

Brunch

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
HAMACHI CRUDO <i>gf</i> jalapeno, cilantro, citrus paprika sauce, lemon oil	22
OYSTER SAMPLER <i>6 ea.</i> GF east and west oysters, prepared three ways	24

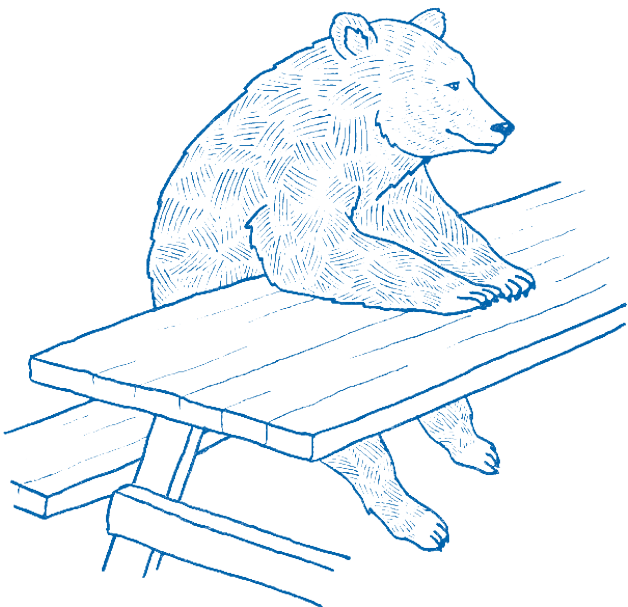


MORNING

BACON, EGG & CHEESE thick cut bacon, sweet pepper aioli, avocado, hash brown, potato roll	16
SAUSAGE, EGG, CHEESE house-made lamb andouille sausage, avocado, cherry pepper aioli, potato roll	16
“SAUSAGE, EGG & CHEESE” <i>pb</i> impossible sausage, just egg, plant based cheddar, sweet pepper aioli, avocado, hash brown	16
OVERNIGHT OATS (chilled) <i>pb, gf</i> grilled stone fruits, almond butter, house granola	16
BUTTERMILK PANCAKES <i>v</i> berry compote, corn honey butter, NY maple syrup	16
AVOCADO TOAST <i>v</i> lemon ricotta, everything bagel spice, sunny side eggs	16
3 EGG OMELET <i>v, gf</i> goat cheese, caramelized onion, parsley	16
EGG WHITE OMELET <i>v, gf</i> grilled scallions, white cheddar cheese	16
ACAI BOWL <i>pb, gf, s</i> seed brittle, coconut, banana, kiwi, strawberry	18
POLENTA & MUSHROOMS <i>v, gf,</i> sunny side egg, roasted mushrooms, mushroom jus'	18

AFTERNOON

THYME PARKER HOUSE ROLLS <i>v</i> grilled scallion butter	9
SHOESTRING FRENCH FRIES <i>v, gf</i> seasoning salt, herb mix, truffle aioli	12
GIARDINIERA <i>pb, gf, s</i> pickled vegetables, hummus, oregano	12
CRISPY OYSTER MUSHROOM <i>pb</i> mushroom vinaigrette, fresh herbs	14
GREEN SALAD <i>v, gf</i> 7 herbs, white balsamic, pumpkin seeds, aged gouda	14
HEIRLOOM TOMATO <i>v, gf</i> tomato vinaigrette, stracciatella, basil oil	19
CHEESEBURGER grilled onions, lettuce, cherry pepper relish	19
IMPOSSIBLE CHEESEBURGER <i>pb</i> grilled onions, lettuce, cherry pepper relish	19
SQUASH BLOSSOM TEMPURA <i>v</i> artichokes, cilantro yogurt sauce, chili oil	22
MARGHERITA PIZZA <i>v</i> tomato, parmesan, basil	22
SPICY SAUSAGE PIZZA smoked mozzarella, peppadews, honey drizzle	24
CHARRED CORN PIZZA <i>v</i> zucchini, ricotta, sun dried tomato	23
PASTA POMODORO <i>pb, s</i> bucatini, fresh roma tomatoes, basil	26
HEIRLOOM CARROT RAVIOLI pancetta, brown butter, 5-year aged banyuls vinegar	28



SIDES AT \$8

MIXED BERRY SALAD *pb, gf*
berries tossed in agave, lemon and basil

CITRUS SALAD *pb, gf*
orange, blood orange, grapefruit, fennel

3 EGGS ANY STYLE *v, gf*
3 eggs cooked the way you like them

IMPOSSIBLE SAUSAGE PATTY *pb, gf*
house-made with apricot & sage

BACON (6) *gf*
apple wood smoked

TOAST TRIO *v*
white, wheat, pumpernickle, house jam, whipped butter

BLUEBERRY MUFFIN (\$4) *v, n*
almond and brown sugar crumble

Drinks

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

JUICES

FRESH PRESSED ORANGE 8

FRESH PRESSED GRAPEFRUIT 8

FRESH PRESSED PINEAPPLE 8

RAW JUICERY 12
rotating selection

CARBONATION

SODA 6
coke, sprite, diet coke, ginger ale, club soda, ginger beer

STRAWBERRY BALSAMIC SODA 8

CARROT & GINGER ALE 8

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*

*seasonably available

DESSERT \$14

RED WINE POACHED CHERRIES *v*
short cake, whipped cream, preserved lemon

CHOCOLATE CHIP COOKIES *v*
baked fresh to order, please allow 13 minutes

FOUR BERRY TART *v, n*
vanilla ice cream, candied almonds, olive oil

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 12
quinta do infantado, medium-dry, douro, portugal

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

OTHER FAVORITES

LE COQ D'OR PINEAU 14
DES CHARENTES ROSE

LINDENS SEASONAL NITECAP 14

GRAND MARNIER 14

AMARO NONINO QUINTESSENTIA 14

AMARO MONTENEGRO 14

FERNET BRANCA 14