

## Afternoon

---

### RAW BAR

SHRIMP COCKTAIL 3 EA. <i>gf</i>	18
EAST COAST OYSTER 6 EA. <i>gf</i>	22
WEST COAST OYSTER 6 EA. <i>gf</i>	24
1/2 LOBSTER <i>gf</i>	28
LINDENS PLATEAU <i>gf</i>	98
LIVE DIVER SCALLOP <i>gf</i> yuzu vinaigrette, japanese 7 spice, fennel	14
HAMACHI CEVICHE <i>gf</i> jalapeno, cilantro, paprika, smoked salt	22
TUNA TATAKI avocado, ponzu, sansho pepper, puffed farro	22
OYSTER SAMPLER 6 ea <i>gf</i> east and west oysters, prepared three ways	24



---

*pb* — plant based  
*v* — vegetarian

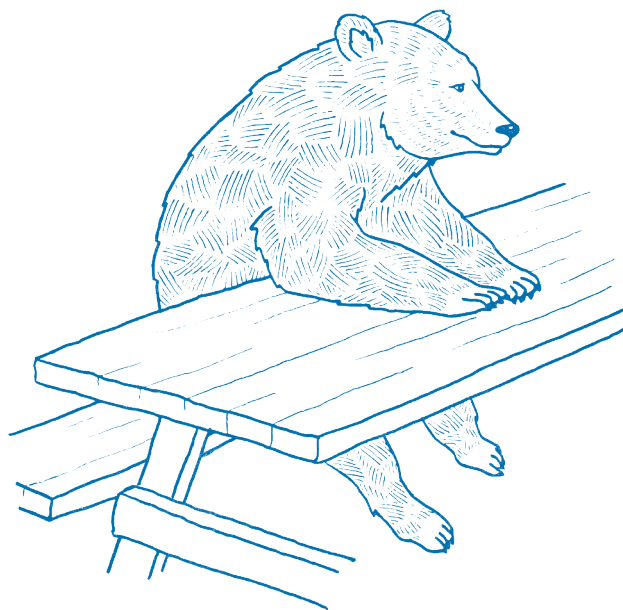
*gf* — gluten free  
*n* — contains nuts

## Harvest Bowls

choice of grilled salmon, chicken or cauliflower steak +8

---

GREEN BOWL <i>v, gf</i>	15
mix of greens, 7 herbs, citrus vinaigrette, aged gouda	
FARMER'S BOWL <i>v, gf</i>	16
arugula, cherry tomato, charred corn, wax beans, crema	
QUINOA BOWL <i>v</i>	17
heirloom tomatoes, stracciatella, grilled baguette	
FRITTO MISTO BOWL <i>v</i>	17
farro salad, crisped vegetables, cilantro yogurt sauce	



## Herbs & Veggies

---

THYME PARKER HOUSE ROLLS <i>v</i>	8	GIARDINIERA <i>pb, gf</i>	12
grilled scallion butter		pickled vegetables, hummus, fresh oregano	
CRISPY FENNEL PITA <i>pb</i>	10	GRILLED KING OYSTER MUSHROOM <i>pb, gf</i>	14
summer squash spread, herb infused olive oil		rosemary, mushroom vinaigrette	
SHOESTRING FRENCH FRIES <i>v, gf</i>	10	GRILLED STONE FRUITS <i>v</i>	16
seasoning salt, herb mix, truffle aioli		lemon ricotta, brioche croutons, tarragon	

## Pizza & Pasta

gluten free pizza dough & pasta available

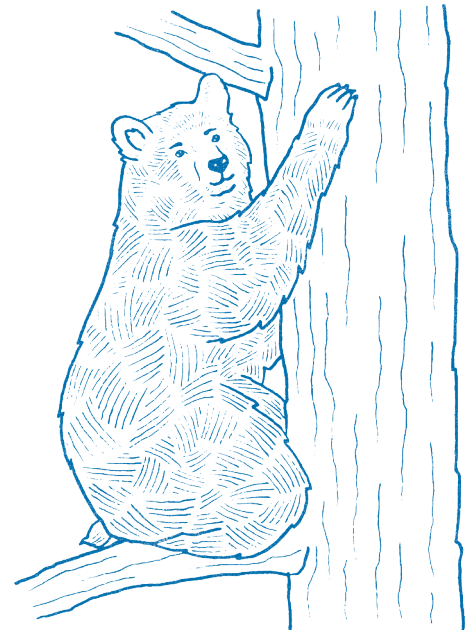
---

MARGHERITA PIZZA <i>v</i> tomato, parmesan, basil	20	YUKON POTATO GNOCCHI <i>v</i> summer vegetables, creamy corn jus, pickled shallots	20
SPICY SAUSAGE PIZZA smoked mozzarella, pepper dews, honey drizzle	22	PASTA POMODORO <i>pb</i> bucatini, fresh roma tomatoes, basil	22
WHITE CLAM PIZZA grilled lemon, ricotta, oregano, charred scallions	22	SUMMER CARROT RAVIOLI pancetta, brown butter, 5-year aged banyuls vinegar	24

## Charred & Roasted

---

CHEESEBURGER grilled onions, lettuce, cherry pepper relish	17
IMPOSSIBLE CHEESEBURGER <i>pb</i> grilled onions, lettuce, cherry pepper relish	17
SPICED CAULIFLOWER <i>pb, gf</i> gigante beans, citrus gremolata, crispy quinoa	19
HALF CHICKEN <i>gf</i> peppercorn rub, grilled vegetable salsa, creamy garlic	27
STRIPED BASS <i>gf</i> grilled fennel, port wine, scallops, salsa verde	29
HANGER STEAK <i>gf</i> vidalia onion-potato puree, chimichurri, fried shallots	29



# After

---

## DESSERT

ROOT BEER FLOAT *pb* 14  
vanilla ice cream, captain crunch

CHOCOLATE CHIP COOKIES *v* 14  
baked fresh to order

STRAWBERRY-RHUBARB CRÈME BRÛLÉE *v* 14  
pie dough cookie

TABLESIDE SUNDAE *v, gf* 18  
rotating flavor soft serve, choice of toppings

## COCKTAILS \$16

CHAI LATTE FLIP  
glenmorangie x, tawny port, chai, demerara, golden  
egg, biscotti

ESPRESSO MARTINI  
absolut elyx, kahlua, espresso

GOLDEN CADILLAC  
galliano l'autentico, crème de cacao, coconut  
cream, oat milk

## FORTIFIED GL

TAWNY PORT 12  
sandemen, duoro, portugal

RUBY PORT 14  
quinta do infantado, medium-dry, douro, portugal

PEDRO XIMENÉZ 14  
solera reserva, emilio lustau, jerez, andalucía, spain

## OTHER FAVORITES

LE COQ D'OR PINEAU DES  
CHARENTES ROSE 12

LINDENS SEASONAL NITECAP 12

GRAND MARNIER 14

AMARO NONINO QUINTESSENTIA 14

AMARO MONTENEGRO 14

FERNET BRANCA 14

## TEA

HOT TEA 4  
*choice of:* white peony, jasmine green, iron goddess  
of mercy, english breakfast, earl grey, masala chai,  
chamomile, king crimson, tumeric tonic

ICED TEA 5  
classic, crimson, lemongrass mélange

## COFFEE

ESPRESSO 3.5

FRESH BREWED COFFEE 3.5

LATTE 5

CAPPUCCINO 5

CORTADO 5

MACCHIATO 5

FLAT WHITE 5

CHAI LATTE 5

RED EYE 5.5

MOCHA 6

DIRTY CHAI LATTE 5

ALTERNATIVE MILKS +0.5

ADD SOME FLAVOR:  
vanilla, ginger, salted maple, caramel,  
macadamia, hazelnut, & pumpkin spice\*