

STARTERS

BURRATA TARTINE 19
multi-grain toast, harissa spiced sweet potato, stracciatella, cranberry mostarda, crispy sage, spiced pumpkin seeds and spiced brown butter honey (n)

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

CHICKEN & MUSHROOM
POTSTICKERS 17
portobello, scallion & ginger, citrus-sherry ponzu, sweet & spicy mayo, scallion and chili crisp

BEEF CARPACCIO* 18
arugula, watermelon radish, cider mustard vinaigrette, capers, parmesan cheese and chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 22
fried lemon & peppadew peppers, remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 25
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 13

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

LINDEY'S HOUSE SALAD 14
field greens, hearts of palm, grape tomatoes, point reyes blue cheese and champagne vinaigrette

CHOPPED SALAD 15
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

BECK SALAD 14
field greens, tricolor heirloom tomatoes, toasted pine nuts, point reyes blue cheese and balsamic vinaigrette (n)



ENTRÉE SALADS

CHOPPED CHICKEN 20
grilled chicken, chopped lettuces, cabbage, roasted red peppers, roasted cauliflower, salami, golden raisins, marcona almonds, mint, oregano, feta cheese and sherry vinaigrette (n)

NUT CRUSTED
CHICKEN SALAD 20
mixed greens, apples, tomatoes, duroc bacon, smoked gouda cheese, champagne vinaigrette and warm honey mustard dressing (n)

FAROE ISLANDS SALMON 25
pan seared, field greens, tricolor heirloom tomatoes, toasted pine nuts, point reyes blue cheese and balsamic vinaigrette (n)

BLACKENED SHRIMP 25
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

SHRIMP ANGEL HAIR PASTA 27
shrimp, scallions and a spicy cajun cream sauce

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 MELT 20
roasted turkey, tillamook white cheddar cheese, bacon, peppercorn dijonnaise, cranberry mostarda and lindey's bakery sesame hoagie

CRISPY SPICY CHICKEN 20
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* 23
lindey's signature blend of ground beef, tillamook cheddar cheese, duroc bacon, shaved lettuce, tomato, shaved white onion, bread & butter pickles and lindey's sauce on a toasted sesame seed potato bun

LUNCH

LUNCH
FEATURES

OMELETTE 15
three pasture-raised eggs with a side of fresh fruit

EGGS BENEDICT* 19
poached eggs and shaved applewood ham on a toasted croissant with hollandaise and grilled asparagus

PASTA 20
chef's daily selection of fresh ingredients and pastas

RISOTTO 20
italian carnaroli rice with seasonal selections

GRILLED CHEESE 16
lindey's bakery sourdough with today's featured cheeses and a cup of tomato bisque

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

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.