

INDIGO kitchen and bar

MENU

spring 2010

LUNCH

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indigo restaurants
for food and drink specials

soups & salads

chef's daily soup p/a

carrot, coconut, and ginger soup 6.

smoked tomato & vegetable soup 4.

kitchen cobb salad 7.

avocado, bacon, tomato, egg, and blue cheese
add grilled chicken **9.**

indigo blue cheese salad 5.

mixed leaves with tomatoes, blue cheese, and
our white balsamic vinaigrette
add grilled chicken **7.**

caesar salad with herbed croutons 7.

add grilled chicken **9.** add grilled shrimp **11.**

baby spinach salad 8.

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

hearts salad 8.

boston, baby spinach, and hearts of palm, with radish,
avocado, and red onion citrus drizzle
with grilled fish of the day **13.**

steakhouse salad 14.

grilled skirt steak, red leaf lettuce, tomatoes,
red onions, and crispy polenta croutons

indigo kitchen burger bar 8.50

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**

indigo barbecue

served with our fries and slaw

half rack of indigo ribs 11.

pulled beef brisket 11.

sandwiches, wraps, etc.

sandwiches served with indigo fries & mixed leaves

smoked turkey & goat cheese wrap 8.

with baby spinach, toasted almonds, apple, and a lemon vinaigrette

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 12.

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

smoked ham & cheddar sandwich 8.

on country bread, smoked virginia ham with vermont cheddar, grilled onions, apple, and honey mustard

open-faced grilled salmon sandwich 12.

on grilled brioche with a citrus remoulade, accompanied by a corn-asparagus-tomato salad

cornmeal-crusted catfish sandwich 9.50

with spicy slaw and remoulade

crab cake wrap 12.

with shredded lettuce, tomato, and spicy remoulade

--- etc. ---

flatbread pizza 10.

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

fish tacos 8.

served with jicama-mango slaw and indigo chips

the kitchen platter 8.

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

mini grilled cheese 7.

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

IKB wings 7.

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

sweets

homemade goodness

slice of freshly-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

sodas 2.

brewed iced teas 2.

bottled water 1.50

coffee 2. bottomless 3.

hot tea 2.

executive chef/owner lance whitney knowing

chef de cuisine luke finn

designates suitable for most vegetarians and includes dishes containing dairy products

18% gratuity added to parties of 6 or more