

THYME X TABLE

Sharables

chips-n-dip. | 8 |

house made chips. rosemary salt. truffled onion dip. vg

beef carpaccio.* | 16 |

shaved beef tenderloin. capers. pickled red onion. arugula. lemon aioli. verjus rouge. crisps.

whipped feta spread. | 12 |

local honey drizzle. summer berry jam. crisps. vg

crab ceviche. | 15 |

jumbo lump crab. cucumber. mango. avocado. melon-lime agua fresca. fresno chili. plantain.

rosemary focaccia. | 11 |

evoo. olive tapanade. vg

loaded lobster tots. | 14 |

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

'melon salad'. | 11 |

fresh melon. crispy prosciutto. ivy gourd. california evoo. mint. orange. tajin classico.

Cheese Boards

selected fine cheeses.

thyme house crackers. market fruits.
three selections | 14 |
five selections | 19 |

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. thick cut bacon. pickled red onion. chive. peppadew. blue cheese dressing.

local bibb salad. | 11 |

green circle growers bibb lettuce. grapefruit. goat cheese. sesame-almond crunch. sherry vinaigrette.

caesar salad. | 8 |

crisp romaine. grana padano. torn garlic croutons. herbed caesar.

add chicken | 6 | add sunny-side egg | 2 |
add shrimp | 7 | add tuna | 7 |

Entrees

- seared ahi tuna** * | 29 |
pink peppercorn and coriander crusted tuna.
black rice salad. garlic broccolini
- seared amish chicken breast.** | 24 |
lemon basil butter. blistered cherry tomato.
crispy fingerling potato. pea puree.
- bbq beer braised short ribs.** | 34 |
cheddar grits. sauteed garlic broccolini.
braising redux.
- grilled moroccan hangar steak.** * | 29 |
israeli couscous. roasted rainbow carrots.
chermoula. pomegranate molasses.
- roasted vegetables and risotto.** | 19 |
wild mushrooms. asparagus. caramelized
onions. creamy garlic risotto. basil pesto. lightly
dressed greens. gf/vg
- seared lobster-shrimp cakes.** | 27 |
house black pasta. oven-dried tomatoes and
roasted red peppers. basil pesto. parmesan.
- grilled cauliflower steak..** | 20 |
montréal steak seasoning. chimmichuri. herbed
quinoa salad. cauliflower puree. vegan

Sandwiches

- 'blt'.** | 13 |
brussel sprout slaw. lemon aioli. fried green
tomato. herbed fries. vg
(feelin' extra? add bacon or an egg!)
- summer burger** . * | 14 |
coffee/bourbon/onion jam. crispy bacon.
american cheese. crispy onions. herbed fries.
- thyme bar burger.** * | 14 |
grilled balsamic red onion. aged white cheddar.
pickle. herbed fries.
- basic burger.** * | 12 |
lto. pickles. herbed fries. (cheese/1).
- short rib grilled cheese.** | 14 |
texas toast. pickled red onion. gruyere. whole
grain mustard. | 14 |
- fried chicken sandwich** | 14 |
crispy chicken thigh. gochujang glaze. pickles.
kimchi slaw. black sesame buttermilk biscuit.
herbed fries.

sub a small gem 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 |

tri color carrots. . pomegranate molasses drizzle. | 5 |

THYME X TABLE

| Chef de Cuisine |

Mike Leitch

| Head Barkeep |

Eric Scott

| General Manager |

Ryland Raus

| Pastry Chef |

Laura Jerina-Potts

| Owners |

Mike and Tess Smith

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