

# THYME X TABLE

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## Appetizers

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<b><u>loaded chips and dip.</u></b> short rib. truffled dip. pickled red onion. blue cheese. chive.	18
<b><u>chips-n-dip.</u></b> house made chips. truffled onion dip.	9
<b><u>rose harrisa hummus.</u></b>	12
pomegranate molasses. watermelon radish. micro greens. shawarma seasoned pita. (veg)	
<b><u>verde flatbread.</u></b>	13
preserved lemon ricotta. artichoke. fried capers. carrot pesto. torn mint. (veg)	
<b><u>rosemary focaccia.</u></b>	12
spring onion jam, whipped fig honey butter (veg)	
<b><u>pei mussels.</u></b>	18
kimchi. bacon jam. sake. garlic. shallot. seasoned baguette (nf)	
<b><u>“lettuce wraps”.</u></b>	16
ramen-style egg. pickled daikon and carrot. crispy wonton. japanese rice seasoning. romaine. (df, nf)	
<b><u>loaded lobster tots.</u></b>	16
lobster meat. bacon. scallion. crispy tots. cheese sauce. chipotle aioli. cilantro. (gf)	
<b><u>truffalo wings.</u></b>	16
truffled buffalo sauce. black garlic honey ranch. chive. crispy garlic. (nut free)	

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## Shareable Plates

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<b><u>crispy brussels.</u></b> honey gochujang. crispy shallots. sesame. (veg, gf)   10
<b><u>fried cauliflower.</u></b> bang bang sauce. scallion. sweet soy. (veg)   12
<b><u>grilled asparagus.</u></b> herbs, lemon butter. almond. (veg, gf)   8
<b><u>fingerling potatoes.</u></b> duck fat truffle butter. pecorino. herbs. (gf, nf)   10

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# Salads

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<b>summer thyme salad.</b> gf	11	<b>arugula salad.</b> gf	12
arcadian greens. red onion. aged gouda. blueberries. crispy quinoa. lemon vinaigrette (veg, gf, nut free)		orange segments. strawberries. whipped goat cheese. chopped pistachios. mint citrus vinaigrette (veg, gf)	
<b>gem salad.</b> gf	9	<b>caesar salad.</b>	10
gem lettuce. cherry tomato. bacon crumble. pink peppercorn pickled red onion. peppadew. blue cheese dressing.		crisp icicle lettuce. grana padano. torn garlic croutons. herbed caesar.	
add grilled chicken   8   add sunny-side egg   2   add shrimp   12   add tenderloin medallions   15			

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# Entrees and Sandwiches

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<b>airline chicken breast.</b>	27
charred artichoke piccata. crispy capers. asparagus. truffled fingerling potatoes. pecorino. (gf)	
<b>bbq beer braised short ribs.</b>	34
cheddar grits. sauteed garlic broccolini. braising redux.	
<b>pan seared trout.</b>	28
plantain and shishito pepper hash. escabeche. red chimichurri. (gf, df, nf)	
<b>roasted vegetables and risotto.</b>	24
asparagus. wild mushroom. caramelized onion. creamy garlic risotto. basil pesto. lightly dressed greens. (veg, gf)	
<b>grilled bone in pork chop. *</b>	32
apricot mustard. miso cabbage wedges. roasted sweet potato. (gf, nf)	
<b>blackened shrimp pasta.</b>	26
caparella pasta. spring peas. leeks, ricotta. white wine. blackened shrimp. toasted walnut breadcrumbs.	
<b>harissa glazed carrot steak.</b>	21
coconut lemongrass risotto. crispy shallot. seasonal microgreens. (vegan, gf, nf)	
<b>surf'n'turf. *</b>	36
shrimp. beef medallion. roasted potatoes. herb compound butter. asparagus. caramelized onions. red peppers (gf, nf)	
<b>thai hot crispy chicken sandwich.</b>	16
birds eye chili sauce. cabbage peanut slaw. tamarind pickled carrots. herbed fries.	
<b>crispy onion burger. *</b>	18
sriracha aioli. bacon. swiss. crispy onions. herbed fries. (nf)	
<b>thyme bar burger. *</b>	16
grilled balsamic red onion. aged white cheddar. pickle. herbed fries.	

impossible burger (no charge) | vegan/gf bun 1 | sub grilled chicken (no charge)

| Chef de Cuisine |

Rick Ellett

| Head Barkeep/Partner |

Eric Scott

| Pastry Chef |

Laura Jerina

| Owners |

Mike and Tess Smith