



thyme

Mother's Day Weekend Brunch

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

thyme Eggs Benedict

Poached Eggs on Potato Cake, Black Forest Ham, Sautéed Mushroom, Hollandaise – Grilled Vegetable Stack

Spinach, Fresh Ricotta & Roasted Tomato Quiche

Seasonal Fresh Fruit, Organic Greens & White Balsamic Vinaigrette

BBQ Brisket Hash & Scrambled Eggs

Country Bread, Crispy Onions - Herbed Home Fries, Grilled Vegetable Stack

Smoked Salmon Benedict

Poached Eggs on Buttermilk Biscuit, Spinach, Smoked Norwegian Salmon, Hollandaise – Herbed Home Fries

Entrees

Crispy Jumbo-Lump

Crab Cake Burger

Organic Greens, Beefsteak Tomato, Avocado & Chipotle Aioli on a Challah Roll

Challah French Toast

Berry Compote, Vermont Maple Syrup

Miso Salmon Bowl

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

Marinated Chicken Kabob

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

Fresh Ricotta Cavatelli

Oven Roasted Tomato, Spinach, Fresh Ricotta Basil Walnut Pesto

**Add Jumbo Grilled Shrimp – Additional \$7*

- Additional Holiday Brunch Specials -

Chef's Selection of Seasonal Entrees will be Available

\$45

All of the above served with:

BASKETS OF BREAKFAST PASTRIES

Includes Coffee, Tea or Decaf

CHILDREN'S ENTREES \$28

Available for children under 10 yrs. of age – Includes milk or juice

Challah French Toast with Fresh Fruit & Maple Syrup

Pasta with Marinara

Chicken Fingers with French Fries

Sides

Applewood-Smoked Bacon \$7.50

Sautéed Spinach \$8

Buttermilk Biscuits (2) with Strawberry Chutney \$6

Sweet Potato or English Fries with Chipotle Aioli / Truffle Aioli Dipping Sauces \$7

Parmesan Pomme Frites or Crispy Onions \$7

Grilled Asparagus \$10

Sorry, No Sharing or Substitutions. 20% gratuity will be added to parties of 6 guests or more