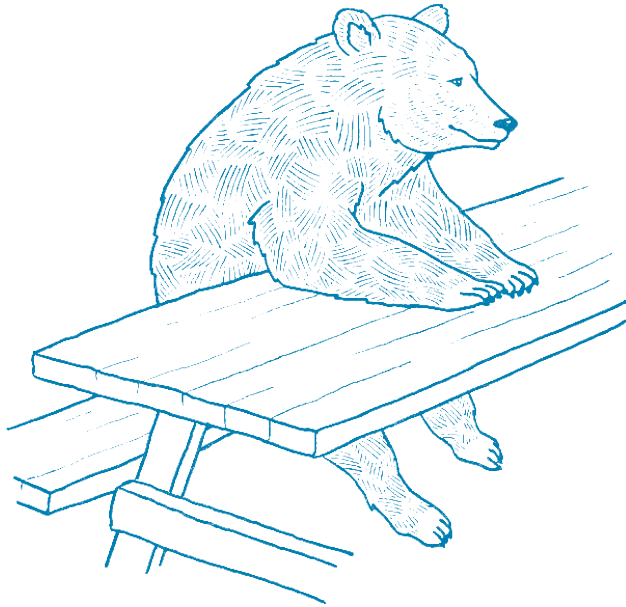


Evening

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	

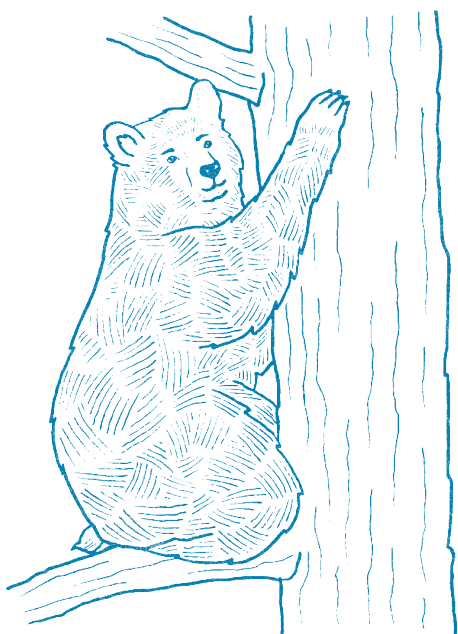




Herbs & Veggies

THYME PARKER HOUSE ROLLS <i>v</i> grilled ramp butter	12	GREEN SALAD <i>v, gf</i> 7 herbs, white balsamic, pumpkin seeds, aged gouda	16
GIARDINIERA <i>pb, gf, s</i> pickled vegetables, hummus, oregano	12	FRISÉE & SNAP PEA SALAD <i>gf, n</i> bacon lardon, mint pesto, slow poached egg, radish	17
SHOESTRING FRENCH FRIES <i>v, gf</i> seasoning salt, herb mix, truffle aioli	12	LEEK & GRUYERE TART <i>v</i> crème fraîche, honey-truffle vinaigrette, thyme	19
CRISPY FENNEL PITA <i>pb, s</i> herb infused olive oil, spinach, aged balsamic	14	WHITE ASPARAGUS TEMPURA <i>v</i> cilantro yogurt sauce, chili oil	19
CRISPY OYSTER MUSHROOM <i>pb</i> mushroom vinaigrette, fresh herbs	14		

MARGHERITA PIZZA <i>v</i> tomato, garlic, parmesan, basil	22
SPICY SAUSAGE PIZZA smoked mozzarella, peppadews, honey drizzle	24
PIZZA PRIMAVERA spring vegetables, ricotta, sun dried tomato	24
PASTA POMODORO <i>pb, s</i> bucatini, fresh roma tomatoes, basil	26
HEIRLOOM CARROT RAVIOLI pancetta, brown butter, 5-year aged banyuls vinegar	28
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> citrus gremolata, crispy quinoa, gigante beans	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 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

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

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