

STARTERS

CRISPY TEMPURA CAULIFLOWER 15
harissa honey glaze, black garlic aioli, pickled
chiles and sesame seeds (n)

FRESH BURRATA &
GRILLED SOURDOUGH 19
prosciutto, pear & thyme compote and
saba drizzle

HICKORY GRILLED
CHICKEN WINGS 16
dry rubbed & grilled over wood, alabama
white sauce and bread & butter pickle relish

CHICKEN & MUSHROOM
POTSTICKERS 15
portobello, scallion & ginger, citrus-sherry
ponzu, sweet & spicy mayo, scallion and
chili crisp

BEEF CARPACCIO* 16
arugula, watermelon radish, cider mustard
vinaigrette, capers, parmesan cheese and
chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 18
fried lemon & peppadew peppers, remoulade
and cocktail sauces (n)

AHI TUNA TARTARE* 22
diced tuna, ginger ponzu, avocado, toasted
garlic, chive and rice chips

SOUPS & SALADS

add chicken 6 - add shrimp or salmon 9

FRENCH ONION SOUP
overglazed with aged gruyere and house
made croutons
cup 8 / bowl 11

LOBSTER BISQUE
sherry crème fraiche, fresh chives
and shrimp
cup 9 / bowl 12

LINDEY'S HOUSE SALAD 12
field greens, hearts of palm, grape tomatoes,
point reyes blue and champagne vinaigrette

CHOPPED SALAD 14
arugula, baby kale, napa & red cabbage,
apples, red onion, duroc bacon, candied
pecans, goat cheese and pear
thyme vinaigrette (n)

CAESAR SALAD 13
little gem lettuce, miso caesar dressing,
grated pecorino romano and lemon &
parsley breadcrumbs

STACKED WEDGE SALAD 13
baby iceberg lettuce, marinated tomatoes,
applewood bacon, pointreyes blue, crispy
shallots, chives and creamy
parmesan dressing

DIRECTOR OF CULINARY
BRETT FIFE

Lindey's

EST. 1981



ENTRÉE SALADS

HARVEST CHICKEN 17
rosemary & garlic grilled chicken,
chopped greens, sweet potato, red & gold
beets, dried cranberries, golden raisins,
farro, pumpkin seeds, feta and white
balsamic vinaigrette

FAROE ISLANDS SALMON 24
pan seared, arugula, red & gold beets,
radishes, pickled red onion, spiced pecans,
avocado and cider mustard vinaigrette

BLACKENED SHRIMP 21
chopped cabbages, kale & arugula, pickled
corn relish, pico de gallo, avocado herb
puree, feta, honey lime vinaigrette and
crispy tortilla strips

BEEF TENDERLOIN 25
chopped little gem, cabbages, arugula &
kale, heirloom tomatoes, duroc bacon,
point reyes blue, pickled red onion, crispy
onion straws and creamy
horseradish dressing (n)

LUNCH

LUNCH FEATURES

OMELETTE 14
three organic eggs with a
side of fresh fruit

RISOTTO 18
italian arborio rice with
seasonal selections

GRILLED CHEESE 16
lindey's bakery sourdough
with today's featured cheeses and
a cup of tomato bisque

LUNCH CLASSICS

NUT CRUSTED
CHICKEN SALAD 18
mixed greens, apples, tomatoes,
duroc bacon, smoked gouda,
champagne vinaigrette and warm
honey mustard dressing (n)

EGGS BENEDICT* 16
poached eggs and shaved applewood
ham on a toasted croissant with
hollandaise and grilled asparagus

SHRIMP ANGEL
HAIR PASTA 24
shrimp, scallions and a spicy
cajun cream sauce

TAKE HOME A LOAF OF BREAD
FROM LINDEY'S BAKERY 8
artisan sourdough bread made fresh daily from
100% organic flours, using natural starter
and a cold fermentation process

PASTAS

MEZZI RIGATONI 23
marinated & roasted portabella, roasted
red pepper vodka sauce, porcini
breadcrumbs and parmesan cheese

SAUSAGE PENNONI 26
spicy italian sausage, broccolini, roasted
red peppers, swiss chard and
preserved lemon

MAINE LOBSTER
RISOTTO 35
italian arborio, gulf shrimp, east coast
lobster, red prawns, asparagus, parmesan
cheese and fresh thyme

SANDWICHES

served with a choice of crispy fries, cup of
soup, fresh fruit, coleslaw or half salad

ROASTED TURKEY 17
hand sliced roasted turkey, avocado,
tillamook cheddar, applewood bacon and
chipotle aioli on a toasted croissant

CRISPY SPICY CHICKEN 17
spicy fried chicken, chili oil, bread &
butter pickles, lindey's cole slaw and
creamy parmesan dressing on a toasted
challah bun (n)

LINDEY'S CLASSIC
DOUBLE* 19
lindey's signature blend of ground beef,
tillamook cheddar, bread & butter pickles
and lindey's sauce on a toasted
challah bun

*consuming raw or undercooked meats,
poultry, seafood, shellfish, eggs, or
unpasteurized milk may increase your
risk of foodborne illness. (n) contains
nuts or has a nut allergen.



Lindey's
EST. 1981

Sue Doody, the visionary behind Lindey's, held a deep passion for nurturing the arts by sharing a culinary vision that brought the community together and supported its local artists. She opened Lindey's, adorned with the artwork of Tony Cochran, a talented Columbus artist who has been part of the community since 1974. When asked about having his art featured in the restaurant, he expressed his gratitude to Lindey's for providing him with his initial opportunity to showcase his paintings to the public. "This menu design serves as a heartfelt tribute to the significance of that first opportunity in my artistic journey," he warmly shared.