



- BRUNCH MENU -

PASTRIES

ANGEL BISCUITS 9
cinnamon honey butter

CROISSANTS 9
whipped butter and bonne maman strawberry jam

BEIGNETS 10
powdered sugar and berry coulis (n)

APPETIZERS

BURRATA 17
toasted sourdough, apple & pear compote, shaved prosciutto, extra virgin olive oil and saba reduction

CARPACCIO* 14
eye of round beef, arugula, watermelon radish, cider mustard vinaigrette, capers, parmesan reggiano cheese and chipotle aioli

CALAMARI & SHRIMP 17
fried lemon & peppadew peppers with remoulade and cocktail sauces (n)

TARTARE* 20
ahi tuna, ginger ponzu, avocado, garlic, chive and rice chips

SOUPS & SALADS

FRENCH ONION SOUP 7/10

LOBSTER BISQUE 8/10
sherry crème fraiche, chives and shrimp

HOUSE 11
field greens, hearts of palm, grape tomatoes, point reyes blue cheese and champagne vinaigrette

CAESAR 12
little gem lettuce, miso caesar dressing, grated pecorino romano and lemon & parsley breadcrumbs

CHOPPED 13
arugula, baby kale, napa & red cabbage, apples, red onion, duroc bacon, candied pecans, goat cheese and pear thyme vinaigrette (n)

NUT CRUSTED CHICKEN 17
mixed greens, apples, tomatoes, duroc bacon, smoked gouda cheese, champagne vinaigrette and warm honey mustard dressing (n)

BRUNCH

AVOCADO TOAST 14
toasted ciabatta, smashed avocado, heirloom tomatoes, stracciatella and maple chile crisp

QUICHE 18
spinach, caramelized onion, roasted red pepper and goat cheese with a salad of field greens, hearts of palm, grape tomatoes, point reyes blue cheese and champagne vinaigrette.

CROQUE MADAME 18
toasted croissant, shaved ham, gruyere cheese, maple dijon, mornay sauce, sunny side egg and fresh fruit

EGGS BENEDICT* 15
poached eggs and shaved applewood ham on a toasted croissant with hollandaise and grilled asparagus

BREAKFAST* 15
two eggs, hash browns, duroc bacon and english muffins (n)

FRENCH TOAST 16
brioche, vanilla custard, cinnamon honey butter, applewood bacon and bourbon barrel maple syrup

SMOKED SALMON ROSTII 18
crispy hashbrown, crème fraiche, caviar, dill and scrambled egg

HUEVOS RANCHEROS 17
crispy pork belly, black beans, pickled vegetables, red chili sauce, queso fresco, sunny side eggs, jalapeno tabasco drizzle and crispy tortillas (n)

CRAB & EGG* 22
blue crab cake, sunny side egg, spinach, hash browns and cajun hollandaise (n)

EGGS LINDEY'S* 22
two petite filets and poached eggs on english muffins with tasso ham hollandaise and spicy rosemary potatoes (n)

SANDWICHES

served with a choice of crispy fries, cup of soup, fresh fruit, lindey's cole slaw or half salad

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 tossed with chili oil, bread & butter pickles, lindey's cole slaw and creamy parmesan dressing on a toasted challah bun (n)

LINDEY'S BRUNCH DOUBLE* 20
lindey's signature blend of ground beef, tillamook cheddar, bread & butter pickles, shredded lettuce, duroc bacon, sunny side up egg and lindey's sauce on a toasted challah bun

DIRECTOR OF CULINARY
BRETT FIFE

*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