



- BRUNCH MENU -

APPETIZERS

**BEIGNETS 10**  
topped with powdered sugar and served  
with berry coulis (n)

**CONFIT CHICKEN WINGS 15**  
fermented chile, garlic & honey glaze, shaved carrots  
& celery and point Reyes blue cheese

**POTSTICKERS 13**  
chicken, artichoke, scallion & ginger potstickers with  
asian slaw and citrus sweet chili sauce (n)

**BURRATA 16**  
warm fig & shallot jam, macrona almonds,  
micro greens, extra virgin olive oil  
and grilled sourdough (n)

**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**  
cup 7 bowl 10

**LOBSTER BISQUE**  
sherry chantilly, chives and shrimp  
cup 8 bowl 10

**HOUSE 11**  
field greens, hearts of palm, tomatoes, point Reyes  
blue cheese and champagne vinaigrette

**BIBB 12**  
shaved carrots, radish, herbs, avocado  
and aged sherry vinaigrette

**CAESAR 11**  
roma crunch lettuce, brown butter focaccia croutons,  
miso caesar dressing and  
pecorino romano cheese

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

add chicken to any salad 6  
add shrimp to any salad 9  
add salmon to any salad 9

ENTRÉE SALADS

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

**SHRIMP 19**  
crispy fried shrimp, chopped greens, pico de gallo,  
pickled corn relish, feta cheese, cashew pesto, honey  
lime vinaigrette and crispy tortillas (n)

BRUNCH

**PANCAKES FOSTER 14**  
cinnamon pancakes, foster sauce, banana,  
duroc bacon and ohio maple syrup

**EGGS BENEDICT\* 15**  
poached eggs and shaved applewood ham on english  
muffins with hollandaise and fresh fruit

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

**SALMON TARTINE 16**  
house smoked salmon, lemon herb crème fraîche,  
tomato, avocado, pickled red onion and radish on  
ciabatta with a smoked onion vinaigrette

**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 fries, cup of soup,  
fresh fruit, lindey's cole slaw or half salad

**TURKEY & GRUYÈRE 14**  
rotisserie turkey, applewood ham, gruyere cheese,  
honeycup mustard and lindey's cole slaw on a  
pretzel bun

**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)

**BURGER\* 18**  
allen brothers' angus beef, tillamook cheddar,  
lettuce, tomato, red onion, bread & butter pickles,  
duroc bacon and lindey's sauce  
on a toasted challah bun

**DIRECTOR OF CULINARY  
BRETT FIFE**

**CHEFS  
JEFFERY TINCHER  
PATRICK KENNEDY**

\*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