

BRANCH LINE

BRUNCH

STARTERS

CHIPS & DIP <i>veg</i>	8
<i>house russet chips, pecorino ranch dip</i>	
WARM PRETZEL <i>veg</i>	11
<i>honey mustard & cheddar fondue</i>	
CAESAR SALAD	15
<i>romaine, croutons, anchovy</i>	
SUGAR SNAP PEA SALAD <i>gf/veg</i>	15
<i>almond vinaigrette, mint, ricotta</i>	
CACIO E PEPE ARANCINI <i>veg</i>	16
<i>pecorino fonduta, cracked pepper</i>	
TUSCAN “RIBOLLITA” SOUP	13
<i>roisserie chicken, green kale, white beans, sourdough bread, lemon, grana padano</i>	
IGGY'S WARM STICKY BUN	6
<i>wildflower honey, candied pecan</i>	
ADD TO ANY SALAD:	
CHICKEN \$7, AVOCADO \$3	
SHRIMP \$10, HARD BOILED EGG \$2	

SANDWICHES

all sandwiches served with chips

ITALIAN	16
<i>mortadella, provolone, salame, mayo, pickled peppers, red onion, lettuce, tomato, dijon vinaigrette</i>	
BUTTERMILK FRIED CHICKEN	16
<i>piri piri mayo, lettuce, tomato, avocado</i>	
ROTISSERIE PORK SHOULDER	16
<i>sharp white cheddar, grilled red onion, honey mustard</i>	
EGGPLANT PARM <i>veg</i>	14
<i>stracciatella, heirloom tomatoes, basil</i>	
CHICKEN SALAD BÁNH MÌ	15
<i>aioli, pickled daikon & carrot, cucumber, jalapeño, cilantro</i>	
CROQUE MADAME	15
<i>brioche, n.c. smokehouse ham, gruyere, mornay, sunny egg</i>	
ADD BACON \$3	
ADD AVOCADO \$3	

SIDES

NORTH COUNTRY MAPLE SMOKED HAM	8
BACON	7
GREEN THUMB FARM HOME FRIES	8
SHOESTRING FRIES	8
<i>rosemary or garlic</i>	
SIDE BELGIAN WAFFLE	7
LITTLE LEAF GREENS	8
MARINATED CUCUMBERS	8
<i>buttercream, mint</i>	

BRUNCH SIPS

BELLINI	13
<i>apricot, sparkling wine</i>	
MIMOSA	12
<i>orange or pomegranate</i>	
BUCKET OF BUBBLES	52
<i>1 bottle of bubbles with orange & pomegranate juices</i>	

ROTISSERIE CHICKEN *gf*

pasture raised
Crystal Valley Farm, IN

QUARTER BIRD	15
<i>breast or leg</i> <i>green thumb farm roasted potatoes, house sauce</i>	
HALF BIRD	23
<i>green thumb farm roasted potatoes, house sauce</i>	
HALF PIRI PIRI CHICKEN	23
<i>garlic fries</i>	
HALF CHICKEN PICCATA	23
<i>lemon, capers, white wine, roasted potatoes</i>	

PLATES

SCRAMBLED EGG PLATE	14
<i>homefries, bacon or ham, toast</i>	
CHICKEN & WAFFLES	18
<i>crispy chicken thigh, pure maple, seasonal fruit, pickled fresno</i>	
CRAB CAKES	18
<i>grapefruit salad, almond, avocado, lemon aioli</i>	
BELGIAN WAFFLES <i>veg</i>	16
<i>lemon curd, mascarpone, strawberries, honey, whipped cream, bee pollen</i>	
COBB SALAD <i>gf</i>	15
<i>roisserie chicken, bacon, feta, hard-boiled egg</i>	
8oz. BUTCHER’S BLEND BURGER*	19
<i>cheddar, Iggy's brioche, special sauce, fries</i>	

SHAKSHUKA	18
<i>roasted tomato, chorizo, lemon yogurt, eggs, pickled onions, iggy's bread</i>	

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

*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 sever if anyone in your party has a food allergy.