



DINNER MENU

BUTTERNUT SQUASH SOUP 13
SOUP OF THE DAY P/A

STARTERS

FUJI APPLE, STILTON & ENDIVE SALAD 16

Candied Walnuts, Cranberries, Cider Vinaigrette

ORGANIC SEASONAL GREENS 13

Grape Tomatoes, Champagne-Walnut Vinaigrette

SEARED RARE TUNA 19

Seaweed Salad, Avocado Wasabi Aioli

Pickled Cucumber, Plum Sweet Soy Emulsion

HEIRLOOM BEET SALAD 17

Pistachio-Crusted Goat Cheese, Baby Arugula

Orange Supreme, Sherry Vinaigrette

POINT JUDITH CRISPY CALAMARI 20

Baby Arugula, Red Onion, Peach Chili Vinaigrette

CRISPY JUMBO-LUMP CRAB CAKE 26

Apple & Jicama Slaw, Chipotle Aioli

BLACKENED SALMON TACOS 18

Pickled Red Cabbage, Avocado, Cilantro

Sriracha Aioli

WARM BAKED BRIE WITH APPLES 17

Puff Pastry, Organic Greens, Red Grapes

Raspberry Coulis

PRINCE EDWARD ISLAND MUSSELS 18

White Wine Fresh Herb Broth

BARBEQUED DUCK TACOS 16

Fresh Mango & Jicama Slaw, Chipotle Aioli

Potato Gaufrette

WARM BRUSSELS & KALE CAESAR 17

Shaved Brussels Sprout, Organic Kale

Caesar Dressing

ENTREES

SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP 46

Spring Pea Purée, Wild Mushrooms, Baby Carrots, Roasted Brussels Sprout, Saba Drizzle

PAN-ROASTED FREE-RANGE CHICKEN 35

Sweet Corn Pudding, Grilled Asparagus Shiitake Mushrooms, Pinot Noir Reduction

FILET MIGNON OF BEEF 52

Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique

GRILLED FILET OF SALMON 38

Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle

SEAFOOD "PAELLA" 39

Jumbo Shrimp, Mussels, Clams, Scallops, Saffron Risotto, Lobster Tarragon Broth

GRASS-FED AUSTRALIAN LAMB CHOPS 54

Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper, Pomegranate Reduction

PAN-ROASTED ICELANDIC COD 39

Crispy Pommes Anna, Broccolini, Brussels Sprout, Baby Carrot, Red Pepper Coulis

MARINATED CHICKEN KABOB 32

Garlic Marinated Chicken Breast, Saffron Basmati Rice, Fattoush Salad, Cucumber Yogurt Sauce

SESAME-CRUSTED AHI TUNA 46

Japanese Okinawa Purple Mash, Baby Bok Choy, Baby Carrot, Coconut Soy Beurre Blanc

GRILLED SKIRT STEAK 44

Warm Fingerling Potato & Spinach Salad with Crispy Shallots, Chimichurri



DINNER MENU

PASTA

BRAISED SHORT RIB PAPPARDELLE	38
<i>Fresh Pappardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese</i>	
SHORT RIB RAVIOLI	29
<i>Wild Mushrooms, Marsala Reduction, Piavé Cheese</i>	
SHRIMP & LITTLE NECK CLAM LINGUINI	37
<i>Jumbo Shrimp, Little Neck Clams, Baby Arugula, Bok Choy, Asparagus, Parmesan Crème</i>	
FRESH RICOTTA CAVATELLI	29
<i>Oven Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i>	
*Add Jumbo Grilled Shrimp – Additional \$9	
BUTTERNUT SQUASH RAVIOLI	27
<i>Sage Beurre Noisette, Shaved Piavé Cheese</i>	
FETTUCCHINE WITH MEATBALLS	32
<i>House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce</i>	

BOWLS & BURGERS

SEARED SESAME-CRUSTED TUNA BOWL	32
<i>Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango, Avocado, Cucumber, Radish</i>	
<i>Shiitake Mushroom, Soy Ginger Vinaigrette</i>	
MISO-GLAZED MARINATED SALMON BOWL	31
<i>Steamed Farro with Edamame, Red Cabbage Ginger Slaw, Organic Greens, Miso Vinaigrette</i>	
SESAME-CRUSTED FALAFEL BOWL	27
<i>Organic Greens, Cucumber, Parsley, Red Onion, Tomato, Tahini</i>	

THYME BURGERS 26

GRILLED SIRLOIN BURGER | GRILLED TURKEY BURGER | SESAME FALAFEL BURGER

*Served on a Challah Roll with Sweet Potato French Fries
Choice of Melted Cheddar, American, Swiss or Stilton Cheese*

Add Caramelized Onions & Wild Mushrooms +3 Add Applewood Smoked Bacon +4

SIDES

English Fries 10	Sweet Potato Fries 10	Pommes Frites 12	Japanese Okinawa Purple Mash 12
Crispy Onions 12	Sautéed Spinach 11	Shaved Brussels Sprout 14	Grilled Asparagus 12



thyme offers private events, delivery, takeout, and holiday catering