



- 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, mushroom, scallion & ginger potstickers
with asian slaw and citrus sweet chili sauce (n)

BURRATA 16
warm fig & shallot jam, marcona 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