



## STARTERS

- Greek Yogurt** 11  
homemade granola, wild berry compote
- Blistered Shishito Peppers** 11  
sea salt, lemon & olive oil
- Chilled Watermelon Soup** 12  
peach, tomato, cucumber, bell pepper, mint
- Avocado Toast** 14  
tomato, feta, basil & olive oil
- Seasonal Dips** 14  
creamy ricotta, artichoke humus;  
herbed focaccia
- Tuna\*** 15  
Sriracha aioli, cucumber, radish; soy pearls
- Di Parma Plate** 22  
paper thin prosciutto di Parma, fig compote,  
marinated olives; grilled focaccia

## SALADS

- Industry Signature Salad** 12  
dill, parsley, tomato, fennel, carrot,  
watermelon radish, basil jalapeño vinaigrette
- Kale Quinoa** 14  
pumpkin, orange, dried cranberry, radish,  
toasted almonds, apple cider vinaigrette
- Watermelon Salad** 15  
feta, caper berries, micro mint, basil jalapeño  
vinaigrette
- “Knife & Fork” Caesar\*** 14  
romaine heart, cherry tomato, black olive,  
shaved Parmesan
- Burrata** 16  
beet root carpaccio, apple sticks, toasted  
almonds, micro basil, saffron aioli
- King Crab Cake\*** 18  
guacamole, pickled onion, spicy lemon aioli,  
crispy capers, sunny side up egg

## SIDES

- English Muffin** 4
- Sourdough Toast** 4
- Chicken Apple Sausage\*** 6
- Applewood Smoked Bacon\*** 6
- Smoked Ham\*** 6

## BRUNCH

- Waffles** 14  
fresh fruit, maple syrup, bacon gelato
- Wild Mushroom & Kale Omelet\*** 14  
cremini & oyster mushrooms, kale; grilled toast, mixed greens
- Greek Omelet\*** 14  
Feta, olives, spinach; grilled toast, mixed greens
- Farmers Omelet\*** 14  
tomato, artichoke hearts, Gruyere; grilled toast, mixed greens
- Cheese Chorizo Omelet\*** 14  
Gruyere; grilled toast, mixed greens
- Walnut Crusted French Toast** 14  
Nutella cream, bananas; whipped cream
- Eggs Florentine\*** 15  
English muffin, sautéed spinach, hollandaise; mixed greens
- Industry Benedict\*** 18  
smoked ham, poached egg, potato nest, hollandaise; mixed greens
- Lobster Omelet\*** 21  
tomato, asparagus, goat cheese; grilled toast, mixed greens

## WOOD FIRED PIZZA

- Bianca** 14  
fresh mozzarella, aged Pecorino, ricotta, olive oil
- Margherita** 15  
crushed tomato, fresh mozzarella, basil
- Soppressata Picante** 18  
crushed tomato, aged Pecorino, garlic
- Breakfast\*** 22  
spinach, mozzarella, applewood smoked bacon, fried eggs, Hollandaise;  
chives
- Herbed Goat Cheese** 18  
goat cheese, arugula, wild mushroom, truffle oil

## SIGNATURE PIZZA

- Diablo Pizza** 18  
spicy cheese tortilla crust, American, chorizo ragu, avocado aioli, jalapeño
- Alligator Pizza** 20  
crushed tomato, white cheddar, popcorn alligator, lemon aioli, chives
- Pop Candy Land** 18  
rainbow crust, cream cheese frosting, pop rocks, cotton candy
- Smoked Salmon\*** 21  
Nova Scotia, crème fraiche, red onion, fresh dill, crispy capers
- Guinness World Record 24K\*** 2,000 [order 48 hours in advance]  
Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves  
Add 1 ½ oz. Almas Caviar 700

## DESSERTS

- Lemon Tart** 14  
raspberrys coulis, fruit pearls,  
whipped cream, vanilla gelato
- IK Sorbet** 12  
seasonal homemade sorbet, fruit  
pearls, waffle cigar
- Greek Yogurt Cheesecake** 12  
vanilla bean & berry compote
- Chocolate River** 14  
dark chocolate lava cake, coconut  
sorbet, berry coulis, whipped cream
- Industry Puff...Good to Share** 20  
puff pastry, burnt sugar ice cream,  
whipped cream, almonds, berry  
compote; melted dark chocolate

20% gratuity added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*\* Must be 21 years or older to consume alcohol.