

LUNCH SANDWICHES

ALL IN THYME BURGER

In-house English muffin, bacon, 6oz smash patty, smoked gouda, garlic aioli, leaf lettuce, tomato

+ \$2 Fried Egg

+ \$2 Avocado

\$18

SMASH BURGER

In-house potato bun, 6oz smash patty, American cheese, in-house dill pickles, onion jam, special sauce

+ \$3 (2) Slices of Bacon

\$17

CRISPY CHICKEN

In-house potato bun, crispy chicken thigh, tomato, leaf lettuce, garlic aioli

+ \$3 (2) Slices of Bacon

+ \$2 Avocado

\$17

HOT HONEY BUFFALO CHICKEN

In-house potato bun, crispy chicken thigh tossed in hot honey buffalo glaze, in-house dill pickle, special sauce

+ \$3 (2) Slices of Bacon

\$17

VEGAN BLACK BEAN FALAFEL

In-house sourdough, tomato, leaf lettuce, vegan aioli, onion jam, in-house dill pickles

\$17

MELTS

CRISPY LOCAL OYSTER MUSHROOM

In-house sourdough, swiss cheese, onion jam, garlic aioli, local oyster mushrooms

\$17

TURKEY BACON PESTO

In-house Japanese milk bread, roasted turkey breast, bacon, sun-dried tomato spread, basil pesto aioli, swiss cheese

\$17

GRILLED CHEESE

In-house Japanese milk bread, smoked gouda, cheddar cheese, garlic aioli, sweet pepper jam

\$12

+ \$3 (2) Slices of Bacon

+ \$6 Braised Beef

RASPBERRY RICOTTA CHICKEN

In-house sourdough, raspberry rose jam, in-house ricotta, grilled chicken breast, fried kale

\$17

+ \$3 (2) Slices of Bacon

SIDES

HAND CUT FRENCH FRIES \$6

CRISPY LOCAL OYSTER MUSHROOMS \$8

SPECIAL SAUCE \$1

HOUSE RANCH \$1

GARLIC AIOLI \$1



SALADS

BEET & CITRUS

Orange, braised beets, candied walnuts, feta, citrus vinaigrette

\$15

+ \$5 Grilled Chicken Breast

THAI CURRY

Thai peanut vinaigrette, cilantro, bell pepper, carrot, fresh orange, leafy greens, pickled daikon

\$15

+ \$5 Coconut Curry Chicken

+ \$5 Crispy or Grilled Chicken (GF)

+ \$5 Crispy Local Oyster Mushroom

TOMATO CAPRESE

Toasted in-house focaccia, balsamic marinated tomatoes, basil pesto, fresh mozzarella pearls, local micro greens

\$12

BROCCOLI SALAD

Broccoli florets, golden raisins, pickled red onion, honey sunflower seeds, lemon poppy seed vinaigrette

\$8

WRAPS

CHICKEN BACON RANCH

Choice of crispy or grilled chicken, local mixed greens, bacon, grape tomatoes, pickled red onion, in-house ranch

\$17

+ \$2 Avocado

HONEY BUFFALO CRISPY LOCAL OYSTER MUSHROOM

Local mixed greens, feta cheese, honey roasted sunflower seeds, hot honey buffalo glazed crispy local oyster mushrooms, grape tomatoes

\$18

+ \$3 (2) Slices of Bacon

MIDWEST

Braised beef, roasted corn, smoked gouda, grape tomatoes, pickled red onion, midwest dressing (creamy caramelized onion vinaigrette)

\$18

+ \$3 (2) Slices of Bacon

*GF items may not be celiac friendly due to cross contamination

*Consuming raw or undercooked foods can lead to serious illness