

IKB

177 maplewood avenue
maplewood village, nj 07040

hours

open 7 days

lunch mon-fri 11:30 am -2:30pm

brunch sat & sun 10:30 am -3pm

dinner

mon-thur 5-9:30pm

fri & sat 5-11pm

sun 5-9pm

bar open later

973.327.2247/f.2249

happy time: 5-7pm mon - fri

lots of food and drink specials at the bar

let us cater your celebration:

from bbq packages

to full-service catering

rooms available for private parties

our catering & parties line: 973-744-3320

gift cards available

the indigo restaurant group

is a proud member of the

kansas city barbecue society

visit us online: www.indigosmoke.com

sweets

homemade goodness

slice of fresh baked apple pie 4.

indigo's red velvet cake 3.50

with warm cream cheese icing

dark chocolate brownie 4.

beverages

fresh brewed iced teas 2.

sodas 2.

INDIGO kitchen and bar

MENU

DINNER

TAKE OUT

973.327.2247

winter 2010

appetizers

the kitchen platter (good for two) 9.
white bean hummus, artichoke dip, olives,
raisin cous cous salad, and grilled pita

barbecue shrimp 11.
with grits "fries" smoked ketchup and
jicama-mango slaw

mini grilled cheese 6.
toasted brioche and vermont cheddar, served with
a little cream of tomato soup

IKB wings 10.
please choose one preparation:
fried, honey blossom, buffalo, or honey barbecue

fried okra 6.50
cornmeal-crust, served with our lemon tartar dip

macaroni and cheese 5.
with mini meatballs and roasted tomato 7.

soups & salads

chef's daily soup p/a

new potato soup 5.50
with lobster 7.50

smoked tomato and vegetable soup 5.

baby spinach salad 8.
goat cheese, dried cherries, spiced almonds,
and a warm bacon vinaigrette

kitchen cobb salad 6.
avocado, bacon, tomato, egg, and blue cheese
add grilled chicken 8.

caesar salad with herbed croutons 7.
add grilled chicken 9. add shrimp 11.

indigo blue cheese salad 6.
with tomatoes, crumbled blue cheese, and our white
balsamic vinaigrette

sandwiches

served with indigo fries and mixed leaves

house-smoked turkey sandwich 8.
grilled artisan bread, smoked tomatoes,
and herbed boursin

crab cake sandwich 12.
lump crab with our lemon tartar and tomato

chopped bbq beef brisket sandwich 8.50
served with our creamy cole slaw

grilled salmon salad sandwich 9.50
served open-faced on grilled focaccia, with
deviled eggs and chives

indigo kitchen burger bar 8.50

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 2008 READERS' & CRITICS CHOICE
RESTAURANT POLL:**

**We're BEST BARBECUE choice for
North region & Critics' Pick for the state**

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 and collard greens, and corn bread

indigo dishes

served with today's vegetable

fennel crusted hickory salmon 15.
with a crispy potato pancake, spinach, citrus
preserved cucumber, roasted onion, and a lemon-
thyme vinaigrette

slow-roasted basa 14.
served with grilled polenta, olives, capers,
roasted tomato broth, and evoo

blackened tilapia 15.
served over bacon-red potato hash, with parsley,
mustard seed, and white balsamic

five fish seafood stew 16.
slightly spicy, with roasted tomato-shellfish broth,
and a crème fraiche-risotto cake

company fried chicken breast & leg 13.
fried chicken that mom knowing served to company:
buttermilk & herb coated,
with mashed potatoes and gravy

sloooow roasted pork shoulder 16.
with herbs, wild mushroom-pear sauté, and bacon-grit
cakes

brisket rubbed skirt steak 19.
served with a generous helping of indigo fries,
grilled vidalia onion,
and merlot-peppercorn sauce