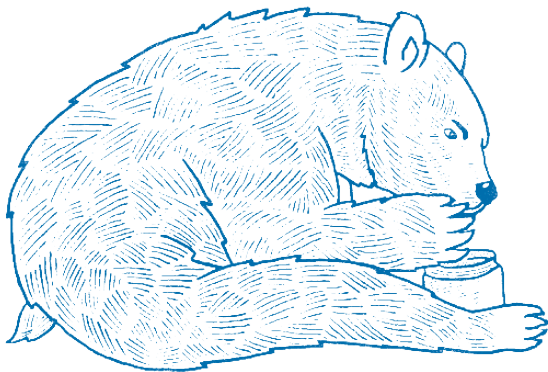


Afternoon

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



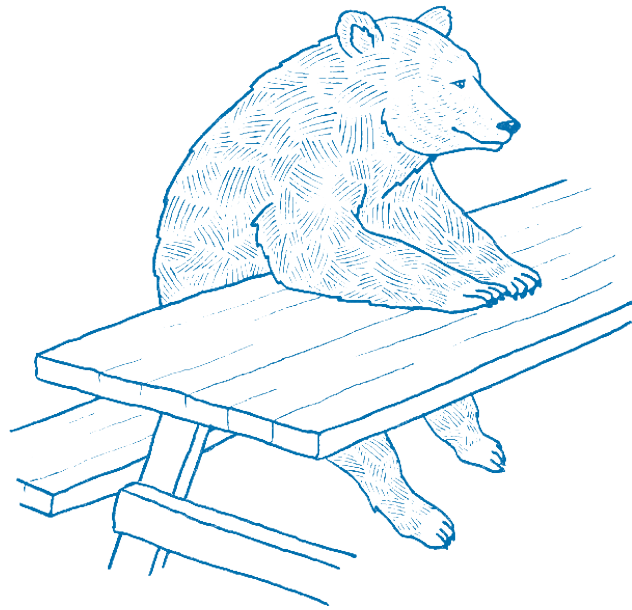
pb — plant based
v — vegetarian

gf — gluten free
n — contains nuts

Harvest Bowls

choice of grilled salmon, chicken or cauliflower steak +8

GREEN BOWL <i>v, gf</i>	14
mix of greens, 7 herbs, citrus vinaigrette, aged gouda	
APPLE & ENDIVE BOWL <i>v, gf</i>	16
blue cheese, apple cider vinaigrette, candied nuts	
QUINOA BOWL <i>v</i>	16
grilled kabocha, stracciatella, concord grape vinaigrette	
TEMPURA BOWL <i>v</i>	16
farro salad, delicata squash, artichoke, 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 KALE PITA <i>pb</i>	10	GRILLED KING OYSTER MUSHROOM <i>pb, gf</i>	14
butternut squash, herb-infused olive oil		rosemary, mushroom vinaigrette	
SHOESTRING FRENCH FRIES <i>v, gf</i>	10	BAKED FIGS & BRIE (please allow 12 minutes)	18
seasoning salt, herb mix, truffle aioli		prosciutto, cranberry vinaigrette, puff pastry	

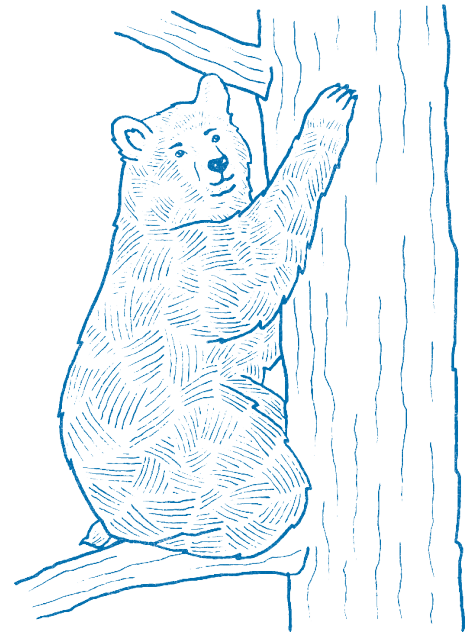
Pizza & Pasta

gluten free pizza dough & pasta available

MARGHERITA PIZZA <i>v</i> tomato, parmesan, basil	20	YUKON POTATO GNOCCHI <i>v</i> charred parsnips, cipolini onions, mushroom jus'	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	HONEYNUT SQUASH 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> celery root, port wine, salsa verde, diver scallop	28
HANGER STEAK <i>gf</i> parsnip-potato puree, chimichurri, fried shallots	29



After

DESSERT

PINOT NOIR POACHED PEAR <i>v</i> whipped mascarpone, caramelized almond granola	14
CHOCOLATE CHIP COOKIES <i>v</i> baked fresh to order, please allow 12 minutes	14
APPLE PIE CRÈME BRÛLÉE <i>v</i> pie dough cookie, mint	14

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

TAWNY PORT sandemen, duoro, portugal	12
RUBY PORT quinta do infantado, medium-dry, douro, portugal	14
PEDRO XIMENÉZ solera reserva, emilio lustau, jerez, andalucía, spain	14

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 <i>choice of:</i> white peony, jasmine green, iron goddess of mercy, english breakfast, earl grey, masala chai, chamomile, king crimson, tumeric tonic	4
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ICED TEA classic, crimson, lemongrass mélange	5
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COFFEE

ESPRESSO	3.5
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FRESH BREWED COFFEE	3.5
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LATTE	5
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CAPPUCCINO	5
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CORTADO	5
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MACCHIATO	5
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FLAT WHITE	5
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CHAI LATTE	5
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RED EYE	5.5
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MOCHA	6
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DIRTY CHAI LATTE	5
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ALTERNATIVE MILKS	+0.5
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ADD SOME FLAVOR:
vanilla, ginger, salted maple, caramel,
macadamia, hazelnut, & pumpkin spice*