



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.