

DINNER

INC only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways • We apologize for any inconvenience
A 20% gratuity will be added to all parties of 6 or more • All burgers & steaks are seared on our plancha **GF** Denotes a Gluten Free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item

BITES

WATERMELON CARPACCIO // house made yogurt cheese, hibiscus, pickled rind, rice tempura, herbs, watercress, green curry **9.00 GF V**

MAC N CHEESE BITES // lightly fried, smoked tomato aioli **9.50 V**

GRILLED DUCK HEARTS // bleu cheese & caramelized onion wonton, pepper jelly, pecans, stir fried watercress **9.50**

CHICKEN LIVER PATÉ // organic chicken liver, madeira gelee, health salad, crostini **9.50**

VOODOO SHRIMP // Louisiana style voodoo sauce, tomato, herbs, portobello mushroom, basil, served with honey & sage cornbread **13.00**

VIETNAMESE STEAMED BUNS // slow roasted Berkshire pork belly, pickled daikon radish, cucumber, hoisin sauce, cilantro **9.50**

SALMON TARTARE TOASTS // guacamole, 1000 island, wasabi tobiko, kohlrabi & snap pea salad, cilantro, served with carrot-habanero hot sauce **13.00**

KUNG PAO CAULIFLOWER // crispy rice flour battered cauliflower, peanuts, sweet n sour sauce, basil, jalapeño **10.00 GF V**

SMALL PLATES

COUNTRY HAM (MURFREESBORO, TN) // Tennessee "prosciutto", whipped ricotta, crostini, olive tapenade, health salad **12.00**

STUFFED GRIGGSTOWN QUAIL // bacon & brioche homestyle stuffing, creamed sweet corn, watercress, chipotle salsa verde **16.00**

GUACAMOLE // made to order with cilantro, red onion, jalapeño, served with fresh corn chips on the side **11.00 V**

WINGS // choice of Maker's Mark vanilla bean buffalo sauce or our habanero jerk sauce. *Served with celery salad and bleu cheese dressing*
6 PC. 9.50 12 PC. 17.50 18 PC. 24.50 GF

CORNBREAD FRANKFURTER // house made sausage stuffed with honey cornbread, served with apricot mustard, cucumber relish, pickles **12.50**

CLOUMAGE CHEESE SPREAD // fresh farmers cheese from Shy Brothers Farm, MA, served with truffle honey, chives, frosted walnuts and a whole warm baguette **11.00 V**

MAITAKE MUSHROOM LETTUCE WRAPS // szechuan coffee glaze, ranchero cole slaw, house pickles, sunflower seeds, basil, served with aromatic vinegar **12.00 GF V**

LARGE PLATES

COFFEE ROASTED PORK TACOS // 4 pc. red cabbage slaw, cilantro, chipotle-tomatillo salsa, roasted garlic spread, house made flour tortilla **17.00**

SMOKED PORK CHEEKS // Anson Mills bourbon baked beans, corn spread, jalapeño & jicama salad, hot 'n' tangy collard greens **21.00 GF**

SEARED FLAT IRON STEAK // house made old bay steak fries, INC barrel aged steak sauce **25.00 GF**

SHRIMP N GRITS // smoked cheddar grits, crisp country ham, lemon & garlic butter, watercress **19.00 GF**

ROASTED SCOTTISH SALMON // carrot & cauliflower barigoule, sweet corn, baby spinach, saffron romesco **23.00 GF**

MUSHROOM FRIED RICE // brown rice, carrot kimchi, edamame, corn, hardboiled egg, scallions, fresh ginger & garlic, grilled broccoli, chile-honey roasted cashews **16.00 GF V**

GARGANELLI PASTA // celery cream, oven dried tomato, shaved zucchini, parsley, kalamata olives, garlic chips **16.00 V**

ROASTED CHICKEN BREAST // kohlrabi & grana padano gratin, peperonata, poppy seed glaze, tarragon gravy **21.00 GF**

PORK N BACON MEATBALLS // served with zucchini risotto, parmesan, mint, herb oil, spicy marinara **20.00**

COUNTRY FRIED COD // corn fritters, truffle honey, cocktail mayo, lemon, health salad **20.00**

EAST COAST HALIBUT // sweet potato 'noodles', coconut red curry, peanuts, Thai herbs, cucumber relish, snap peas, grilled broccoli **28.00 GF**

GRILLED FLATBREAD // BBQ onions, house made yogurt cheese, arugula, lemon, roasted corn **12.00 V ADD COUNTRY HAM + \$5.00**

SALADS

Add Salmon · Lemon Marinated Chicken Breast ·
Shrimp · or Flat Iron Steak Tips To Any Salad **8.00**

MIXED GREENS // cucumber, red onion, shaved grana padano, fine herbs, house made honey-balsamic dressing **8.00 GF V**

INC KALE CAESAR // miso-parmesan dressing, crispy potato, black truffle salt, parmesan crisps, frosted walnuts, radish **10.00 GF V**

TOMATO SALAD // NJ tomatoes, marinated eggplant, garlic bread crumbs, fresh mozzarella, arugula, saffron-orange hot sauce, basil **10.00 V**

ROASTED BEET SALAD // NJ beets, cloumage cheese spread, butter lettuce, crushed pistachio, strawberries, grains of paradise vinaigrette **10.00 GF V**

INC BURGERS

All burgers come w/ choice of local mixed greens or house cut fries.

INC BURGER // smoked onion aioli, smoked maple cheddar, apple wood smoked bacon, spicy pickle spear, brioche sesame seed bun **15.00**

SOUTH HOUSE // pimento cheese, pepper jelly, apple wood smoked bacon, spicy pickle spear, brioche sesame seed bun **15.00**

DELUXE // Choice of: American, cheddar, or swiss, brioche sesame seed bun **12.00**

Add Applewood Smoked Bacon · Soy Glazed Portobello Mushrooms
Caramelized Onions · or Fried Egg to Any Burger **+2.00**

EXTRAS

HOUSE MADE SPICY PICKLES // garlic, dill, jalapeño **7.00 GF V**

RYAN'S HEALTH SALAD // NY deli style, marinated cucumber, celery, peppers, cabbage, carrots, oregano **4.00 GF V**

SIDE SALAD // cucumber, red onion, parmesan, honey-balsamic **4.00 GF**

HOUSE CUT FRIES // served with ketchup **6.00 GF V**

TATER TOTS // crispy fried potato tots, served with ketchup **5.50 GF V**

CARROT KIMCHI // cabbage, Korean chilis, ginger, garlic, soy **4.00 GF V**

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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