



thyme

8 Tower Place, Roslyn – 516.625.2566
www.thymenewyork.com

LUNCH MENU

SOUPS & STARTERS

FUJI APPLE, STILTON & ENDIVE SALAD <i>Candied Walnuts, Cranberries, Cider Vinaigrette</i>	14
ORGANIC GREENS SALAD <i>Grape Tomatoes, Champagne-Walnut Vinaigrette</i>	10
SEARED RARE TUNA <i>Seaweed Salad, Avocado Wasabi Aioli, Pickled Cucumber, Plum Sweet Soy Emulsion</i>	15
HEIRLOOM BEET SALAD <i>Pistachio-Crusted Goat Cheese, Baby Arugula Orange Supreme , Sherry Vinaigrette</i>	14
POINT JUDITH CRISPY CALAMARI <i>Baby Arugula, Red Onion, Peach Chili Vinaigrette</i>	14

BUTTERNUT SQUASH SOUP 9
SOUP OF THE DAY P/A

CRISPY JUMBO-LUMP CRAB CAKE <i>Apple & Jicama Slaw, Chipotle Aioli</i>	18
WARM BAKED BRIE WITH APPLES <i>Puff Pastry, Organic Greens, Red Grapes, Raspberry Coulis</i>	13
PRINCE EDWARD ISLAND MUSSELS <i>White Wine Fresh Herb Broth</i>	14
BARBEQUED DUCK TACOS <i>Fresh Mango, Jicama Slaw, Chipotle Aioli, Potato Gaufrette</i>	14
WARM BRUSSELS SPROUT & KALE CAESAR <i>Warm Shaved Brussels Sprout, Organic Kale, Caesar Dressing</i>	15

SALADS & BOWLS

MEDITERRANEAN CHOPPED SALAD <i>French Feta, Kalamata Olives, Capers, Tomato, Chick Peas, Roasted Sweet Peppers, Romaine Hearts White Balsamic Vinaigrette *Add Grilled Chicken +7 / *Add Grilled Jumbo Shrimp +8 / *Add Filet Mignon +16</i>	15
GRILLED CHICKEN COBB SALAD <i>Grilled Chicken Breast, Applewood-Smoked Bacon, Hard-Boiled Egg, Avocado, Champagne-Walnut Vinaigrette</i>	17
SEARED TUNA BOWL <i>Sesame-Crusted Yellowfin Tuna (Seared Rare), Black Forbidden Rice, Mango, Avocado, Cucumber, Radish Shitake Mushroom, Soy Ginger Vinaigrette</i>	26
MISO SALMON BOWL <i>Miso-Glazed Marinated Salmon, Steamed Farro with Edamame, and Red Cabbage Ginger Slaw Organic Greens, Miso Vinaigrette</i>	25
FALAFEL BOWL <i>Organic Greens, Bib Lettuce, Cucumber, Parsley, Red Onion, Tomato, Served with Tahini Dressing</i>	17
ASIAN CHICKEN BOWL <i>Five-Spice Marinated Grilled Chicken Breast, Sesame Seeds, Baby Bok Choy, Carrots, Cucumber, Tomatoes Shitake Mushrooms & Cilantro Leaves with a Light Soy Vinaigrette.</i>	18
MARINATED CHICKEN KABOB <i>Garlic Marinated Chicken Breast, Saffron Basmati Rice, Fattoush Salad, Cucumber Yogurt Sauce</i>	23

SANDWICHES & BURGERS

CHICKEN MILANESE SANDWICH <i>Arugula, Avocado, Roma Tomatoes, Basil Aioli on a Challah Roll – English Fries</i>	17
JUMBO-LUMP CRAB CAKE BURGER <i>Frisée, Beefsteak Tomato, Avocado, Chipotle Aioli Challah Roll – English Fries</i>	22
THYME BLT <i>Our signature BLT with Applewood Smoked Bacon on Challah Roll -English Fries *Add Avocado +3</i>	15
FALAFEL BURGER <i>Sesame-Crusted Falafel (Vegetarian/Vegan) on a Challah Roll – Sweet Potato Fries</i>	18

THYME BURGERS 19

GRILLED SIRLOIN BURGER – GRILLED TURKEY BURGER
Char Broiled Burger on a Challah Roll served with Sweet Potato French Fries
Melted Stilton, Swiss or Cheddar Cheese
Grilled Red Onions & Wild Mushrooms +3 Applewood Smoked Bacon +3



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PASTA

FRESH RICOTTA RAVIOLI <i>Roasted Red Pepper Coulis</i>	23
SHRIMP & LITTLE NECK CLAM LINGUINI <i>Jumbo Shrimp, Little Neck Clams, White Wine, Butter, Wild Baby Arugula, Parmesan Crème</i>	28
BRAISED SHORT RIB PAPADELLE <i>Fresh Papardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese</i>	29
FRESH RICOTTA CAVATELLI <i>Oven Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i> <i>*Add Jumbo Grilled Shrimp – Additional \$8</i>	27
BUTTERNUT SQUASH RAVIOLI <i>Sage Buerre Noisette, Shaved Piave Cheese</i>	26

ENTREES

GRILLED FILET OF SALMON <i>Farro Basil Crème, Wild Mushroom, Butternut Squash, Brussels Sprout, Saba Drizzle</i>	29
SEAFOOD “PAELLA” <i>Jumbo Shrimp, Mussels, Clams, Scallops, Chorizo, Saffron Risotto, Lobster Tarragon Broth</i>	34
GRILLED LAMB CHOPS <i>Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper, Pomegranate Reduction</i>	42
PAN-SEARED EAST COAST HALIBUT <i>Pommes Anna, Grilled Asparagus, Baby Carrot, Red Pepper Coulis</i>	38
PAN ROASTED FREE-RANGE CHICKEN <i>Tri-Color Potatoes, Haricot Vert, Caramelized Onion, Pinot Noir Reduction</i>	28
SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP <i>Roasted Corn Risotto, Chive Mint Buerre Blanc</i>	34
SESAME-CRUSTED AHI TUNA <i>Japanese Okinawa Purple Mash, Baby Bok Choy, Baby Carrot, Coconut Soy Buerre Blanc</i>	34
FILET MIGNON OF BEEF <i>Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique</i>	39

SIDES

<i>English Fries</i> 7	<i>Sweet Potato Fries</i> 7	<i>Pommes Frites</i> 10
<i>Sautéed Spinach</i> 9	<i>Shaved Brussels Sprout</i> 10	<i>Grilled Asparagus</i> 12
		<i>Japanese Okinawa Purple Mash</i> 8

DESSERTS

Peanut Butter Crunch Cake 10	Flourless Chocolate Truffle Torte 9.50
Glazed Banana Bread Pudding 9.50	Banana Pudding Jar 11
Warm Caramelized Apple Tart 9.50	Assorted Seasonal Fresh Fruit 9.50
Strawberry Shortcake 9.50	Daily Selection of Sorbet & Gelato 9

Ask About Our Selection of French-Press Coffee, Cappuccino, Espresso and Herbal Teas