

CHOICE OF APPETIZER

GOAT CHEESE & SWEET CORN CROQUETTES V

hot honey / sunflower sprouts / lime crema

GRILLED OCTOPUS GF

fingerling potatoes / red pepper sauce / market greens / lemon

CRISPY CHICKEN BAO BUNS

cucumber / red onion / cilantro / sesame / gochujang

WATERMELON FETA SALAD GF V

Castelvetro olives / smoked feta / pickled onions / mint
citrus vinaigrette

SMOKED WHITEFISH SALAD GF

garlic naan chips / cucumber / radish / endive (GF without naan chips)

CHOICE OF MAIN

CHICKEN SCHNITZEL

miso mustard cream sauce / oven dried tomatoes / arugula / Grana Padano

DEMKOTA TERES MAJOR STEAK FRITES GF

charred eggplant mousseline / oven dried tomatoes / shishito
Chipperbec shoestring fries

CRISPY SKIN SCOTTISH SALMON

potato purée / asparagus / pea & wild garlic velouté

ANGUS PRIME RIB BURGER GF

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

SPICED CAULIFLOWER STEAK GF VG

butter bean purée / broccoli di ciccio / salsa verde

CHOICE OF DESSERT

PETITE CHEESE BOARD GF V

chef's selection of cheeses
Marcona almonds / fig jam

BLUEBERRY COBBLER

Common Meadows Gelato

COMMON MEADOWS GELATO VG

Dinner

\$60/PERSON

\$30 WINE BOTTLES

Pinot Noir Frédéric Esmonin
"Les Montvrières,"
Burgundy, France

Sauvignon Blanc Château
Bonnet, Bordeaux, France

\$15 COCKTAIL SPECIAL

The Indo Iced Tea
rum / tequila / gin / vodka
Midori / lemon / Sprite

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.

STELLA ARTOIS:
SPONSOR & OFFICIAL BEER
OF NYC RESTAURANT

CHOICE OF APPETIZER

SQUASH & PECORINO BEIGNETS

dill / caper / lemon salt / anchovy mayo

STICKY TOFU **VG**

hoisin ginger glaze / sesame / scallions / bird's eye chili

BURRATA & PEACH **GF**

prosciutto / cucumber / balsamic / opal basil / olive oil

EVERYTHING CRUSTED BAVARIAN PRETZEL **V**

pickled mustard seed bier cheese

CHOICE OF MAIN

ANGUS PRIME RIB BURGER **GF**

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

BUTTERMILK FRIED CHICKEN SANDWICH

classic caesar dressing / baby gem / bacon / Grana Padano
brioche bun

STRAWBERRY SALMON POKE **GF**

smashed avocado / asparagus / radish / sunflower sprouts
chile crunch

MARGHERITA PINSA **V**

fermented sourdough / fresh mozzarella / roasted tomatoes / basil

BOURBON BARBECUE SHRIMP TACOS **GF**

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

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Lunch
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