



thyme

WEEKEND BRUNCH

\$31*

*Includes Fresh-Baked Scones and Choice of Brunch Cocktail or Soft Drink:
Bloody Mary, Mimosa, Bellini, Orange, Grapefruit or Cranberry Juice, Soda*

CRAFT BRUNCH COCKTAILS

**Price shown to substitute first/included cocktail - Additional cocktails charged at full price*

Elderflower Cocktail *Add \$5 - *St. Germain Elderflower Liqueur, Sparkling White Wine*

thyme Sangria *Add \$8 - *Red Wine, Seasonal Fresh Fruits, Splash of Soda*

Blood Orange Margarita *Add \$10 - *Don Julio Blanco, Blood Orange Purée, Fresh Lime*

Cucumber Vodka Bloody Mary *Add \$5 - *Organic Cucumber Vodka, Our Bloody Mary, Cucumber*

EGGS & OMELETTES

GRILLED SKIRT STEAK & EGGS *Add \$8

Two Farm Fresh Eggs; Cooked Any Style, Herb Crisp

EGG WHITE OMELETTE

Spinach, Roma Tomatoes, Goat Cheese

BBQ BRISKET HASH & EGGS

Scrambled Eggs, Country Bread, Crispy Onions

THYME BENEDICT

*Poached Eggs on Potato Cake, Black Forest Ham
Sautéed Mushroom & Hollandaise*

SMOKED SALMON BENEDICT

*Poached Eggs on Buttermilk Biscuit, Spinach
Nova Scotia Smoked Salmon & Hollandaise*

NOVA SCOTIA SMOKED SALMON, CREAM CHEESE & CHIVE EGG SCRAMBLE

WILD MUSHROOM, GOAT CHEESE & FRESH HERB OMELETTE

Eggs served with Seasoned Home Fries & Vegetable Stack

**Substitute English/Sweet Potato Fries - Add \$3*

COUNTRY MORNING

CHICKEN MILANESE SANDWICH

*Arugula, Avocado, Roma Tomatoes, Basil Aioli
on a Challah Roll with English Fries*

CHALLAH FRENCH TOAST

Strawberry Chutney, Vermont Maple Syrup

AVOCADO TOAST

*Multi-Grain, Haas Avocado, Crumbled Goat Cheese
Sunny-Side Up Egg - Organic Greens, White Balsamic*

**Add Smoked Salmon - Additional \$6*

SCRAMBLED EGG BLT

*Scrambled Egg, Applewood Bacon, Tomato &
Avocado on a Challah Roll, Seasoned Home Fries*

GRILLED CHICKEN COBB SALAD

*Applewood Bacon, Avocado, Tomato, Hard-Boiled Egg
Cucumber, Romaine, Champagne-Walnut Vinaigrette*

SESAME-CRUSTED FALAFEL BOWL

*Organic Greens, Cucumber, Parsley
Red Onion, Tomato, Tahini*

LUNCH FARE

MARINATED CHICKEN KABOB

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

FETTUCCHINE WITH MEATBALLS

House-Made Pasta, Meatballs, Fresh Ricotta, Marinara

SEARED RARE TUNA BOWL *Add \$5

*Sesame Seeds, Black Forbidden Rice, Mango, Avocado
Cucumber, Radish, Shiitake, Soy Ginger Vinaigrette*

ASIAN CHICKEN BOWL

*Sesame Grilled Chicken, Bok Choy, Cucumber
Tomato,, Shiitake, Cilantro, Light Soy Vinaigrette*

FRESH RICOTTA CAVATELLI

*Oven-Roasted Tomatoes, Spinach
Fresh Ricotta, Basil Walnut Pesto*

**Add Jumbo Grilled Shrimp - Additional \$10*

PRINCE EDWARD ISLAND MUSSELS

White Wine & Herb Broth, Parmesan Pomme Frites

MISO-GLAZED SALMON BOWL *Add \$4

*Marinated Salmon, Steamed Farro with Edamame
Red Cabbage Ginger Slaw, Organic Greens
Miso Vinaigrette*

THYME BURGERS

Choice of: GRILLED SIRLOIN BURGER -or-

GRILLED TURKEY BURGER -or-

SESAME-CRUSTED FALAFEL BURGER

Served on a Challah Roll with Sweet Potato Fries

Choice of Melted Cheddar, Swiss or Stilton Cheese

**Add a Sunny-Side Up Egg - Additional \$2*

**Add Applewood Smoked Bacon - Additional \$3*

JUMBO-LUMP CRABCAKE BURGER *Add \$5

*Bib Lettuce, Beefsteak Tomato, Avocado &
Chipotle Aioli on a Challah Roll with English Fries*

SIDES*

Applewood-Smoked Bacon \$7.50

Parmesan Pomme Frites or Crispy Onions \$6

Sautéed Spinach \$7

Grilled Asparagus \$10

Buttermilk Biscuits (2) w/ Strawberry Chutney \$5

Sweet Potato or English Fries with

Chipotle Aioli / Truffle Aioli Dipping Sauces \$7

*Please ask us about Gluten-Free Options & Accommodations
No substitutions or sharing please - 20% gratuity added to parties of 6 or more*