### 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 10

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 15

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

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





### 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 20 fried lemon & peppadew peppers with remoulade and cocktail sauces (n)

AHI TUNA TARTARE\* 24 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\* 19
poached eggs and shaved applewood
ham on a toasted croissant with
hollandaise and grilled asparagus

BREAKFAST\* 18 two eggs, hash browns, duroc bacon and english muffins (n)

CRAB & EGG\* 27
blue crab cake, sunny side egg, spinach,
hash browns and cajun hollandaise (n)

EGGS LINDEY'S\* 26 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 fraiche, 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 fraiche, 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, dijonnaise 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, dijonnaise, 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, bacon and lindey's sauce on a toasted sesame seed bun

add sunny side up egg 2.50

DIRECTOR OF CULINARY BRETT FIFE

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.