

# DINNER Menu

## ingredients

### -N- CRAFT

#### CHEESE PLATE 13

three cheeses, nuts, pepper jelly, truffle honey, fruit, crostini

#### VIETNAMESE STEAMED BUNS 4 EA.

crispy pork belly, hoisin, cucumber, radish, cilantro

#### FRIED GREEN TOMATO 9

pimento cheese, pepper preserve, crostini

#### MUSHROOM QUESADILLA 11

shiitake and portabella mushroom, brie, caramelized onions, w/sour cream and salsa verde

#### PEEL N EAT CHILI GARLIC SHRIMP <sup>GF</sup> 12

charred lemon, INC hot sauce

#### STEAMED SHRIMP DUMPLING 11

sesame, scallion, spicy soy glaze

#### RAW BAY SCALLOP ON THE HALF SHELL <sup>GF</sup> 12

celery relish, orange, basil

#### TUNA TARTARE <sup>GF</sup> 13

shallots, capers, preserved lemon, salt & vinegar potato chips, upland cress

#### INC WINGS <sup>GF</sup>

10PC. - 13 15PC. - 18 20PC. - 21

bourbon buffalo, or habanero jerk  
add blue cheese dressing for 50¢

#### BBQ ORGANIC POPCORN <sup>GF</sup> 5

heirloom variety, tomato powder, paprika

#### TRUFFLE FRIES <sup>GF</sup> 11

served with a trio of sauces

#### CRISPY CHICKEN WONTONS 10

basil, ginger, tamarind sweet & sour

#### STEAMED ARTICHOKE <sup>GF</sup> 8

1000 island dressing for dipping

#### EDAMAME <sup>GF</sup> 8

steamed plain or with INC hot sauce

#### ORGANIC CHICKEN LIVER PATE <sup>GF</sup> 7

madeira gelee, pickles, crostini

#### RICOTTA BRUSCHETTA 10

caramelized onions, prosciutto, basil, grilled bread

#### CHICKPEA HUMMUS 6

lemon-pine nut oil, grilled pita

#### GUACAMOLE <sup>GF</sup> 10

cilantro, jalapeno, corn chips, lime, red onion

## TACOS

#### TEX MEX <sup>GF</sup> 4 EA.

bbq braised pork, cheddar-black pepper sauce, crisp apple slaw, scallion

#### COUNTRY FRIED CATCH 4 EA.

crispy fried fish, roasted tomato mayo, cucumber salsa, cilantro

#### SHORT RIB BARBACOA <sup>GF</sup> 4 EA.

cabbage, radish, salsa verde, queso fresco, cilantro

**all tacos come with the choice of house made flour or corn tortillas**

## American style

## SMASH BURGERS

### CLASSICS

#### THE ORIGINAL 9

american cheese or cheddar  
add bacon + 2

#### BLEU BOMBER 9

bleu cheese, caramelized onions, smoked paprika

#### BLONDES HAVE MORE FUN-GUS 9

braised portabella mushrooms, swiss cheese

### INC STYLE

#### DECADENCE 13

foie gras, duck confit, muenster cheese, truffle mayo

#### DRAGON'S BREATH 10

habanero mayo, spicy pickles, cheddar

**all burgers come with choice of local mixed greens or french fries.**

**exclusive burger blend from john's meat market scotch plains nj.**

**our burgers are served on an artisanal brioche bun.**

## WOK & FRIED

#### DUCK FRIED RICE\* <sup>GF</sup> 19

duck confit, brown rice, vegetables, shiitake, egg, peanuts, pickled thai chili

#### INC MU SHU PORK 18

scallion pancake, hoisin, cabbage, scallion

#### GENERAL TSO'S CAULIFLOWER <sup>GF</sup> 15

vegetable fried rice, egg, peanuts, scallion, sesame

#### SHRIMP "RA-MEIN"\* 19

ramen noodles, carrot, broccoli, julienne egg, peanuts, cabbage, snow pea, INC 7 spice

**\*shrimp, beef or chicken may be substituted**

## SALADS

**add: grilled chicken 7; grilled steak, salmon, shrimp, sesame seared tuna 9**

#### BABY MIXED GREENS <sup>GF</sup> 8

honey balsamic, fine herbs, cheddar, cucumber, radish

#### CLASSIC CAESAR 9

garlic croutons, parmesan

#### ASIAN KALE <sup>GF</sup> 10

cucumber kimchi, pickled carrots, radish, sunflower seeds, miso dressing

#### ROASTED & RAW BEETS <sup>GF</sup> 10

frosted hazelnuts, smoked feta cheese, lemon horseradish dressing, dill

## HANDHELDS

#### CHICKEN BANH MI SANDWICH 12

mayo, jalapeno, cucumber, pickled carrot, cilantro, artisanal baguette

#### BRAISED SHORT RIB PANINI 12

brie, caramelized onions, truffle mayo, ciabatta

#### AVOCADO CLUB\* 8

lettuce, tomato, roasted tomato mayo, ciabatta

**\*add chipotle shrimp salad 6**

#### BOURBON GLAZED PULLED PORK 12

spicy pickles, carolina cole slaw, red onion, ciabatta

**ALL HANDHELDS COME WITH CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD**

## Plates

#### COUNTRY FRIED CHICKEN 19

15 herbs & spices, truffle mac & cheese, spicy pickles, honey bacon gravy

#### ROASTED ATLANTIC SALMON <sup>GF</sup> 21

crispy potato, fennel, basil, orange, hazelnut-roasted pepper sauce

#### HOUSE MADE RICOTTA ROTINI 17

eggplant 'bolognese', kalamata olives, pine nuts, basil

#### ORGANIC FLAT IRON STEAK <sup>GF</sup> 23

8oz. hormone free organic steak, Inc. steak sauce, french fries

#### WHISKEY GLAZED SHRIMP <sup>GF</sup> 20

low country style grits, applewood smoked bacon, aged cheddar, tomato-herb broth

#### BRAISED SHORT RIB <sup>GF</sup> 28

potato & caramelized onion gratin, parsnip creamed spinach, olive & pepper relish, smoked ham jus

## DESSERTS

#### IRISH CAR BOMB SUNDAE 9

guinness brownie, irish whiskey caramel, bourbon walnuts, fresh vanilla bean ice cream, chocolate sauce

#### S'MORES PIE 7

chocolate cream pie, graham cracker crust, toasted marshmallow topping

#### CHEESECAKE PANNA COTTA 8

citrus strawberry sauce, chocolate crumble, pistachio, mint, buttermilk sorbet

#### COFFEE POT DE CRÈME 8

salted caramel, chocolate crumbs, warm cinnamon & sugar donut holes

#### HOUSE MADE SELECTION OF ICE CREAMS & SORBETS <sup>GF</sup>

1 scoop; 4 2 scoops; 6