



# DINNER MENU

**BUTTERNUT SQUASH SOUP 12**  
**SOUP OF THE DAY P/A**

## STARTERS

- FUJI APPLE, STILTON & ENDIVE SALAD** 16  
*Candied Walnuts, Cranberries, Cider Vinaigrette*
- ORGANIC GREENS SALAD** 11  
*Grape Tomatoes, Champagne-Walnut Vinaigrette*
- SEARED RARE TUNA** 18  
*Seaweed Salad, Avocado Wasabi Aioli, Pickled Cucumber Plum Sweet Soy Emulsion*
- HEIRLOOM BEET SALAD** 16  
*Pistachio-Crusted Goat Cheese, Baby Arugula Orange Supreme, Sherry Vinaigrette*
- POINT JUDITH CRISPY CALAMARI** 18  
*Baby Arugula, Red Onion, Peach Chili Vinaigrette*

- CRISPY JUMBO-LUMP CRAB CAKE** 24  
*Apple & Jicama Slaw, Chipotle Aioli*
- BLACKENED SALMON TACOS** 18  
*Pickled Red Cabbage, Avocado, Cilantro Sriracha Aioli*
- WARM BAKED BRIE WITH APPLES** 15  
*Puff Pastry, Organic Greens, Red Grapes, Raspberry Coulis*
- PRINCE EDWARD ISLAND MUSSELS** 16  
*White Wine Fresh Herb Broth*
- BARBEQUED DUCK TACOS** 15  
*Fresh Mango, Jicama Slaw, Chipotle Aioli, Potato Gaufrette*
- WARM BRUSSELS SPROUT & KALE CAESAR** 16  
*Shaved Brussels Sprout, Organic Kale, Caesar Dressing*

## ENTREES

- SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP** 41  
*Spring Pea Purée, Wild Mushrooms, Baby Carrots, Roasted Brussels Sprout, Saba Drizzle*
- PAN-ROASTED FREE-RANGE CHICKEN** 32  
*Sweet Corn Pudding, Grilled Asparagus Shiitake Mushrooms, Pinot Noir Reduction*
- FILET MIGNON OF BEEF** 49  
*Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique*
- GRILLED FILET OF SALMON** 34  
*Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle*
- SEAFOOD "PAELLA"** 39  
*Jumbo Shrimp, Mussels, Clams, Scallops, Saffron Risotto, Lobster Tarragon Broth*
- BRAISED SHORT RIB PAPPARDELLE** 34  
*Fresh Pappardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese*
- GRASS-FED AUSTRALIAN LAMB CHOPS** 52  
*Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper, Pomegranate Reduction*
- PAN-ROASTED ICELANDIC COD** 38  
*Crispy Pommes Anna, Broccolini, Brussels Sprout, Baby Carrot, Red Pepper Coulis*
- MARINATED CHICKEN KABOB** 29  
*Garlic Marinated Chicken Breast, Saffron Basmati Rice, Fattoush Salad, Cucumber Yogurt Sauce*
- SESAME-CRUSTED AHI TUNA** 41  
*Japanese Okinawa Purple Mash, Baby Bok Choy, Baby Carrot, Coconut Soy Beurre Blanc*
- GRILLED SKIRT STEAK** 42  
*Warm Fingerling Potato & Spinach Salad with Crispy Shallots, Chimichurri*



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## PASTA

<b>SHORT RIB RAVIOLI</b>	27
<i>Wild Mushrooms, Marsala Reduction, Piavé Cheese</i>	
<b>SHRIMP &amp; LITTLE NECK CLAM LINGUINI</b>	36
<i>Jumbo Shrimp, Little Neck Clams, Baby Arugula, Bok Choy, Asparagus, Parmesan Crème</i>	
<b>FRESH RICOTTA CAVATELLI</b>	27
<i>Oven Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i>	
<b>*Add Jumbo Grilled Shrimp – Additional \$12</b>	
<b>BUTTERNUT SQUASH RAVIOLI</b>	27
<i>Sage Beurre Noisette, Shaved Piavé Cheese</i>	
<b>FETTUCCHINE WITH MEATBALLS</b>	29
<i>House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce</i>	

## BOWLS & BURGERS

<b>SEARED SESAME-CRUSTED TUNA BOWL</b>	29
<i>Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango, Avocado, Cucumber, Radish Shiitake Mushroom, Soy Ginger Vinaigrette</i>	
<b>MISO-GLAZED MARINATED SALMON BOWL</b>	28
<i>Steamed Farro with Edamame, Red Cabbage Ginger Slaw, Organic Greens, Miso Vinaigrette</i>	
<b>SESAME-CRUSTED FALAFEL BOWL</b>	23
<i>Organic Greens, Cucumber, Parsley, Red Onion, Tomato, Tahini</i>	

### THYME BURGERS 23

GRILLED SIRLOIN BURGER – GRILLED TURKEY BURGER – SESAME CRUSTED FALAFEL

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

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

## SIDES

English Fries 9	Sweet Potato Fries 9	Pommes Frites 11	Japanese Okinawa Purple Mash 12
Crispy Onions 12	Sautéed Spinach 10	Shaved Brussels Sprout 12	Grilled Asparagus 10

thyme offers private events, takeout & delivery

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