

BREAKFAST & BRUNCH



All Breakfast Menus are served with Fresh Brewed Coffee & Assorted Juices

Hot Tea Selection available upon request, priced upon Consumption

American Continental- \$9.00

Fresh Fruit Platter, Assorted Breakfast Pastries, & Bagels with Butter, Cream Cheese, & Jellies.

Healthy Start- \$12.00

Fresh Fruit Platter, Oatmeal with Toppings, Assorted Breakfast Pastries, & Miniature Yogurt Parfaits

Sunrise Buffet- \$15.00

Fresh Fruit Platter, Scrambled Eggs, Choice of Creamy Grits or Rosemary Red Potatoes, Bacon & Sausage & Assorted Breakfast Pastries

Parisian Breakfast- \$15.00

Baked Frittata with Bacon, Green Onion & Cheese. Croissants with Butter & Jellies, Mixed Berries with Honey Mint Dressing, and Roasted Rosemary Potatoes

Create Your Own Buffet- Pricing Depends on Selections

Scrambled Eggs

Bacon

Sausage

Vegetable & Cheese Strata

Sausage & Cheese Strata

Stuffed Biscuits

Choice of Bacon, Egg & Cheese, Sausage & Cheese,

Egg & Cheese or Southern Chicken

Bagel and Lox

Spinach and Mushroom Quiche

Baked Frittata:

Choice of Fillings: Bacon, Sausage, Ham, Cheese,
and Assorted Vegetables

Fresh Fruit Platter

Roasted Rosemary Potatoes

Miniature Yogurt Parfaits

Creamy Grits

Oatmeal with Assorted Toppings

Hashbrown Casserole

Assorted Breads

Assorted Muffins and Scones

Assorted Bagels and Condiments

Assorted Cereals with Milk

Fresh Fruit Skewers

Mixed Berries with Honey Mint Dressing

Omelet Station (\$2): Custom Made-To-Order Omelets with Assorted Fillings to Include: Bell Peppers, Chopped Tomato, Onions, Sliced Mushrooms, Fresh Spinach, Bacon, Diced Ham, Monterey Jack & Sharp Cheddar Cheese.

*Requires Chef Attendant (+\$50). *Available only to parties of 30 guests or less.

*Minimum catering order of 15 guests is required. All prices listed are per person, subject to 8% sales tax and 21% service charge.
Menus can be customized to accommodate special requests or allergies with advanced notice.



Athens Downtown-Univ. Area

500 College Avenue, Athens, GA 30601

www.indigoathens.com

706.546.0430



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SNACKS & APPETIZERS



Served In Between Meals On 6" Plate, Fork And Cocktail Napkin

Parfait & Fruit Bar - \$6

Create Your Own Yogurt Parfait with Vanilla Yogurt, Strawberries, Blueberries, Honey, Granola & Sliced Almonds with Whole Fruit

Morning Standard - \$7

Fresh Fruit Skewers, Kashi Granola Bars, and Fresh Baked Scones

Energy Break - \$7

Assorted Locally Made Journey Juice Shots with Trail Mix Bar: Pretzels, Mixed Nuts, M&Ms, Dried Cranberries, Yogurt Raisins

Southern Break - \$7

Glass Bottled Coca-Cola, Peanuts, and Pimento Cheese Tartlets

Concession Stand - \$8

Freshly Popped Popcorn, Assorted Miniature Candy Bars, and Mini Corn Dogs with Ketchup & Mustard

Afternoon Standard - \$6

Assorted Bite Size Cookies, Miss Vickie's Assorted Chips, And Whole Fruit

The Farmstead - \$9

Fresh Seasonal Fruit Platter, Domestic Cheese Tray with Assorted Crackers, Fresh Vegetable Crudités with Sun-Dried Tomato Hummus

The Madison - \$12

Caprese Salad, Spinach & Artichoke Dip with Tortilla Chips, Fresh Vegetable Crudités, Hummus, & Prosciutto Wrapped Melon

The Charcuterie- \$15

Display of Chef's Choice of Three Cured Meats, Selection of Local Cheeses, Honey, Olives, Grapes, Crackers & Crostini

Consumption Beverage Options:

\$2 Each: Coca-Cola, Diet Coke, Coke Zero, Sprite, Dasani, Minute Maid Apple Juice & Cranberry Raspberry Juice

\$2.50 Each: Powerade Fruit Punch & Mountain Berry Blast and Bottled V8 Juice

\$3:00 Each: Assorted Mighty Leaf Hot Teas and Smart Water

\$3.50 Each: San Pellegrino

\$6 Each: Local Made Journey Juice

\$25 Per Press Pot/\$50 Per 3 Gallon Urn: Fresh Brewed Coffee

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LUNCH BREAK



Spring/Summer

Deli Buffet - \$12

Platters of Sandwiches

Turkey with Provolone, Tomato, Lettuce
Ham with Cheddar, Tomato, Lettuce
Roast Beef with Cheddar, Tomato, Lettuce

Individual Bags of Chips

Fresh Fruit Salad

Assorted Cookies

Served with Iced Tea & Assorted Condiments
including Mayo, Yellow Mustard & Spicy Mustard

Boxed Lunches +\$2.00

(Individual boxed lunches available with Bottled Beverage)

Soup, Salad, Sandwich - \$16

Fresh Seasonal Soup

Choice of Roasted Summer Squash, Tomato Gazpacho,
Sweet Summer Corn Soup, or Chicken Tortilla Soup

Two Seasonal Salads

See Available Selections Below

Two Seasonal Sandwiches

Choice of Chipotle Turkey Club, Turkey Arugula & Gouda,
Chicken Salad Croissant, Ham & Swiss, Italian Wrap,
Roast Beef & Cheddar on Wheat with Horseradish Aioli,
Chicken Caesar Wrap, or Vegetarian Hummus Wrap

Assorted Dessert Bars

Served with Iced Tea & Assorted Condiments

Create your own Buffet – Pricing Depends on Selections

(Recommended standard lunch selection of 1 entrée, 1 salad, 2 sides ~ Est. \$20 based on selections)

Seasonal Salads

Chef's Garden Salad
Caesar Salad
Mandarin Arugula Salad
Strawberry Springtime Salad
Watermelon Feta Salad
Caprese Salad
Hoppin John Salad
Cous Cous with Fresh Veggies
Penne Pasta Salad
Coleslaw

Sides

Garlic & Mint Green Beans
Roasted Seasonal Vegetables
Asparagus with Lemon Shallot Butter
Roasted New Potatoes
Mashed Potatoes
Herbed Rice Pilaf
Macaroni & Cheese

Entrees

Tortellini Marinara or Alfredo
Roast Pork Loin with Cherry Sauce
Pulled Pork BBQ
Roast Lemon Chicken
Roast Chicken w/Choice of Sauce:
*Sun-Dried Tomato Cream, Pesto,
BBQ, or Marsala*
Salmon with w/Choice of Sauce:
Beurre Blanc or Red Pepper Sauce
Beef & Broccoli Sauté
Beef Tips with Mushroom Gravy

Sweet Side

Fresh Berries with Honey Mint Dressing & Fresh Whipped Cream, Assorted Cookies, Brownies,
Assorted Dessert Bars, NY Style Cheesecake, Key Lime Pie, Chocolate Layer Cake, Bourbon
Pecan Pie, or Peanut Butter Pie

Minimum catering order of 15 guests is required. All prices listed are per person, subject to 8% sales tax, and 21% service fee. All menus can be customized for your special needs and dietary requests in advance.

HORS D'OEUVRES FOR DINNER



These menus are designed for appetizers at dinner time and include a 9" plate, fork, and paper napkin

Menu One - \$20 per person

Choice of Tartlets

(Pimento Cheese, Brie & Fruit or Chicken Salad)

Warm Dip served with Crostini & Tortilla Chips

(Spinach & Artichoke or Bacon & Bleu)

Vegetable Crudités with

Sun-Dried Tomato Hummus

Domestic Cheese Tray with Crackers

Deli Sliced Platter

Turkey, Ham, Roast Beef with Rolls & Condiments

Sweet Chili or Marinara Meatballs

Menu Two - \$24 per person

Fresh Fruit Presentation

with Sweet Mint Yogurt

Caprese Skewers

With Tomatoes, Basil, Mozzarella & Balsamic Glaze

Spanikopita

with Spinach & Feta Cheese in Phyllo

Mini Beef & Blue Sliders

Chicken Tenders

with Honey Mustard, Ranch & BBQ Sauce

Menu Three - \$28 per person

Fresh Fruit Skewers

With Sweet Mint Yogurt

Southern Pimento Cheese with Crackers

Warm Crab & Shrimp Dip

with Crostini & Tortilla Chips

Assorted Miniature Quiche

Pulled Pork BBQ with Slider Buns

Honey Ham Biscuit with Pepper Jelly

Menu Four - \$30 per person

Fresh Seasonal Fruit Presentation

Choice of Stuffed Mushrooms

(Cheese, Sausage, or Crab)

Prosciutto Wrapped Asparagus

Seasonal Cheese Platter

With Crackers, Honey, and Dried Fruit

Tortellini Alfredo

Bacon-Wrapped Scallops

*Roast Turkey Breast

With Rolls and Assorted Condiments

Menu Five - \$36 per person

Brie & Fruit Tartlets – passed

Charcuterie Board with Seasonal Cheeses

with Cured Meats, Olives, Honey, Grapes & Nuts

Spinach & Artichoke Dip with Crostini

Creamy Grits or Mashed Potatoes

with Scallions, Crumbled Bacon & Shredded Cheese

Seasonal Vegetable & Hummus Cups

Peach-Balsamic Glazed Chicken

Mini Crab Cakes with Remoulade

*Roast Tenderloin of Beef

With Rolls and Horseradish Cream

*Menu item requires carving fee: \$50

Minimum catering order of 20 guests is required. All prices listed are per person, subject to 8% sales tax, and 21% service fee.

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LET'S TOAST



BEER - \$4

Beck's Non-Alcoholic
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Yuengling

BEER - \$5

Corona
Corona Light
Crabbies Ginger Beer
Creature Comforts Athena
Creature Comforts Tropicalia
Creature Comforts Bibo
CCBC Classic City Lager
Treehorn Cider
Guinness Stout
New Belgium Fat Tire
UFO White
SBC- Nightrain Porter
Terrapin Golden
Terrapin Hi 5
Terrapin Hopsecutioner
Terrapin Recreational Ale

WINE - \$5

Canyon Oaks, *Chardonnay*
Canyon Oaks, *Cabernet*
Duc de Valmer, *Brut*
Scandinavian Frizzante,
Sparkling Moscato

WINE - \$6

Ca'Momi, *Red Blend*
Cielo, *Pinot Grigio*
Casal Garcia, *Vinho Verde*

WINE - \$7

Contempo, *Riesling*
Emiliana, *Pinot Noir*
Dante, *Pinot Noir*
La Galope, *Rose*
Gran Castillo, *Cava Brut*

WINE \$8

Sisters Forever, *Chardonnay*
Crusher, *Merlot*
Dr. Loosen, *Riesling*
Joel Gott, *Sauvignon Blanc*
La Marca, *Prosecco*

WINE \$9

Four Bears, *Cabernet*
Ontanon, *Tempranillo*
Tortoise Creek, *Merlot*
Valdivieso, *Brut*

WINE \$10

Williamette Valley, *Pinot Noir*
La Flor, *Malbec*
Z Alexander Brown, *Red Blend*

VODKA

Deep Blue, 5
Absolut, 7
Grey Goose, 8
Tito's, 8
Ketel One, 9
Belvedere, 9

GIN

Pinnacle, 5
Bombay Dry, 7
Beefeater, 7
Tanqueray, 8
Bombay Sapphire, 9

RUM

El Dorado Silver, 5
Bacardi, 6
Malibu, 6
Captain Morgan, 7
Appleton Estate, 10

TEQUILA

Olmea Altos, 5
Jose Cuervo, 6
Patron Silver, 9
Don Julio Silver, 11

WHISKEY

Canadian Club, 5
Seagram's 7, 6
Jack Daniels, 7
Jameson Irish Whiskey, 7
Bulleit Rye, 8
Crown Royal, 8

BOURBON

Old Forester, 5
Wild Turkey 101, 6
Jim Beam, 7
Buffalo Trace, 8
Bulleit, 8
Knob Creek, 8
Makers Mark, 8
Woodford Reserve, 8
Basil Hayden, 9

BLENDED SCOTCH

Dewar's White Label, 6
Chivas Regal, 7
Johnny Walker Red, 8
Johnny Walker Black, 11

SINGLE MALT SCOTCH

Glenlivet 12, 10
Macallan 18, 38

LIQUEURS

Aperol, 7
Baileys, 7
Campari, 7
Kahlua, 6
Jager, 7
Disaronno, 8
Grand Marnier, 8
St. Germain, 8
St. George Raspberry, 7

Specialty cocktails will incur an additional charge

THE MADISON

bar & bistro

STARTERS

POPCORN \$3.00

PIMENTO CHEESE FRIES \$7.00
House made pimento cheese melted over our baked french fries.

ROASTED RED PEPPER HUMMUS \$8.00
Blended tahini, spices, and diced roasted red peppers. Served with raw vegetables and flatbread.

SPICY NACHOS \$10.00
Melted cheddar and queso cheese, black beans, pickled jalapeño, and house made pico de gallo over tortilla chips. Add Springer Mountain Farms chicken for \$2.00 or Steak* for \$5.00.

GOAT CHEESE BRUSCHETTA \$9.00
Diced tomatoes, red onion, and basil on toasted baguette slices. Topped with goat cheese crumbles and a balsamic reduction.

BONELESS WINGS \$10.00
Eight boneless wings tossed in your choice of sauce; plain, buffalo, BBQ, or spicy Asian.

CRAB AND SHRIMP DIP \$11.00
A blend of crab and shrimp, parmesan cheese, and cajun spices. Served with tortilla chips.

CHEESE AND CHARCUTERIE PLATE \$5.00, \$10.00, \$15.00
Your choice of one, two, or three cheeses or meats. Served with Savannah Bee Co. on the comb honey, pecans, dried fruit, olives, cherry peppers and crackers.

SALADS

CAESER SALAD HALF \$3.00, FULL \$6.00
Fresh romaine lettuce, grated parmesan cheese, and caesar dressing.

MIXED GREENS SALAD HALF \$4.00, FULL \$8.00
Mixed greens with shredded carrots, sliced cucumber, cherry tomatoes, and your choice of dressing.

SPICY ASIAN SHRIMP SALAD HALF \$7.00, FULL \$14.00
Six Asian inspired shrimp atop a bed of mixed greens with shredded carrots, sliced cherry tomatoes, sesame seeds, and a toasted sesame dressing.

SPINACH AND STRAWBERRY SALAD HALF \$4.00, FULL \$8.00
Fresh spinach, sliced strawberries, pecans, red onion, and bleu cheese crumbles. Dressed with a citrus poppy seed vinaigrette.

DRESSING CHOICES
Ranch
Bleu Cheese
Balsamic Vinaigrette
Italian
Honey Mustard
Toasted Sesame
Citrus Poppy Seed Vinaigrette

ADDITIONS
Chicken \$6.00
Shrimp \$7.00
Steak \$8.00

SANDWICHES

All sandwiches come with choice of one side.

VEGGIE WRAP \$9.00
Hummus, roasted red peppers, lettuce, tomato, cucumber, and feta cheese wrapped in a flour tortilla.

CHICKEN SALAD CROISSANT \$11.00
House made chicken salad with pecans, grapes, and a lemon dijon aioli on a croissant from H&F.

MADISON TACOS \$11.00, \$12.00, \$14.00
Your choice of chicken, shrimp, or steak* served in three flour tortillas with cilantro, sliced radishes, and diced onions. Salsa on the side.

YARDBIRD PIMENTO CHEESE SANDWICH \$13.00
Springer Mountain Farms chicken breast, bacon, lettuce, tomato, and our house made pimento cheese melted on top. Served on an H&F brioche bun.

BISTRO BURGER* \$14.00
An 8 oz. black angus burger* with your choice of cheese and bacon on an H&F brioche bun.

BURGER SLIDERS* \$12.00
Three burger sliders with lettuce, tomato, cheddar cheese, and pickles.

ENTREES

All entrees come with choice of two sides.

PIMENTO MAC AND CHEESE \$11.00
Elbow macaroni noodles with our melted homemade pimento cheese, bacon, and green onions. Add a Springer Mountain Farms chicken breast for \$5.00.

MOROCCAN SALMON \$16.00
Seared salmon topped with a Moroccan style sauce of tomato, red onion, yellow bell pepper, turmeric, and other spices.

GARLIC HERB PORK CHOP* \$17.00
A 12 oz. Rock House Farms bone in pork chop rubbed with garlic, thyme, oregano, and black pepper. Served with a cherry mustard sauce and succotash

8 oz. SIRLOIN* \$18.00
An 8 oz. Sirloin from Buckhead Beef, cooked to your liking.

SIDES

Mixed Vegetables
Baked French Fries
Side Salad
Asparagus
Fruit Cup
Ms. Vickie’s Chips
Roasted Red Potatoes
Broccoli
Mediterranean Orzo Pasta

*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with offerings that are fresh, locally sourced, and authentic to our neighborhood.

SPRINGER MOUNTAIN
Located in the Blue Ridge Mountains, Springer Mountain farms raises their chickens on an all vegetarian diet.

JITTERY JOE’S COFFEE
Started in Athens in 1994 near the famous 40 Watt club. Their roasting house is now located on Barber St., 2 miles from the hotel.

SAVANNAH BEE CO.
Started from one man’s love for beekeeping and honey. Once their honey made it to store shelves, it became an instant hit!

HIGH ROAD
These guys are all about making ice cream for foodies. They pasteurize their own dairy and source most ingredients locally.

THE MADISON

bar & bistro

SPECIALTY DRINKS

CUCUMBER POM COOLER \$9

Old Fourth Vodka, pomegranate syrup, cucumber, Cointreau, topped with club soda.

CRAN GIN FIZZ \$10

Farmer's Organic Gin, orange juice, cranberry juice, topped with ginger ale.

SOUTHERN SOUL \$11

Fiddler Bourbon, St. George Spiced Pear Liqueur, cinnamon infused simple syrup, lemon.

ROSÉ '75 \$10

Ethereal Gin, lemon juice, simple syrup, rosé.

RASPBERRY ICE \$12

Old Fourth Vodka, St. George Raspberry Liqueur, fresh lemon juice, topped with club soda.

BLOOD MOON RISING \$10

Resurgens rye, 18.21 blood orange and ginger shrub, ginger simple syrup, and a dehydrated orange slice.

MEXICAN MULE \$9

Olmecca Altos Tequila, lime, Crabbie's Ginger Beer, Tajin rim.

BEERS

Bud Light \$4

Budweiser \$4

Michelob Ultra \$4

Miller Lite \$4

Yuengling \$4

Corona \$5

Corona Light \$5

Heineken \$5

Creature Comforts \$5

Sweetwater Triple Tail \$5

Terrapin \$5

Pontoon \$5

Guinness \$5

Stella Artois \$5

Peroni \$5

Modelo \$5

Treehorn Dry Cider \$5

Southern Brewing Company \$5

SPARKLING WINES

Casal Garcia, Vinho Verde \$6

Gran Castillo Rocio, Cava, Brut \$7

La Marca, Prosecco \$8

Perelada, Brut, Rosé \$9

WHITE WINES

Canyon Oaks, Chardonnay \$5

Cielo, Pinot Grigio \$6

La Galope, Rosé \$7

Dr. L, Riesling \$8

Joel Gott, Sauvignon Blanc \$8

Sisters Forever, Chardonnay \$8

Sonoma Cutrer, Chardonnay \$13

RED WINES

Canyon Oaks, Cabernet \$5

Rosso di Ca' Momi, Red Blend \$6

Dante, Pinot Noir \$7

The Crusher, Merlot \$8

Four Bears, Cabernet \$9

Willamette Valley, Pinot Noir \$10

La Flor, Malbec \$10

Z. Alexander Brown, Red Blend \$10

DESSERTS

High Road Craft Ice Cream \$6.00

Bourbon Pecan Pie \$8.00

Cheesecake \$7.00

Key Lime Pie \$7.00

BEVERAGES

Jittery Joe's Coffee \$2

Coca-Cola \$2

Diet Coke \$2

Ginger Ale \$2

Sprite \$2

Journey Juice \$6

Sweet Tea \$2



LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with offerings that are fresh, locally sourced, and authentic to our neighborhood.

CREATURE COMFORTS

Located in the old Snow Tire Co. building, just six blocks from where you are sitting. Get some while you are in town!

TERRAPIN BEER CO.

Our largest brewery. These guys have been brewing beer here in Athens since 2002. Now their beers can be found all over the US.

SOUTHERN BREWING CO.

At Southern, they cultivate their own strains of yeast from plants on the property of the brewery.