STARTERS

RISOTTO AL SALTO 26

crispy pan seared risotto cake, jumbo lump crabmeat, chives and yuzu kosho butter sauce

BRUSCHETTA 19

toasted ciabatta, point reyes bleu cheese, fig & shallot mostarda, 16 month prosciutto, saba and micro greens

SHISHITOS 14

blistered peppers, togarashi, smoked sea salt and a roasted jalapeno & herb cream cheese

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

Indey's EST. 1981



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

ENTRÉE SALADS

HARVEST CHICKEN 18

grilled chicken, farro, dried cherries, feta cheese, pumpkin seeds, roasted sweet potatoes, roasted beets, chopped lettuces and pear thyme vinaigrette

FAROE ISLANDS SALMON 25

pan seared, arugula, roasted beets, radishes, pickled red onions, avocado, candied pecans and mustard herb vinaigrette (n)

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

BEEF TENDERLOIN 26

chopped little gem, cabbages, arugula & kale, heirloom tomatoes, duroc bacon, point reyes blue cheese, pickled red onion, crispy onion straws and creamy horseradish dressing (n)

PASTAS

CASCATELLI ALLA ZOZZONA 25

guanciale, shallots, tomato puree, cream, egg yolk, black pepper, chili flake, pecorino romano, nduja breadcrumbs and pickled chiles

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 RUEBEN 'RACHEL' 17

turkey, bacon, gruyere cheese and lindey's coleslaw on griddled sourdough

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

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.