

THYME X TABLE

SHAREABLES

chips-n-dip. house made chips. rosemary salt. truffled onion dip. | 7 |

almond crusted goat cheese. maple cherry gastrique. lemon frisee. local honey crisps. | 13 |

'pb and j'. pistachio-bone marrow. strawberry-balsamic jam. warm buttermilk biscuits | 12 |

short rib poutine shredded short ribs. thyme gravy. cheddar curds. scallions. crispy fries.
small | 8 | large | 11 |

loaded lobster tots. lobster meat. bacon. scallions. crispy tots. cheese sauce. chipotle aioli.
cilantro. small | 9 | large | 12 |

steamed mussels. spicy lamb sausage. roasted butternut squash broth. baguette. | 14 |

cheese board. locally-sourced cheeses. thyme spent grain crackers. market fruits. | 15 |

SALADS

poached pear salad. thyme almond brittle. feta. blackberry. white wine vinaigrette. | 8 |

gem wedge. gem lettuce. cherry tomato. thick cut bacon. pickled red onion. chive. peppadew.
blue cheese dressing. | 7 |

thyme to drop beets. marinated roasted beets. hazelnuts. gorgonzola. radicchio. quince vinaigrette. | 9 |

caesar salad. crisp romaine. grana padano. garlic croutons. house caesar. | 7.5 |

Add chicken | 4 | Add sunny-side egg | 2 | Add salmon | 6 | Add shrimp | 6 |

| Chef de Cuisine |

Greg Deutcher

| Head Barkeep |

Eric Scott

| Dining Room Manager |

Mallory Schroeder

| Pastry Chef |

Laura Jerina-Potts

| Owners |

Mike and Tess Smith

SANDWICHES

'blt'. brussel sprout slaw. lemon aioli. fried green tomato. herbed fries. | 10 | (vg)
(feelin' extra? add bacon or an egg!)

f.c.s. crispy buttermilk amish chicken. pickles. aji verde. red cabbage slaw. herbed fries. | 14 |*

bbq burger. bacon. crispy onions. cherry bbq. smoked gouda. herbed fries. | 14 |*

thyme bar burger. grilled balsamic red onion. aged white cheddar. pickle. herbed fries. | 13 |*

basic burger. lto. pickles. herbed fries. | 11 |* (cheese/1).

**Gf buns available

all sandwiches come with rosemary fries.
sub a small gem salad for \$4 or tots for \$2

ENTREES

bbq beer braised short ribs. cheddar grits. garlic broccolini. braising redux. | 26 |

crispy chicken confit. sweet potato puree. bacon brussels sprouts. mustard jus. | 19 |

grilled long bone pork chop. caramelized onion pierogis. caraway-calvados "kraut". bourbon apple butter. | 25 |*

grilled 8oz filet. mushroom demi. mashed potatoes. baby carrots.. | 27 | *

seared salmon. moroccan preserved lemon carrot salad. coriander beurre blanc. couscous. | 26 |

roasted winter vegetables and risotto. wild mushrooms. sweet potatoes. parsnips. caramelized onions. creamy garlic risotto. basil pesto. lightly dressed greens. | 19 | gf, vg

gouda mac and cheese. rosemary-peppercorn rigatoni. smoked andouille sausage. | 19 |

sauteed zucchini and herbed tempeh. togarashi cashews. broccolini. sweet sesame vinaigrette. bulgur wheat. | 21 | vegan

SIDES

Tots. With cheese sauce. | 4 |

Cheesy Grits. Cheddar Cheese Sauce. | 5 |

Eries. Rosemary Salt. | 4 |

Duck Fat Brussels. Balsamic Drizzle. | 5 |

THYME
X
TABLE

583 Dover Center, Bay Village, OH. 440.617.6964

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% gratuity may be added to parties of 6 or more.

2.3.20