

Brunch

RAW BAR

SHRIMP COCKTAIL 3 EA. <i>gf</i>	20
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
PRINCE EDWARD ISLAND MUSSELS everything flatbread, paprika	22
HAMACHI CRUDO <i>gf</i> jalapeno, cilantro, citrus paprika sauce, lemon oil	22
OYSTER SAMPLER <i>6 ea.</i> GF	24
east and west oysters, prepared three ways	

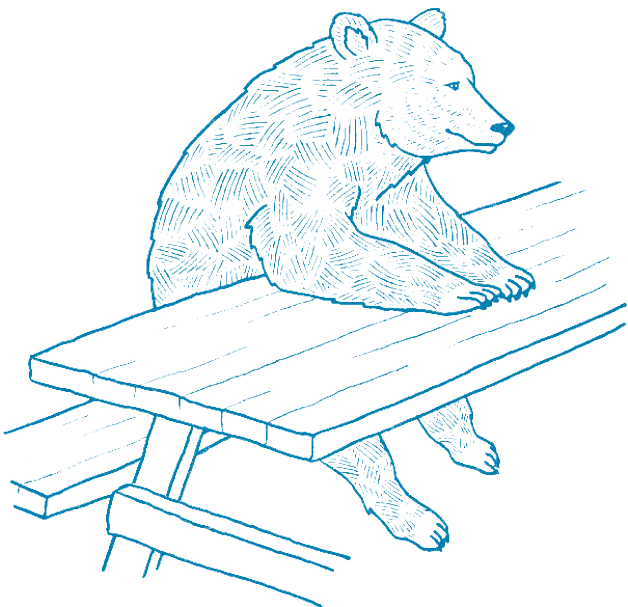


MORNING

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 pineapple, almond butter, granola	16
BUTTERMILK PANCAKES <i>v</i> mixed berries, rhubarb mascarpone, NY maple syrup	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
AVOCADO TOAST <i>v</i> lemon ricotta, everything bagel spice, sunny side eggs	18
ACAI BOWL <i>pb, gf, s</i> seed brittle, banana, kiwi, strawberry, coconut	20
POLENTA & MUSHROOMS <i>v, gf</i> sunny side egg, roasted mushrooms, mushroom jus'	20

AFTERNOON

THYME PARKER HOUSE ROLLS <i>v</i> grilled ramp butter	12
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
GREEN SALAD <i>v, gf</i> 7 herbs, white balsamic, pumpkin seeds, aged gouda	16
FRISÉE & SNAP PEA SALAD <i>gf, n</i> bacon lardon, pine nut-mint pesto, slow poached egg	17
WHITE ASPARAGUS TEMPURA <i>v</i> cilantro yogurt sauce, chili oil	19
CHEESEBURGER grilled onions, lettuce, cherry pepper relish	19
IMPOSSIBLE CHEESEBURGER <i>pb</i> grilled onions, lettuce, cherry pepper relish	19
MARGHERITA PIZZA <i>v</i> tomato, parmesan, basil	22
PASTA POMODORO <i>pb, s</i> bucatini, fresh roma tomatoes, basil	26
SPICY SAUSAGE PIZZA smoked mozzarella, peppadews, honey drizzle	24
PIZZA PRIMAVERA spring vegetables, ricotta, sun dried tomato	24
HEIRLOOM CARROT RAVIOLI pancetta, brown butter, 5-year aged banyuls vinegar	28
SKIRT STEAK & EGGS spring onions, chimichurri, roasted cherry tomatoes	34



SIDES AT \$10

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

LAMB ANDOUILLE *gf*
slightly spicy house made sausage

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

BACON (6) *gf*
apple wood smoked

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

GREEN SALAD *v, gf*
7 herbs, white balsamic, pumpkin seeds, aged gouda

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

Drinks

TEA

HOT TEA 4.5
choice of: chamomile, fresh mint, mint verbena, rooibos
chai, green w/ citrus and ginkgo, earl grey, pomegranate
oolong, english breakfast, raspberry herbal

ICED TEA 5.5
classic, lemongrass mélange

JUICES

FRESH PRESSED ORANGE 9

FRESH PRESSED GRAPEFRUIT 9

FRESH PRESSED PINEAPPLE 9

RAW JUICERY 12
rotating selection

CARBONATION

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

SCORCHED PINEAPPLE SODA 8

CARROT & GINGER ALE 8

STRAWBERRY SODA 8

COFFEE

ESPRESSO 4

FRESH BREWED COFFEE 4.5

LATTE 5.5

CAPPUCCINO 5.5

CORTADO 5.5

MACCHIATO 5.5

FLAT WHITE 5.5

CHAI LATTE 6

RED EYE 6.5

MOCHA 6.5

DIRTY CHAI LATTE 7.5

ALTERNATIVE MILKS +1

ADD SOME FLAVOR: +1
vanilla, ginger, salted maple, caramel,
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

RHUBARB & STRAWBERRY TART *v, n*
vanilla ice cream, candied almonds, olive oil

COCKTAILS \$20

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

ESPRESSO MARTINI
absolut elyx, kahlua, espresso

GOLDEN CADILLAC
galliano l'authentico, 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