

THYME X TABLE

Shareables

- chips-n-dip.** | 8 |
house made chips. rosemary salt. truffled
onion dip. vg/gf
- crispy aranchini.** | 9 |
crispy herb risotto. bruleed brie.
blackberry preserves. marcona almonds.
micro green salad. vg
- pink peppercorn tuna.** | 13 |
jicama slaw. crispy wonton. sweet soy.
- loaded lobster tots.** | 14 |
lobster meat. bacon. scallions. crispy tots.
cheese sauce. chipotle aioli. cilantro.
- za'atar hummus.** vg/gf | 11 |
herbed olive oil. pomegranate molasses.
warm pita. grape leaves.
- potato gnocchi.** | 9 |
brown butter. crispy sage. toasted
hazelnuts. prosciutto. grana padano.

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.
- winter thyme .** gf | 9 |
winter greens. roasted beets. crumbled goat
cheese. walnuts. mint-pistachio pesto. orange
vinaigrette.
- caesar salad.** gf | 8 |
crisp baby kale. grana padano. torn garlic
croutons. herbed caesar.

add chicken | 4 | add sunny-side egg | 2 |
add shrimp | 6 |

Entrees

bbq beer braised short ribs.

cheddar grits. sauteed garlic broccolini.
braising redux. | 28 |

pan seared haibut.

Togarashi crust. Red curry butter. Butternut
squash puree. bok choy. | 29 | gf

grilled 14oz bone in pork chop.

garlic mashed potatoes. cherry port gastrique.
bacon brussel sprouts. | 25 | gf

roasted vegetables and risotto.

wild mushrooms. asparagus. caramelized
onions. creamy garlic risotto. basil pesto. light-
ly dressed greens. | 19 | gf, vg

house black pasta.

peas. shrimp. garlic. cream. basil pesto. | 21 |

cauliflower and spice roasted carrots.

garlic tahini drizzle. quinoa. toasted hazelnuts,
sesame seeds and puffed wild rice. | 20 | vegan

Sandwiches

'blt'.

brussel sprout slaw. lemon aioli. fried green
tomato. herbed fries. | 12 | vg
(feelin' extra? add bacon or an egg!)

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).

short rib grilled cheese.

texas toast. pickled red onion. gruyere. whole
grain mustard. | 14 |

f.c.s.

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

sub a small gem salad for \$4 or tots for \$2

Sides

tots. cheese sauce. | 5 |

cheesy grits. cheddar cheese sauce. | 5 |

fries. rosemary salt. | 4 |

duck fat brussel sprouts. bacon. balsamic drizzle. | 5 |

THYME X TABLE

| Chef de Cuisine |

Josh Fleming

| Head Barkeep |

Eric Scott

| General Manager |

Ryland Raus

| Pastry Chef |

Laura Jerina-Potts

| Owners |

Mike and Tess Smith