

OUR MENU

Our chef and scratch kitchen strive to honor the variety in regional American cooking, utilizing the freshest and most local produce and the highest quality meats and fish available. With a seasonally changing menu, and specials each weekend, we present our interpretation of the best cuisine inspired by current trends and traditional favorites.

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Starters

Turnip Fries Chipotle Aioli, & Bleu Cheese Sauces	\$12	Truffle Mac & Cheese White Cheddar and Parmesan, Toasted Panko, Truffle Oil	\$14
Beer Battered Potato Fries Chipotle Aioli, & Bleu Cheese Sauces	\$12	Tempura Prawns Wild Caught Mexican Prawns, Honey Sriracha Sauce, Bleu Cheese Slaw	\$23
Calamari Flash-Fried and Served with House-made Cocktail Sauce and Remoulade	\$20	Ahi Tartare Avocado, Ponzu Cucumber, Mango, Daikon Sprouts, Red Tobiko, Wonton Chips	\$20
Thai Chicken Skewers Ginger-soy Marinated Chicken Thighs, Asian Slaw, Green Onion, Cilantro, Lemongrass Vinaigrette, Wonton Crisps	\$16	Soup du Jour Please ask server for Today's Selection	Cup \$7 Bowl \$14

Salads

We source the freshest produce available from local farms here in Northern California

Summer Caprese Local Ray Yeung Heirloom Tomatoes, Fresh Ovoline Mozzarella, Pickled Red Onion, Olive Oil, Garden Basil, 12 Year Aged Balsamic, Maldon Sea Salt	\$17	Ahi Niçoise Sesame Crusted Yellowfin Tuna Seared Rare over Field Greens with Egg, Tomato, Bistro Olives, New Potatoes, Blue Lake Beans, Fried Capers, Lemon Dijon Vinaigrette	\$26
Caesar Tender Romaine Hearts, House-made Caesar Dressing, Garlic Chips, Shaved Parmesan, Croutons	\$16	SALAD ADDITIONS Add the following for an additional charge	
Mixed Greens Local Field Greens, Carrots, Cherry Tomatoes, Cucumbers, Honey Balsamic Vinaigrette	\$16	Free-range Grilled Chicken Breast:	\$+10
The Wedge Crisp Baby Iceberg with Bacon, Red Onion, Egg, Tomato, House-made Bleu Cheese Dressing	\$17	Seared Ahi (Yellowfin Tuna):	\$+12
		Grilled Salmon:	\$+12
		Sautéed Prawns (3):	\$+12
		Grilled Skirt Steak:	\$+12

Sandwiches

Served with choice of turnip fries, potato fries, green salad, caesar salad, or soup

Buttermilk Fried Chicken Mary's Free-range Dill-brined Buttermilk Fried Chicken with Stone-ground Mustard Remoulade, Red Onions, Pickles, & House-made Slaw Served on Burger Bun	\$21	Chipotle Grilled Cheese Chipotle Aioli, White Cheddar, Hatch Chili Pepper Jack, Caramelized Onions, Chopped Bacon	\$16
BLTA Applewood Smoked Bacon, Avocado, Tomato, Lettuce, House-made Aioli- Served on Toasted Sourdough	\$22	French Dip Prime Beef, Caramelized Onions, Gruyère, Horseradish Crème Fraîche, Au Jus	\$22

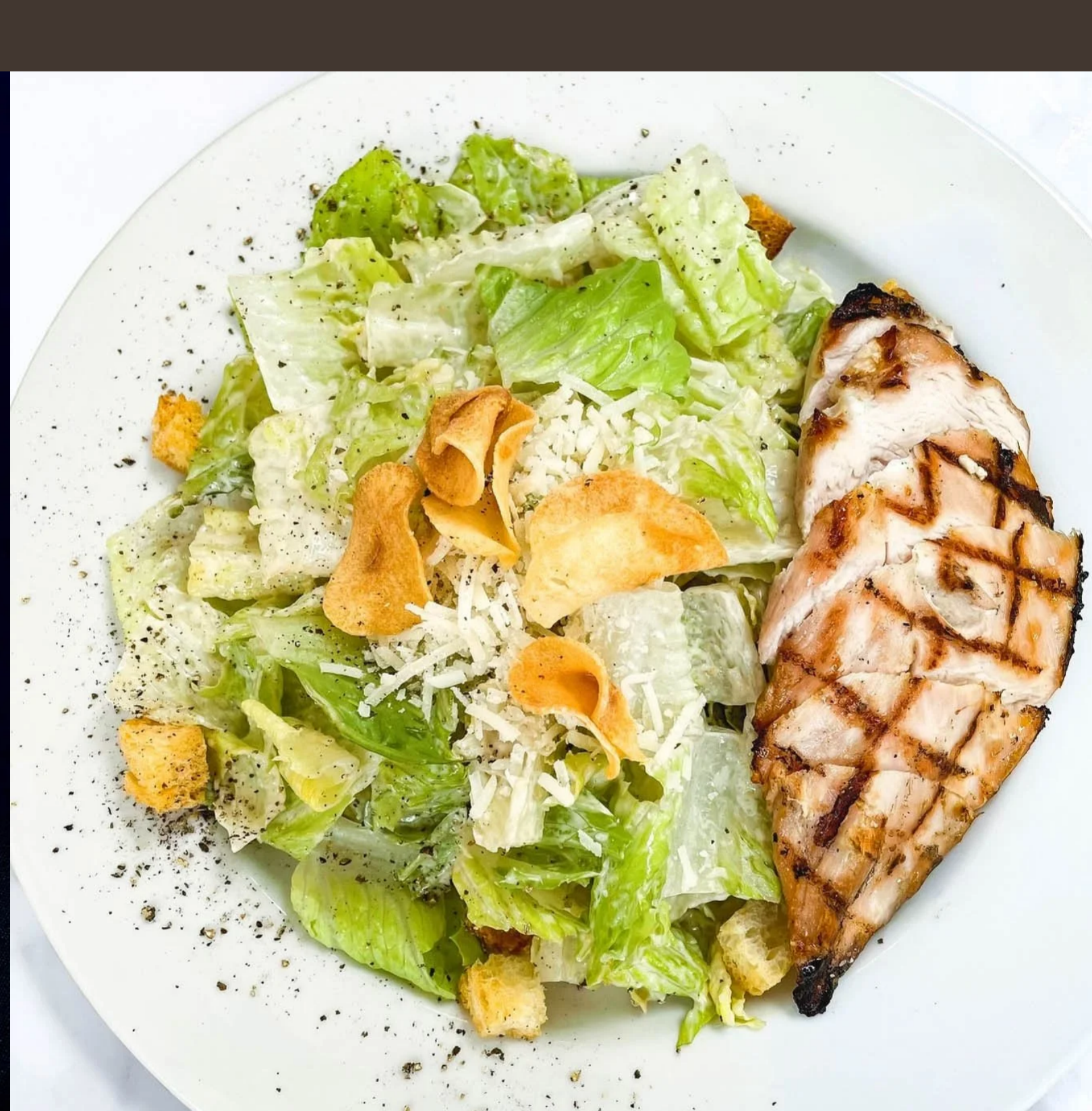
Additional Entrées

Tempura Battered Fish & Chips True Cod, with Garlic Remoulade, House-made Slaw and Choice of Potato Fries or Turnip Fries	\$22
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Grill

Burgers and Tacos served with choice of turnip fries, potato fries, green salad, caesar salad, or soup

Classic Independent Burger House-ground Patty, House-made Aioli, White Cheddar, Lettuce, Red Onion, Tomato	\$24	Blackened Salmon Tacos Fresh Atlantic Salmon, Chipotle Aioli, Cabbage, Cilantro, Salsa Fresca. (Substitute Four Grilled Prawns for no charge)	\$22
Salmon Avocado Burger 6 oz. Fresh Premium Salmon Patty, Avocado, House-made Citrus Honey Dill Aioli, Lettuce, Red Onion, Tomato	\$23	Certified Hereford Filet Mignon 6 oz. Hand-cut Petite filet finished with Demi-glace, served with choice of Turnip Fries or Potato Fries and choice of Mixed Green or Caesar Salad	\$36
Indy Veggie Burger House-made Mushroom and Chickpea Patty, Vegan Pesto, Herb Tomato Confit, Lettuce, Red Onion, Dill Pickle- (Substitute Toasted Sourdough to make VEGAN) add avocado, bacon, bleu cheese, or grilled onions: +1.50 ea	\$20	Atlantic Salmon 5oz. Grilled Fresh Atlantic Salmon w/Lemon Dijon Vinaigrette, Herbed Pearl Cous Cous and Sautéed Seasonal Vegetables	\$23



“Great food. Great service. And wonderful outside seating area! And if you’ve never tried turnip fries go there and check them out. Very tasty”

- Kim H.

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Located at [629 Main Street Placerville, CA 95667](#)

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