

HYDRATION

ORANGE JUICE 7
fresh squeezed

BROOTLEGG COLD BREW 8

ICED VANILLA OAT LATTE 8
espresso, 1883 vanilla syrup and oat milk

MIMOSA 12
barcino brut cava & a splash of fresh
squeezed orange

BLOODY MARY 14
oyo character vodka, house made bloody
mary mix, horseradish and mustard

CINNAMON CEREAL MILK 13
captain morgan spiced rum, middle west
bourbon cream, cinnamon, brown sugar,
oat milk

THYME AFTER THYME 14
hornitos reposado, fresh lemon juice and
blackberry thyme syrup

FRESH GROUND COFFEE
hubbard & craven coffee company,
dark roasted sumatran
small press pot 6
large press pot 9

SOUPS & SALADS

add chicken 6 - add shrimp or salmon 10

FRENCH ONION SOUP
overglazed with aged gruyère cheese
and house made croutons
cup 9 / bowl 13

LOBSTER BISQUE
sherry crème fraîche, fresh chives
and shrimp
cup 10 / bowl 14

LINDEY'S HOUSE SALAD 15
field greens, hearts of palm, grape tomatoes,
point Reyes blue cheese and
champagne vinaigrette

CHOPPED SALAD 16
arugula, baby kale, napa & red cabbage,
apples, red onion, duroc bacon, candied
pecans, goat cheese and pear
thyme vinaigrette (n)

CAESAR SALAD 16
little gem lettuce, miso caesar dressing,
grated pecorino romano cheese and
lemon & parsley breadcrumbs

NUT CRUSTED CHICKEN 21
field greens, apples, tomatoes, duroc bacon,
smoked gouda cheese, champagne vinaigrette
and warm honey mustard dressing (n)

DIRECTOR OF CULINARY
BRETT FIFE

Lindey's

EST. 1981



STARTERS

TRUFFLE TOTS 17
beef tallow fried rostii, pecorino romano
cheese, truffle oil, chives, sage & black pepper
cream and peppercorn dijonaise
add caviar 16

BEEF CARPACCIO* 20
arugula, watermelon radish, cider mustard
vinaigrette, capers, parmesan cheese
and chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 23
fried lemon & peppadew peppers with
remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 26
diced tuna, ginger ponzu, avocado, toasted
garlic, chive and rice chips

BRUNCH

BEGINNINGS

ANGEL BISCUITS 12
cinnamon honey butter

WARM CROISSANTS 12
three croissants with whipped
butter & bon maman jam

LINDEY'S BEIGNETS 13
powdered sugar and berry coulis (n)

BRUNCH

AVOCADO TOAST 17
crispy toasted croissant, roasted beet humus,
smashed avocado, crème fraîche, radish,
cucumber, scallion, everything spice & seeds
and lemon vinaigrette

PUMPKIN SPICED FRENCH TOAST 21
thick cut brioche, egg battered, white
chocolate & pumpkin crèmeux, whipped
cream, pumpkin spice, duroc bacon and
smoked cinnamon syrup

SMOKED SALMON ROSTII 24
crispy hashbrown, crème fraîche, caviar,
dill and scrambled egg

BREAKFAST NACHOS 20
spicy bacon lardons, vitale farms sunny eggs,
crispy tortillas, queso, pico de gallo, avocado
puree and cilantro

BRUNCH CHICKEN SANDWICH 23
crispy buttermilk chicken, two over
medium eggs, tillamook extra sharp
white cheddar cheese, jalapeno & bacon
jam, dijonaise on lindey's bakery ciabatta
served with spicy rosemary potatoes (n)

SANDWICHES

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

CRISPY SPICY CHICKEN 21
spicy fried chicken, chili oil, bread & butter
pickles, cole slaw and creamy parmesan
dressing on a toasted sesame seed bun (n)

TURKEY MELT 21
roasted turkey, tillamook white cheddar
cheese, bacon, peppercorn dijonaise,
cranberry mostarda and lindey's
bakery sesame hoagie

LINDEY'S BURGER* 24
lindey's signature blend of ground beef,
tillamook cheddar cheese, shaved lettuce,
tomato, shaved white onion, bread &
butter pickles, bacon and lindey's sauce
on a toasted sesame seed bun

CLASSICS

EGGS BENEDICT* 20
poached eggs and shaved applewood
ham on a toasted croissant with
hollandaise and grilled asparagus

BREAKFAST* 19
two eggs, hash browns, duroc bacon
and english muffins (n)

CRAB & EGG* 28
blue crab cake, sunny side egg, spinach,
hash browns and cajun hollandaise (n)

EGGS LINDEY'S* 27
two petite filets and poached eggs
on english muffins with tasso ham
hollandaise and spicy
rosemary potatoes (n)

QUICHE 19
eggs, cream, mushrooms, spinach, roasted
red peppers and goat cheese
served with a small house salad

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

*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.