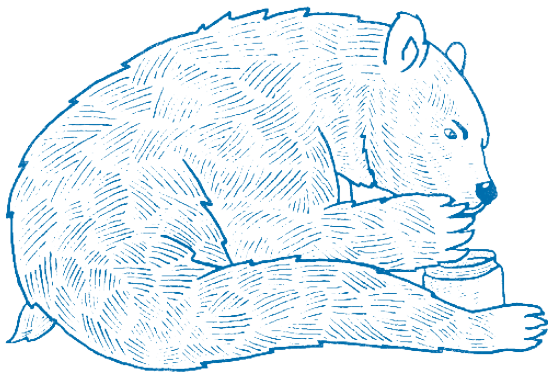
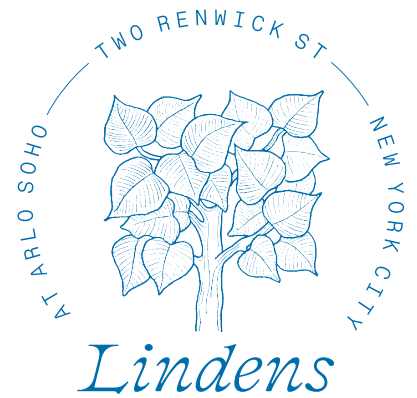


Afternoon

RAW BAR

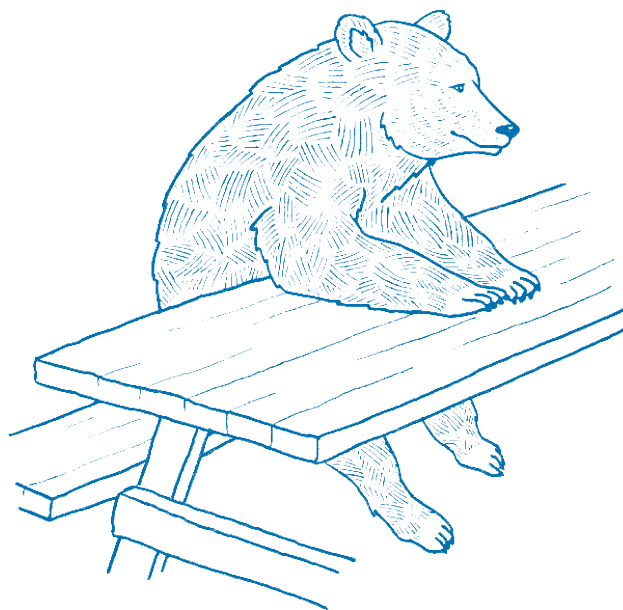
SHRIMP COCKTAIL 3 EA. <i>gf</i>	20
EAST COAST OYSTER 6 EA. <i>gf</i>	22
WEST COAST OYSTER 6 EA. <i>gf</i>	24
1/2 LOBSTER <i>gf</i>	28
LINDENS PLATEAU <i>gf</i>	98
PRINCE EDWARD ISLAND MUSSELS everything flatbread, paprika	22
HAMACHI CRUDO <i>gf</i> jalapeno, cilantro, citrus paprika sauce, lemon oil	22
OYSTER SAMPLER 6 ea. GF east and west oysters, prepared three ways	24



Harvest Bowls

choice of grilled salmon, chicken or cauliflower steak +8

GREEN BOWL <i>v, gf</i>	18
mix of greens, 7 herbs, citrus vinaigrette, aged gouda	
FRISÉE & SNAP PEA BOWL <i>gf, n</i>	19
bacon lardon, pine nut-mint pesto, slow poached egg	
TEMPURA BOWL <i>v</i>	19
white and green asparagus, cilantro yogurt sauce	



Herbs & Veggies

THYME PARKER HOUSE ROLLS <i>v</i>	12	GIARDINIERA <i>pb, gf, s</i>	12
grilled scallion butter		pickled vegetables, hummus, fresh oregano	
CRISPY FENNEL PITA BREAD <i>pb, s</i>	12	CRISPY OYSTER MUSHROOM <i>pb</i>	14
herb infused olive oil, spinach, aged balsamic		mushroom vinaigrette, fresh herbs	
SHOESTRING FRENCH FRIES <i>v, gf</i>	12	LEEK & GRUYERE TART <i>v</i>	19
seasoning salt, herb mix, truffle aioli		crème fraîche, honey-truffle vinaigrette, thyme	

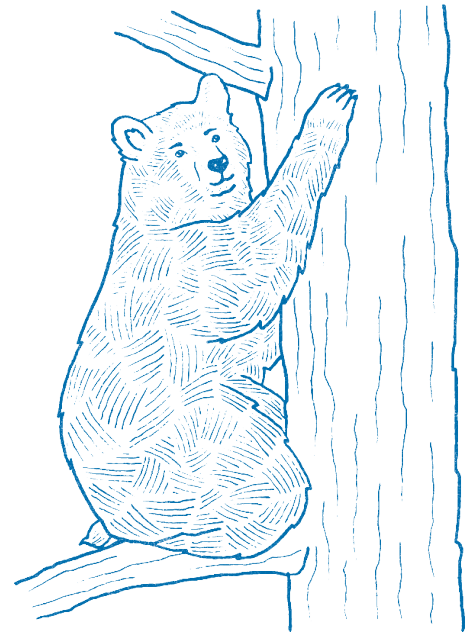
Pizza & Pasta

gluten free pizza dough & pasta available

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, pepper dews, honey drizzle	24	HEIRLOOM CARROT RAVIOLI pancetta, brown butter, 5-year aged banyuls vinegar	28
PIZZA PRIMAVERA spring vegetables, ricotta, sun dried tomato	24	LAMB TORTELLINI english peas, egg yolk, pecorino sardo	30

Charred & Roasted

CHEESEBURGER grilled onions, lettuce, cherry pepper relish	19
IMPOSSIBLE CHEESEBURGER <i>pb</i> grilled onions, lettuce, cherry pepper relish	19
SPICED CAULIFLOWER <i>pb, gf</i> gigante beans, citrus gremolata, crispy quinoa	24
HALF CHICKEN <i>gf</i> creamy spring garlic, grilled vegetable salsa	29
GRILLED SEA BASS <i>gf, s</i> ceringola olive, fennel, burnt eggplant-tahini, lemon	32
SKIRT STEAK <i>gf</i> grilled spring onions, roasted tomato, chimichurri	34



After

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'autentico, crème de cacao, coconut cream, oat milk

FORTIFIED

TAWNY PORT
sandemen, duoro, portugal

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

PEDRO XIMENÉZ
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 4.5
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

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

ALTERNATIVE MILKS +1

ADD SOME FLAVOR: +1
vanilla, ginger, salted maple, caramel, hazelnut, & pumpkin spice*

HOUSE - MADE SODA \$8

SCORCHED PINEAPPLE SODA

CARROT GINGER ALE

STRAWBERRY SODA

* seasonably available