

HYDRATION

ORANGE JUICE 6
fresh squeezed

BROOTLEGG COLD BREW 8

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

MIMOSA 11
barcino brut cava & a splash of fresh
squeezed orange

BLOODY MARY 11
oyo character vodka, house made bloody
mary mix, horseradish and mustard

CINNAMON CEREAL MILK 12
captain morgan spiced rum, middle west
bourbon cream, cinnamon, brown sugar,
oat milk

POMELLO SAUNDER 12
watershed vodka, grapefruit juice, gentian
root and ginger beer

FRESH GROUND COFFEE
hubbard & craven coffee company,
dark roasted sumatran
small press pot 5
large press pot 8

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 13

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

NUT CRUSTED CHICKEN 18
mixed greens, apples, tomatoes, duroc bacon,
smoked gouda cheese, champagne vinaigrette
and warm honey mustard dressing (n)

Lindey's

EST. 1981



STARTERS

BURRATA 19
heirloom tomato compote, smoked sea salt,
basil oil and grilled lindey's ciabatta

BEEF CARPACCIO* 17
arugula, watermelon radish, cider mustard
vinaigrette, capers, parmesan cheese
and chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 19
fried lemon & peppadew peppers with
remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 22
diced tuna, ginger ponzu, avocado, toasted
garlic, chive and rice chips

BRUNCH

BEGINNINGS

ANGEL BISCUITS 11
cinnamon honey butter

WARM CROISSANTS 12
three croissants with ube glaze
and toasted coconut

LINDEY'S BEIGNETS 12
powdered sugar and berry coulis (n)

BRUNCH CLASSICS

EGGS BENEDICT* 17
poached eggs and shaved applewood
ham on a toasted croissant with
hollandaise and grilled asparagus

BREAKFAST* 17
two eggs, hash browns, duroc bacon
and english muffins (n)

CRAB & EGG* 25
blue crab cake, sunny side egg, spinach,
hash browns and cajun hollandaise (n)

EGGS LINDEY'S* 24
two petite filets and poached eggs
on english muffins with tasso ham
hollandaise and spicy
rosemary potatoes (n)

QUICHE 18
broccolini, roasted heirloom tomatoes
and extra sharp white cheddar cheese
served with a small house salad

BRUNCH

AVOCADO TOAST 16
crispy toasted croissant, roasted beet humus,
smashed avocado, crème fraîche, radish,
cucumber, scallion, everything spice & seeds
and lemon vinaigrette

BERRIES & CREAM FRENCH TOAST 20
thick cut brioche, egg battered, fresh berries,
whipped cream, lemon zest, bacon and berry
infused milligan's maple syrup

SMOKED SALMON ROSTII 20
crispy hashbrown, crème fraîche, caviar,
dill and scrambled egg

STEAK & EGGS 34
blackhawk farms 6 oz wagyu skirt steak,
crispy breakfast potatoes, three eggs and
lindey's steakhouse hollandaise (n)

BRUNCH CHICKEN SANDWICH 21
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 18
spicy fried chicken, chili oil, bread & butter
pickles, cole slaw and creamy parmesan
dressing on a toasted sesame seed bun (n)

TURKEY CLUB 17
turkey, bacon, tillamook extra sharp white
cheddar cheese, lettuce, tomato, dijonaise,
and avocado puree on lindey's bakery ciabatta

LINDEY'S BURGER* 22
lindey's signature blend of ground beef,
tillamook cheddar cheese, shaved lettuce,
tomato, shaved white onion, bread &
butter pickles, sunny side up egg, bacon
and lindey's sauce on a toasted sesame
seed bun

DIRECTOR OF CULINARY BRETT FIFE
CHEFS JEFFERY TINCHER - PATRICK KENNEDY - ERIC OLALDE - JOHN SANTORO

Lindey's Bread is made in-house with the finest organic flours, our authentic sourdough is baked to perfection on a stone hearth, where it develops a crisp crust and an airy, flavorful interior. Now savor the amazing taste of Lindey's sourdough at home by becoming part of the bread club. Join today at [Lindeys.com/lindeysbreadclub](https://lindeys.com/lindeysbreadclub)

*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.