



BRANCH LINE

DINNER

STARTERS

BURRATA & PROSCIUTTO SALAD <i>gf</i>	19
<i>red wine poached pears, prosciutto, basil, lemon-vincotto</i>	
CRISPY POLENTA	16
<i>puttanesca, fried anchovies, capers, pecorino</i>	
STICKY RIBS <i>gf</i>	17
<i>sherry glaze, buttermilk coleslaw, pickled fresno chilis</i>	
HARISSA GRILLED SHRIMP <i>gf</i>	19
<i>chimichurri, lemon-saffron aioli</i>	
SUGAR SNAP PEA SALAD <i>gf/veg</i>	16
<i>almond vinaigrette, red onion, mint, ricotta</i>	
SPANISH OCTOPUS <i>gf</i>	19
<i>lidrivo olive oil, paprika, olive tapenade, roasted garlic aioli</i>	
CLASSIC CAESAR SALAD	17
<i>romaine, croutons, anchovy dressing</i>	
<i>ADD TO ANY SALAD:</i>	
CHICKEN \$7, AVOCADO \$3	
SHRIMP \$10, HARD BOILED EGG \$2	
MARINATED TOFU \$6	

WINE OF THE MOMENT

2024 DE FERMO, CONCRETE ROSATO	16
<i>Abruzzo, Italy</i>	
<i>fruity and fresh, this rosato is made with care. hand harvested montepulciano is destemmed then gently pressed with brief skin contact before natural fermentation in concrete tanks.</i>	

SIDES

MASHED POTATOES <i>gf/veg</i>	10
<i>classic buttery mashed potatoes</i>	
CRISPY FRIED POTATOES <i>gf/veg</i>	12
<i>dill, lemon, feta</i>	
ROASTED WILD MUSHROOMS <i>gf/veg</i>	14
<i>red wine agrodolce, crispy shallots</i>	
MARINATED CUCUMBERS <i>gf/veg</i>	8
<i>buttermilk, mint</i>	
SHELLS & CHEESE <i>veg</i>	13
<i>sharp cheddar, old bay crumbs</i>	
SHOESTRING FRENCH FRIES <i>gf/veg</i>	9
<i>rosemary or garlic</i>	
<i>truffle + \$2</i>	
ROASTED CAULIFLOWER <i>veg</i>	12
<i>greek yogurt, green tahini, pangrattato</i>	

ROTISSERIE CHICKEN *gf*

pasture raised
Crystal Valley Farm, IN

CHICKEN DRIPPINGS	5
<i>served with iggy's francese bread</i>	

half / whole

BRANCH LINE BIRD	28 / 48
<i>roasted green thumb farm potatoes, house sauce</i>	
PIRI PIRI CHICKEN	28 / 48
<i>piri piri, lemon, garlic, cilantro, garlic fries</i>	
TRUFFLE-DIJON CHICKEN	28 / 48
<i>wildflower honey, burgundy truffle, mustard seed truffle fries</i>	

PLATES

EGGPLANT PARMESAN <i>veg</i>	28
<i>stracciatella, heirloom tomatoes, basil</i>	
SAUSAGE & TUSCAN KALE CAVATELLI	29
<i>lemon, garlic, calabrian chili, pecorino</i>	
GRILLED AUSTRALIAN LAMB KEBABS	29
<i>preserved lemon labneh, couscous, butternut squash</i>	
<i>apricot, toasted almond, aleppo pepper oil</i>	
ROASTED COD LOIN	34
<i>vindaloo jus, kabocha squash, coconut, crispy shallot</i>	
PRIME BAVETTE STEAK FRITES* <i>gf</i>	35
<i>béarnaise butter, pickled onion, herb fries, gribiche</i>	
WILD BOAR BOLOGNESE	32
<i>tagliatelle, pickled lemon, broccolini, pecorino</i>	
8oz. BUTCHER'S BLEND BURGER*	22
<i>cheddar, iggy's brioche, special sauce, fries</i>	
WARM WINTER HARVEST SALAD <i>gf/veg</i>	20
<i>roasted vegetables, romesco, spiced hazelnuts</i>	
<i>greek olive oil</i>	
ADD MARINATED TOFU \$6	



*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.