

LINDEN

LOS ANGELES

Caviar Add On · MP
ossetra

Truffle Add On · 85
black winter

COLD

Caesar Brûlée · 16

romaine hearts, fresh caesar dressing, toasted herb breadcrumbs
(p)

Sunset Salad · 18

mixed greens, roasted sweet potato, pear, goat cheese, toasted cornbread, balsamic vinaigrette **(vg)**

Yellow Tail Crudo · 38

scotch bonnet ponzu, scallion salad, **(p)**



Salmon Rillettes · 28

crème fraiche, sweet pickles, bagel chips, sesame chips
(p)

SMALL PLATES

Breaking Bread · 18

cornbread, herbed focaccia, everything bagel with fried chicken butter, schmaltz cream cheese, extra virgin seasoned olive oil



Wagyu Pie · 45

pulled wagyu oxtail, puffed patty, plantain chutney

Rice Over Lamb · 42

shawarma denver ribs, spicy halal bbq, lemon yogurt sauce, puffed saffron rice **(gf)**

Herbed Duck Fat Fries · 18

House-made, hand-cut, lemon caviar aioli **(gf)**

Grilled Cheese Dipper · 21

vermont cheddar, balsamic braised shallots, sourdough bread with tomato mornay **(vg)**

Rhode Island Style Calamari · 22

banana pepper aioli, tomato powder **(gf,p)**

Smoked Jerk Jack Fruit & Cabbage · 23

smoked jerk jack fruit, napa cabbage, sorrel aioli **(v,vg)**

Lemon Pepper Brussel Sprouts · 18

tempura fried, lemon aioli **(vg)**



Lobster & Crab Knuckle · 48

poached lobster claw, steamed crab knuckle, tarragon aioli, hot lemon beurre blanc, french baguette **(p)**

Buratta & Tomato · 21

smoked whipped burrata, heirloom tomatoes, sourdough **(vg)**

BIG PLATES

1/2 Fried Chicken · 34

pot liquor caviar, collard green purée

The Parkway · 52

jerk duck leg and breast, coconut pea risotto "rice-n-peas" escovitch peppers **(gf)**

Linden Burger · 34

fire-grilled, scallion slaw, french onions, white american cheese
lemon garlic aioli

Sweet Corn Truffle & Pea Agnolotti · 38

charred sweet corn, truffled peas, lemon bur blanc **(vg)**

Cornmeal Dusted Snapper · MP

gremolata salad, chimichurri **(p,gf)**

Prawns & Polenta · 38

polenta, spicy arrabiata cream sauce **(p,gf)**

For Goodness Steak · 45

8 oz open fire grilled ny strip steak, pomme purée, wilted spinach, fried leeks **(gf)**



Lobster Spicy Reggaetoni · 68

caviar, housemade rigatoni, broccoli, peppers

SIDES

Fries · 10

(v)

Pan Seared Mushrooms · 9

(v)

Macaroni Pie · 12

Pomme Purée · 10

(vg)

Sautéed Spinach · 9

(vg)

Fire Roasted Broccolini · 9

(vg)

*v | vg | gf | p indicates dishes that are prepared vegan, vegetarian, gluten-free, and pescatarian.
**consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses.
***for parties of 6 or more, a gratuity of 20% will be added to your final bill.

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COCKTAILS

Smoke Water · 20

mezcal, watermelon, lime, ginger, agave

Jalisco Sour · 22

raspberry, lemon, reposado tequila

L.I.R.R. · 24

gin, mezcal, rum, vodka, lemon, cola

Crush · 18

vodka, chambord, lemon, club soda

Cherry St. · 22

bourbon, luxardo, cherry syrup, bitters

Friend Or Foe · 20

blanco tequila, lime, aji amarillo, honey

The Linden Spritz · 18

st. germain, aperol, lemon

Coupe Of Joe · 22

vodka, mad lab coffee, kahlua, demerara

New York Sour · 20

whiskey, lemon, dry red wine

Lemon Ting · 22

citron vodka, lemon, orange, grand marnier, soda water

WINE

White

Meinklang - Burgenland (Austria) 2020 · 14 / 54

La Ferme - Rouge Terre Blanche (Morocco) 2022 · 15 / 58

Les 3 Poiriers - Les Terres Blanches (France) 2022 · 22 / 86

Krakhuna - Vartsikhe Marani (Georgia) 2021 · 18 / 70

Red

Closeries Des Moussis - Haut-Médoc (France) 2020 · 27 / 106

Tenuta La Novella - Sambrena Sangiovese (Italy) · 18 / 70

Viña Doña Luisa - Ladron de Uvas (Chile) 2021 · 16 / 62

Francois Le Saint - Sancerre Rouge (France) 2020 · 25 / 98

Rosé

Small Fry - Pond Rosé (Australia) 2022 · 19 / 74

White Sparkling

Cremant d'Alsace - Vincent Gross 2020 · 22 / 86

Red Sparkling

l'archetipo - Susumante (Italy) 2021 · 16 / 62

Orange

Fallen Grape - Mother (California) 2021 · 16 / 62

BEER · 8

Pacifico (Mexico) - Pilsner

subtle grassy bitterness, sweet corn 4.4% ABV

Blue Moon (CO) - Ale

valencia orange peel & coriander 5.4% ABV

Stella Artois (Belgium) - Pilsner

floral aroma, happy bitterness 5.2% ABV

Laguintas (CA) - IPA

aromatic, notes of citrus & caramel 6.2% ABV

805 (CA) - Ale

notes of fresh citrus 6.6% ABV

Modelo (Mexico) - Lager

orange blossom honey, hint of herb 4.4% ABV

Angry Orchard (NY) - Hard Cider

crisp apple 5% ABV

Guinness (Ireland) - Stout

hints of roasted coffee & chocolate 4.2% ABV

DESSERTS

Crispy Peach · 14

brown butter vanilla ice cream, peach caramel

Rugelach · 13

homestyle bread pudding topped with lemon chantilly cream

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