

# BRANCH LINE

## DINNER



### STARTERS

PEACH & BURRATA SALAD <i>gf</i> <i>prosciutto, basil, lemon-vincotto</i>	18
GRILLED HALLOUMI <i>veg</i> <i>zahtar, roasted grapes, wildflower honey, oregano</i>	16
STICKY RIBS <i>gf</i> <i>sherry glaze, buttermilk coleslaw, pickled fresno chiles</i>	16
HARISSA GRILLED SHRIMP <i>gf</i> <i>chimichurri, lemon-saffron aioli</i>	19
PORK MEATBALLS <i>heirloom tomato sauce, stracciatella, pistachio pesto</i>	16
MUSSELS FRA DIAVOLO <i>cherry tomatoes, calabrian chili, viura wine, bread</i>	16
SUGAR SNAP PEA SALAD <i>gf/veg</i> <i>almond vinaigrette, red onion, mint, ricotta</i>	15
SPANISH OCTOPUS <i>gf</i> <i>lidrivio olive oil, paprika, olive tapenade, roasted garlic aioli</i>	18
CAESAR SALAD <i>romaine, croutons, anchovy dressing</i>	16

#### ADD TO ANY SALAD:

CHICKEN \$7, AVOCADO \$3  
SHRIMP \$10, HARD BOILED EGG \$2

WINE OF THE MOMENT '24 Gurrieri, Frappato, IT <i>chilled Sicilian red, perfect for summer</i>	15
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### SIDES

CRISPY POTATOES <i>gf/veg</i> <i>dill, lemon, feta</i>	10
MARINATED CUCUMBERS <i>gf/veg</i> <i>buttermilk, mint</i>	7
SHELLS & CHEESE <i>veg</i> <i>sharp cheddar, old bay crumbs</i>	12
MASHED POTATOES <i>gf/veg</i> <i>butter, chives</i>	8
SHOESTRING FRENCH FRIES <i>gf/veg</i> <i>rosemary or garlic</i>	8
BROCCOLI <i>gf/veg</i> <i>confit garlic, olive oil, chili flake, toasted pine nut</i>	12

We charge a 3 % kitchen administrative fee.  
This administrative fee is not a gratuity, tip, or service charge.

## ROTISSERIE CHICKEN *gf*

*pasture raised*  
*Crystal Valley Farm, IN*

CHICKEN DRIPPINGS <i>served with iggy's francese</i>	5
	half / whole
	27 / 45
BRANCH LINE BIRD <i>roasted green thumb farm potatoes, house sauce</i>	27 / 45
PIRI PIRI CHICKEN <i>chiles, lemon, garlic, cilantro, garlic fries</i>	27 / 45
TRUFFLE-DIJON CHICKEN <i>wildflower honey, burgundy truffle, mustard seed, truffle fries</i>	27 / 45

### PLATES

EGGPLANT PARMESAN <i>veg</i> <i>stracciatella, heirloom tomatoes, basil</i>	27
SAN FRANCISCO CIOPPINO <i>squid, mussels, shrimp, cod, tomato, fennel, grilled bread</i>	35
SAUSAGE & TUSCAN KALE PASTA <i>cavatelli, lemon, garlic, calabrian chili, pecorino</i>	28
SPICY CRAB BUCATINI <i>lump blue crab, calabrian chili, tomato, pangrattato</i>	34
LEMON-SUMAC PORK CHOP <i>gf</i> <i>rosemary tomato salad, confit garlic, baby spinach</i>	32
MUSTARD MISO-GLAZED SALMON <i>carrot purée, fregola, hazelnuts</i>	30
PRIME BAVETTE STEAK FRITES* <i>gf</i> <i>béarnaise butter, pickled onion, herb fries, gribiche</i>	32
BIG COBB SALAD <i>gf</i> <i>rotisserie chicken, bacon, feta, red onion, hard boiled egg</i>	23
ADD AVOCADO \$3	
8oz BUTCHER'S BLEND BURGER* <i>cheddar, iggy's brioche, special sauce, fries</i>	20

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.