

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

BRUSCHETTA 19
toasted ciabatta, point Reyes bleu cheese,
fig & shallot mostarda, 16 month prosciutto,
saba and micro greens

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 butter and jam
plain, chocolate & raspberry

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)

CROQUE MADAME 18
house brioche, shaved ham, gruyere
cheese, mornay, maple dijon sauce,
sunny side egg, chives and fresh fruit

BRUNCH

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

QUICHE 18
spinach, caramelized onion, roasted red
pepper & goat cheese, served with a small
house salad

FRENCH TOAST 19
thick cut brioche, egg battered, roasted
apple cider butter, whipped cream, bacon
and smoked cinnamon syrup

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

CHILAQUILES VERDE 18
house chorizo sausage, crispy corn tortillas,
tomatillo & poblano broth, caramelized onions,
sunny side egg, avocado puree, pickled red
onions, micro cilantro and cotija cheese

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, lindey's cole slaw and creamy
parmesan dressing on a toasted sesame seed
potato bun

TURKEY REUBEN 'RACHEL' 17
turkey, bacon, gruyere cheese and lindey's
coleslaw on griddled sourdough

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 potato 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

*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.