

THYME X TABLE

SHAREABLES

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

veggie tart. shaved summer squash. radishes.
Asparagus. arugula. basil pesto ricotta. | 10 |

seared ahi tuna. pistachio mint pesto.
watermelon salsa. peach puree. | 12 |

loaded lobster tots. lobster meat. bacon.
scallions. crispy tots. cheese sauce. chipotle
aioli. cilantro. | 13 |

za'atar hummus. herbed olive oil. pomegranate
molasses. warm pita. grape leaves. . | 14 |

grilled shitaki and asparagus. scallion and
saison aioli. crushed pine nuts. | 9 |

locally-sourced cheeses.

thyme spent grain crackers.
local preserves and mustards. market fruits.
cheese selections— Old Brooklyn Cheese Co.

Teffenhardt
Pickle In The Middle
Revere
O'Toole's
Punk

three choices (2oz ea) | 14 |

five choices (2oz ea) | 19 |

SALADS

house salad. chopped artisan field greens. shaved crudite vegetables. chicharron crouton.
parmesan peppercorn dressing. | 7 |

gem wedge. gem lettuce. cherry tomato. thick cut bacon. pickled red onion. chive. peppadew.
blue cheese dressing. | 8 |

summer thyme. pickled grapes. hazelnuts. goat cheese. radicchio. arugula lemon vinaigrette. | 9 |

caesar salad. crisp baby kale. grana padano. torn garlic croutons. herbed caesar. | 7.5 |

Add chicken | 4 | Add sunny-side egg | 2 | Add tuna | 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. | 12 | (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

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

ENTREES

bbq beer braised short ribs cheddar grits. garlic broccolini. braising redux. | 28 |

crispy duck fat chicken confit chicken legs. sesame-gochujang bbq. black rice salad. sesame snap peas. | 19 |

grilled flat iron steak mashed potato. red pepper-hazelnut romesco. grilled asparagus. | 26 |*

potato-horseradish crusted walleye beet puree. fennel salad. preserved lemon couscous. | 24 |

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

seared shrimp and crab cakes black spaghetti. oven-dried tomatoes and red peppers. basil. parmesan. | 24 |

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

SIDES

tots cheese sauce. | 4 |

cheesy grits cheddar cheese sauce. | 5 |

fries rosemary salt. | 4 |

grilled asparagus 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 will be added to parties of 6 or more.

6/6/20