#### **STARTERS**

#### BURRATA 19

heirloom tomato compote, smoked sea salt, basil oil and grilled lindey's ciabatta

#### COMPRESSED WATERMELON 15

fresno chile puree, preserved lemon, crumbled feta cheese, black lava sea salt and micro greens

#### CRISPY ARANCINI 18

peas, asparagus & fresh mozzarella arancini, eggplant puree, fennel & pea shoot salad, parmesan crisp, saba and lemon oil

# CHICKEN & MUSHROOM POTSTICKERS 16

portobello, scallion & ginger, citrus-sherry ponzu, sweet & spicy mayo, scallion and chili crisp

#### BEEF CARPACCIO\* 17

arugula, watermelon radish, cider mustard vinaigrette, capers, parmesan cheese and chipotle aioli

# CRISPY CALAMARI & GULF SHRIMP 19

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 gruyère cheese and house made croutons cup 8 / bowl 12

#### LOBSTER BISQUE

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

#### LINDEY'S HOUSE SALAD 13

field greens, hearts of palm, grape tomatoes, point reyes blue cheese 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 14

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

## BECK SALAD 13

field greens, tricolor heirloom tomatoes, toasted pine nuts, point reyes blue cheese and balsamic vinaigrette (n)

DIRECTOR OF CULINARY BRETT FIFE





# LUNCH

# LUNCH FEATURES

#### OMELETTE 15

three pasture-raised eggs with a side of fresh fruit

#### RISOTTO 18

italian carnaroli 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 cheese, champagne vinaigrette and warm honey mustard dressing (n)

## EGGS BENEDICT\* 17

poached eggs and shaved applewood ham on a toasted croissant with hollandaise and grilled asparagus

SHRIMP ANGEL HAIR PASTA 25

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

# ENTRÉE SALADS

GRILLED CHICKEN & BERRY 18 grilled chicken, arugula, fresh berries, marcona almonds, diced avocado, crumbled feta cheese and balsamic vinaigrette (n)

FAROE ISLANDS SALMON 25
pan seared, chopped greens, gem lettuce,
tricolor heirloom cherry tomatoes.

tricolor heirloom cherry tomatoes, cucumbers, melon, fresh herbs and pickled vinaigrette

#### BLACKENED SHRIMP 21

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

#### CRAB LOUIE 28

jumbo lump crab, gem lettuce, radicchio, tricolor heirloom cherry tomatoes, asparagus tips, avocado, radishes, soft-boiled egg and louie dressing

## **PASTAS**

#### SPAGHETTI RIGATE 23

heirloom tomato compote, burrata and basil oil

# SAUSAGE PENNONI 26

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

# MAINE LOBSTER RISOTTO 37

italian carnaroli, gulf shrimp, east coast lobster, asparagus, parmesan cheese and fresh thyme

# SANDWICHES

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

#### TURKEY CLUB 18

roasted turkey, bacon, gem lettuce, sliced tomato, extra sharp white cheddar, dijonnaise and avocado puree on a lindey's bakery ciabatta roll

CRISPY SPICY CHICKEN 18

spicy fried chicken, chili oil, bread & butter pickles, lindey's cole slaw and creamy parmesan dressing on a toasted sesame seed potato bun (n)

#### LINDEY'S BURGER\* 20

lindey's signature blend of ground beef, tillamook cheddar cheese, shaved lettuce, tomato, shaved white onion, bread & butter pickles and lindey's sauce on a toasted sesame seed potato 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.