



thyme

WEEKEND BRUNCH

\$24

Includes Choice of One Complimentary:

Bloody Mary, Mimosa, Bellini, Orange or Grapefruit Juice

CRAFT BRUNCH COCKTAILS - Additional \$5 (substitute first cocktail)

Blood Orange Margarita – Patron Silver Tequila, Blood Orange, Triple Sec

Elderflower Cocktail – St. Germain Elderflower Liqueur & Sparkling White Wine

Thyme Sangria - Red Wine, Spiced Pear Reduction, Seasonal Fruits & Splash of Soda

Cucumber Vodka Bloody Mary – Organic Cucumber Vodka, Thyme's Bloody Mary, Cucumber

EGGS & OMELETTES

GRILLED HANGER STEAK & EGGS

Two Farm Fresh Eggs; Cooked Any Style, Herb Crisp

**Substitute Filet Mignon – Additional \$8*

EGG WHITE OMELETTE

Spinach, Roma Tomatoes, Goat Cheese

GRILLED VEAL SAUSAGE & SCRAMBLED EGGS

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

*All egg dishes served with
Seasoned Home Fries & Vegetable Napoleon*

COUNTRY MORNING

CHICKEN MILANESE SANDWICH

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

DAILY QUICHE

*Fresh Fruit, Organic Greens
White Balsamic Vinaigrette*

CHALLAH FRENCH TOAST

Strawberry Chutney, Vermont Maple Syrup

AVOCADO TOAST

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

SCRAMBLED EGG BLT

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

NOVA SCOTIA SMOKED SALMON PLATTER

*Sliced Smoked Salmon, Beefsteak Tomato
Red Onion, Capers & Pumpernickel*

LUNCH FARE

CHICKEN, APPLE & ENDIVE SALAD

*Grilled Chicken, Fuji Apple, Shaved Stilton Cheese,
Dried Cranberries, Candied Walnuts, Cider Vinaigrette*

**Substitute Grilled Shrimp – Additional \$6*

GRILLED CHICKEN COBB SALAD

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

SEARED RARE-CRUSTED TUNA

*Fingerling Potato, Haricot Vert, Hard-Boiled Egg
Marinated Artichoke, Baby Arugula, Olive Tapenade*

GOAT CHEESE SOUFFLÉ

*Summer Kale, Sliced Pear, Candied Walnuts
Dried Cranberries, Dijon Vinaigrette*

FRESH RICOTTA CAVATELLI

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

**Add Jumbo Grilled Shrimp – Additional \$8*

PRINCE EDWARD ISLAND MUSSELS

White Wine & Herb Broth, Parmesan Pomme Frites

GRILLED FILET OF SALMON

*Baby Greens, Asparagus, Garlic Herb Crisp
Champagne-Walnut Vinaigrette*

THYME BURGERS

GRILLED SIRLOIN BURGER -OR- GRILLED TURKEY BURGER

Served on a Challah Roll with Sweet Potato Fries

**Choice of Cheddar, Stilton or Swiss Cheese – Add \$2*

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

**Add Applewood Smoked Bacon – Additional \$2*

JUMBO-LUMP CRABCAKE BURGER

**Additional \$4*

*Organic Greens, Beefsteak Tomato, Avocado &
Chipotle Aioli on a Challah Roll with English Fries*

SIDES

Applewood-Smoked Bacon or Veal Sausage \$6

Parmesan Pomme Frites or Crispy Onions \$6

Sautéed Spinach \$7

Grilled Asparagus w/ Hollandaise \$7

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 8 or more*