIZER

STICKY TOFU VG

hoisin ginger glazed / sesame
scallion / bird's eye chile

BURRATA GF

roast pear / brown butter / marcona almonds / sage

CHIPOTLE HONEY BRUSSELS SPROUTS GF

crispy bacon / cotija

TOMATO BRAISED MEATBALLS

whipped ricotta / basil / polenta

CHOICE OF MAIN

ANGUS PRIME RIB BURGER GF

white cheddar / beefsteak tomato / bacon jam
garlic aioli / potato bun / **Substitute:** gluten-free bun +1

PICKLE-BRINED CRISPY CHICKEN SANDWICH

shaved cabbage / red onion / pickle aioli / hot sauce / potato bun

HARVEST BOWL

pumpkin / goat cheese / farro / pepitas / honeycrisp apple
brussels sprouts / market greens / maple balsamic vinaigrette
Add: chicken +9 / salmon +12 / shrimp +12

MARGHERITA PINSA V

fermented sourdough / fresh mozzarella
roasted tomatoes / basil pesto

BOURBON BARBECUE SHRIMP TACOS GF

sweet corn pico de gallo / cabbage / avocado
chipotle crema / corn tortillas

Lunch

\$30/PERSON

V: VEGETARIAN
VG: VEGAN
GF: GLUTEN-FREE

MEET ME AT
the Indo

Sunday-Friday only. Gratuity and tax not included. Strongly encourage entire table participation. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

CHOICE OF APPETIZER

STICKY TOFU VG

hoisin ginger glazed / sesame
scallion / bird's eye chile

CRISPY CHICKEN BAO BUNS

cucumber / red onion / cilantro / sesame / gochujang

BURRATA GF

roast pear / brown butter / marcona almonds / sage

FRIED CALAMARI

cilantro tartar sauce / blistered cherry tomatoes / basil chips

TOMATO BRAISED MEATBALLS

whipped ricotta / basil / polenta

CHOICE OF MAIN

CHARRED PERI PERI HALF CHICKEN GF

spicy & tangy / apple & brussels sprouts slaw / pickled red onions

FAROE ISLAND SALMON

chickpeas / onions / spicy roasted red pepper tomato sauce
whipped feta yogurt / chili oil / dill / sourdough

MUSHROOM CAMPANELLE V

cambozola / wild mushrooms / spinach / shallots / cream
parmigiano reggiano (vegan option available upon request)
Add: chicken +9 / salmon +12 / shrimp +12

FRENCH ONION FRENCH DIP

shaved tender roast beef / caramelized onions
gruyere / horseradish cream / baguette

NY STRIP STEAK FRITES +8

demi glace / roast mushrooms / chive

CHOICE OF DESSERT

RED WINE POACHED PEAR GF

whipped mascarpone cream / marcona almonds

BUTTER TOFFEE CAKE

vanilla bean ice cream / salted caramel

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V: VEGETARIAN
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Dinner

\$45/PERSON