

## MENU

spring 2010

## DINNER

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indigo restaurants  
for food and drink specials

### appetizers

**the kitchen platter** (good for two) **10.**

white bean hummus, artichoke dip, olives,  
raisin cous cous salad, and grilled pita

**barbecued shrimp** **9.**

with grits "fries," smoked ketchup, and  
jicama-mango slaw

**mini grilled cheese** **7.**

vermont cheddar on toasted brioche,  
served with a plum tomato salad

**IKB wings** **8.50**

please choose one preparation per order:  
fried, honey blossom, buffalo, or honey barbecue

**fried okra** **6.50**

cornmeal-crust, served with our lemon tartar dip

**macaroni & cheese** **5.**

with mini meatballs and roasted tomato **7.**

### small plate specialties **8.**

**jersey shore scallop fritters**

with spicy tartar

**nachos libre**

with blue corn, black beans, and pepper jack drizzle

**mini corn dogs**

with mustard-relish

**baja fish tacos**

corona-battered cod, avocado, and pico de gallo

**pulled barbecued duck**

mini corn pudding cake and honey-orange vinaigrette

**grilled vegetable quesadilla**

cilantro and lime sauce

**grilled lamb skewers**

mint yogurt and lemony onions

**cornmeal-crust calamar**

achiote remoulade

## ikb sliders 8.50

*served on toasted potato rolls with pickles and house-made chips*

**please choose one type per order:**

### angus beef sliders

with grilled onion

### crab cake sliders

with cilantro sauce

### brisket sliders

with our classic 'Q' sauce

### grilled short rib sliders

with caramelized onion & blue cheese

### bbq duck sliders

with ginger-mango bbq sauce

### moroccan lamb sliders

with cucumber yogurt

### sloppy joe sliders

with extra napkins

## soups & salads

### chef's daily soup p/a

### carrot, coconut, and ginger soup 6.

add lobster 8.

### smoked tomato & vegetable soup 5.

### baby spinach salad 8.

goat cheese, dried cherries, spiced almonds, beet, and a warm bacon vinaigrette

### kitchen cobb salad 7.50

avocado, bacon, tomato, egg, and blue cheese  
add grilled chicken 9.50

### caesar salad with herbed croutons 7.

add grilled chicken 9. add shrimp 11.

### indigo blue cheese salad 6.

mixed leaves with tomatoes, blue cheese, and our white balsamic vinaigrette  
add grilled chicken 8.

### hearts salad 8.50

boston, baby spinach, and hearts of palm, with radish, avocado, and red onion citrus drizzle  
add grilled fish of the day 16.

## sandwiches

*served with indigo fries and mixed leaves*

### cornmeal-crust catfish sandwich 11.

with spicy slaw and remoulade

### crab cake wrap 12.

with shredded lettuce, tomato, and spicy remoulade

### the chicken & the egg wrap 8.50

grilled chicken cobb w/ our white balsamic vinaigrette

### chopped bbq beef brisket sandwich 9.

served with our creamy cole slaw

### short rib & grilled cheese sandwich 13.

on toasted brioche, with wilted spinach, pickled red onions, and blue cheese slaw

### flatbread pizza 10.

white bean, grilled onions, goat cheese, arugula, and a tomato vinaigrette

## indigo kitchen burger bar 9.50

**8 oz beef or turkey:** *served with indigo fries, lettuce, tomato, onion, pickles, and your choice of any number of the following:*

**cheddar, swiss, blue cheese, mushrooms, chili, bacon, sautéed onions, grilled squash**

## kansas city Q

all of our meats are smoked in a blend of hickory and apple woods, cooked low and slow, and finished in our award-winning indigo style, which we term "backyard Q."

**NEW JERSEY MONTHLY's 2009 READERS' CHOICE**

**RESTAURANT POLL:**

**We're BEST BARBECUE choice for North Region**

### half rack of indigo ribs 14.

### pulled beef brisket 14.

### half bbq chicken 12.

*our Q is served with a southern trim of whipped sweet potatoes, cabbage & collard greens, and corn bread*

## indigo dishes

*served with today's vegetable and  
helen's pull-apart bread*

**fennel-crust hickory salmon 16.**

with a crispy potato pancake, spinach,  
citrus preserved cucumber, roasted onion, and  
a lemon-thyme vinaigrette

**jerk-spiced mahi mahi 17.**

served with its vegetables integrated into the dish,  
with a plantain cake and avocado crème

**pan-seared cod 18.**

with a warm spring salad of baby shrimp,  
chickpeas, and chorizo

**company fried chicken breast & leg 13.**

fried chicken that mom knowing served to company:  
buttermilk & herb coated, served with  
mashed potatoes and gravy

**brisket-rubbed skirt steak 19.**

served with a vidalia onion ring, indigo fries,  
and merlot-peppercorn sauce

*chef's specials*

**announced daily**

## sweets

*homemade goodness*

**ice cream sandwich 5.**

dark chocolate brownie, vanilla ice cream,  
and chocolate sauce

**slice of fresh baked apple pie 4.50**

**indigo's red velvet cake 3.50**

with warm cream cheese icing

**dark chocolate brownie 4.**

with chocolate sauce

**a la mode 1.50**

## beverages

**fresh brewed iced teas 2.**

**sodas 2.**

**bottled water 1.50**

**coffee 2. bottomless 3.**

**hot tea 2.**

**executive chef/owner lance whitney knowing**  
**chef de cuisine luke finn**

**18% gratuity added to parties of 6 or more**