

THYME X TABLE

Shareable apps

chips-n-dip. | 8 |

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

burrata tartine. | 14 |

confit tomatoes. black truffle balsamic. basil salt. seasonal micro greens. vg

pimento cheese dip. | 9 |

aged cheddar. roasted garlic aioli. house hot sauce. pimento. crostini. vg

rosemary focaccia. | 10 |

evoo. roasted garlic salt. olive tapenade.

n'duja meatballs. | 12 |

lamb 'n' pork meatball. fennel eggplant confit. pistachio chimichurri. manchego cheese. toasted ciabatta.

crab cakes. | 14 |

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

tempura halloumi. | 13 |

green harissa. chili bok choy salad. vg

loaded lobster tots. | 15 |

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

crispy pork belly. | 12 |

gotchujang bbq. compressed watermelon. blood orange and passionfruit gastrique.

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 | 8 |

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

spring thyme. gf | 9 |

artisan romaine. soft boiled egg. peas. sunflower seed.
farmers cheese. poppyseed - champagne vinaigrette.

gem wedge. gf | 9 |

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

caesar salad. | 8 |

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

add chicken | 8 | add sunny-side egg | 2 | add shrimp | 12 | add salmon | 15 | add tuna | 15 |

Entrees and Sandwiches

confit chicken legs. | 28 |

pancetta braised cabbage. potato gnocchi. wild mushroom demi. herbed crème fraiche.

bbq beer braised short ribs. | 32 |

cheddar grits. sauteed garlic broccolini. braising redux.

bone-in pork chop. | 33 |

sweet corn pudding. bacon braised green beans. blueberry bourbon compote. creole butter. pickled mustard seed

sumac blackened salmon. | 27 |

golden raisin couscous salad. grilled fennel. spiced pear amba. cashew crumble. fennel pollen

roasted vegetables and risotto. | 19 |

asparagus. wild mushroom. caramelized onion. creamy garlic risotto. basil pesto. lightly dressed greens. **gf/ vg**

miso butter pappardelle. | 26 |

confit smoked shitake. garlic shrimp. sauteed kale. fried shallot.

seared ahi tuna. | 27 |

glass noodle. marinated sesame cucumber. mango-pineapple chutney. chili soy. **gf**

smoked eggplant. | 21 |

basmati rice. african spiced lentils. preserved lemon tahini. toasted pine nuts. ginger oil. **vegan**

short rib grilled cheese. | 16 |

texas toast. pickled red onion. gruyere. whole grain
mustard. herbed fries

'flt'. 14 |

crispy falafel. lemon tahini. cucumber tapanade.

herbed fries. **vg**

thyme bar burger.* | 16 |

grilled balsamic red onion. aged white cheddar. pickle.
herbed fries.

Sides

tots. cheese sauce. | 5 |

cheesy grits. cheddar cheese sauce. | 5 |

fries. rosemary salt. | 5 |

bacon braised green beans. | 7 |

THYME×TABLE

| Chef de Cuisine |

Julie Chimes

| Head Barkeep/Partner |

Eric Scott

| Pastry Chef |

Laura Jerina

| Owners |

Mike and Tess Smith

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