

DINNER MENU

BUTTERNUT SQUASH SOUP 13 SOUP OF THE DAY P/A

STARTERS

FUJI APPLE, STILTON & ENDIVE SALAD Candied Walnuts, Cranberries, Cider Vinaigrette		16 BLACKENED SALMON TACOS Pickled Red Cabbage, Avocado, Cilan		18
ORGANIC SEASONAL GREENS	13	Sriracha Aioli	G	15
Grape Tomatoes, Champagne-Walnut Vinaigrette SEARED RARE TUNA Seaweed Salad, Avocado Wasabi Aioli	19	WARM BAKED BRIE WITH APPLES Puff Pastry, Organic Greens, Red Grapes Raspberry Coulis PRINCE EDWARD ISLAND MUSSELS White Wine Fresh Herb Broth BARBEQUED DUCK TACOS Fresh Mango & Jicama Slaw, Chipotle Aioli		17 18 16
Pickled Cucumber, Plum Sweet Soy Emulsion	17			
HEIRLOOM BEET SALAD Pistachio-Crusted Goat Cheese, Baby Arugula Orange Supreme, Sherry Vinaigrette				
POINT JUDITH CRISPY CALAMARI	20		C 4 D	17
Baby Arugula, Red Onion, Peach Chili Vinaigrette CRISPY JUMBO-LUMP CRAB CAKE Apple & Jicama Slaw, Chipotle Aioli	26	WARM BRUSSELS & KALE CAESA Shaved Brussels Sprout, Organic Kale Caesar Dressing	K	17
**	ENT	REES —	•	
SEARED DIVER SEA SCALLOPS & (Spring Pea Purée, Wild Mushrooms, Baby (46	
PAN-ROASTED FREE-RANGE CHIC Sweet Corn Pudding, Grilled Asparagus Shi		shrooms, Pinot Noir Reduction	35	
FILET MIGNON OF BEEF Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique				
GRILLED FILET OF SALMON Farro Basil Crème, Grilled Asparagus, Bab	y Carrot,	Saba Drizzle	38	
SEAFOOD "PAELLA" Jumbo Shrimp, Mussels, Clams, Scallops, Saffron Risotto, Lobster Tarragon Broth				
GRASS-FED AUSTRALIAN LAMB CA Sweet Potato Timbale, Julienned Squash, Zu		Red Pepper, Pomegranate Reduction	54	
PAN-ROASTED ICELANDIC COD Crispy Pommes Anna, Broccolini, Brussels Sprout, Baby Carrot, Red Pepper Coulis				
MARINATED CHICKEN KABOB Garlic Marinated Chicken Breast, Saffron B	asmati Ri	ce, Fattoush Salad, Cucumber Yogurt Sauce	32	
SESAME-CRUSTED AHI TUNA Japanese Okinawa Purple Mash, Baby Bok	Choy, Bal	by Carrot, Coconut Soy Beurre Blanc	46	
GRILLED SKIRT STEAK Warm Fingerling Potato & Spinach Salad with Crismy Shallots Chimichurri				



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PASTA

BRAISED SHORT RIB PAPPARDELLE Fresh Pappardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese SHORT RIB RAVIOLI Wild Mushrooms, Marsala Reduction, Piavé Cheese SHRIMP & LITTLE NECK CLAM LINGUINI Jumbo Shrimp, Little Neck Clams, Baby Arugula, Bok Choy, Asparagus, Parmesan Crème			
		FRESH RICOTTA CAVATELLI Oven Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto *Add Jumbo Grilled Shrimp – Additional \$9	29
		BUTTERNUT SQUASH RAVIOLI Sage Beurre Noisette, Shaved Piavé Cheese	
FETTUCCINE WITH MEATBALLS House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce	32		
BOWLS & BURGERS -			
SEARED SESAME-CRUSTED TUNA BOWL Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango, Avocado, Cucumber, Radish Shiitake Mushroom, Soy Ginger Vinaigrette	32		
MISO-GLAZED MARINATED SALMON BOWL Steamed Farro with Edamame, Red Cabbage Ginger Slaw, Organic Greens, Miso Vinaigrette	31		
SESAME-CRUSTED FALAFEL BOWL Organic Greens, Cucumber, Parsley, Red Onion, Tomato, Tahini	27		

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