



thyme

Easter Brunch Menu

*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

Grilled Skirt Steak with Scrambled Eggs

Garlic Crisp, 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

\$39

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