

THYME X TABLE

Shareables

chips-n-dip. vg | 8 |

house made chips. rosemary salt. truffled onion dip.

muhammara dip vegan | 9 |

warm pita. roasted red peppers. walnut. crispy garlic. chili oil. lemon zest.

rosemary focaccia. | 10 |

evoo. roasted garlic salt. olive tapenade.

n'duja meatballs | 12 |

lamb and pork meatball. fennel eggplant confit. pistachio chimichurri. manchego cheese. grilled ciabatta.

crab cakes. | 14 |

sundried tomato pesto. dressed arugula. roasted red pepper vinaigrette. parmesan crumble.

"stuffed mushrooms" vg /gf option | 12 |

trumpet mushroom. aged goat cheese. caramelized shallots. pumpernickel crumbs.

loaded lobster tots. | 14 |

lobster meat. bacon. scallion. crispy tots. cheese sauce. chipotle aioli. cilantro.

Cheese and Meats

selected fine cured meats and cheeses. | 18 |
thyme house crackers. market fruits. house pickles
three selected cheeses and two selected meats

Salads

house salad. gf | 7 |

chopped local field greens. shaved crudité vegetables. chicharron crouton. parmesan peppercorn dressing.

gem wedge. gf | 8 |

gem lettuce. cherry tomato. bacon crumble. pickled red onion. chive. peppadew. blue cheese dressing.

baby kale salad. gf | 9 |

spiced apple. smoked almonds. goat cheese. maple balsamic vinaigrette.

caesar salad. | 8 |

crisp icicle lettuce. grana padano. torn garlic croutons. herbed caesar.

add chicken | 6 | add sunny-side egg | 2 |

add shrimp | 7 | add salmon | 15 |

Entrees

- confit half chicken.** | 26 |
root vegetable pancakes. pickled fennel kraut.
tricolor carrots. mustard ale demi.
charred rosemary.
- bbq beer braised short ribs.** | 32 |
cheddar grits. sauteed garlic broccolini.
braising redux.
- bone-in pork chop.** gf | 33 |
smoked sage butter. duck fat brussels sprouts.
manchego whipped potatoes. pecan gremolata.
pomegranate cabernet reduction
- sumac blackened salmon.** | 26 |
golden raisin couscous salad. grilled fennel.
curry whipped mascarpone. cashew crumble.
fennel pollen
- roasted vegetables and risotto.** gf | 19 |
asparagus. wild mushroom. caramelized onion.
creamy garlic risotto. basil pesto. lightly dressed
greens.
- pork belly mac.** | 27 |
roasted pork belly. gruyere bechamel. kimchi.
korean bbq sauce. sesame seeds. scallion.
- smoked eggplant.** vegan | 21 |
basmati rice. african spiced lentils. preserved
lemon tahini. toasted pine nuts. ginger oil.

Sandwiches

- 'flt'.** vg | 14 |
Crispy falafel. lemon tahini. cucumber tapanade.
herbed fries.
- winter burger.*** | 16 |
sherry braised onions. brie. honey smoked bacon.
tarragon aioli. focaccia bun. herbed fries.
- thyme bar burger. *** | 16 |
grilled balsamic red onion. aged white cheddar.
pickle. herbed fries.
- basic burger. *** | 14 |
lto. pickles. herbed fries. (cheese/1).
- short rib grilled cheese.** | 16 |
texas toast. pickled red onion. gruyere. whole
grain mustard.
- fried chicken sandwich.** | 15 |
crispy karaage chicken thigh. spicy hoisin glaze.
broccolini-sweet pepper slaw. kewpie mayo.
black sesame seed bun. herbed fries.

sub a small salad for \$4 or tots for \$2
gf buns available \$2

Sides

- tots.** cheese sauce. | 5 |
- cheesy grits.** cheddar cheese sauce. | 5 |
- fries.** rosemary salt. | 4 |
- manchego whipped potatoes.** smoked sage salt | 5 |
- duck fat brussel sprouts.** Lemon aleppo salt. | 5 |

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| Chef de Cuisine |

Julie Chimes

| Head Barkeep/Partner |

Eric Scott

| Pastry Chef |

Laura Jerina

| Owners |

Mike and Tess Smith

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*Consuming raw or undercooked food increases your risk for foodborn illness.