

THYME X TABLE

Shareable apps

<u>chips-n-dip.</u> vg	8
house made chips. rosemary salt. truffled onion dip.	
<u>burrata tartine</u> vg	14
confit tomatoes. black truffle balsamic. basil salt. seasonal micro greens.	
<u>pimento cheese dip</u> vg	9
aged cheddar. roasted garlic aioli. house hot sauce. pimento. crostini.	
<u>rosemary focaccia.</u>	10
evoo. roasted garlic salt. olive tapenade.	
<u>stuffed dates</u> gf	12
crispy prosciutto. balsamic pistachio. blood orange mascarpone. orange blossom honey.	
<u>crab cakes.</u>	14
sweet corn remoulade. pickled mango salsa. arugula	
<u>vegetable 'marrow'.</u> vg	12
sage and thyme whipped feta mousse. beet butter breadcrumbs. cashew dukkah	
<u>loaded lobster tots.</u>	15
lobster meat. bacon. scallion. crispy tots. cheese sauce. chipotle aioli. cilantro.	
<u>crispy pork belly.</u>	12
gotchujang bbq. compressed watermelon. blood orange and mango coulis.	

Cheese and Meats

<u>selected fine cured meats and cheeses.</u>	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.

summer thyme. gf | 9 |
wild arugula. smoked feta. curried walnuts.
pickled carrot. pomegranate molasses vinaigrette.

gem wedge. gf | 9 |
gem lettuce. cherry tomato. bacon crumble. pickled red
onion. 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 tuna | 15 |

Entrees and Sandwiches

airline chicken breast. gf | 26 |
brined and grilled. roasted patty pan squash. whipped rutabaga. zhug and dukkah.

bbq beer braised short ribs. | 32 |
cheddar grits. sauteed garlic broccolini. braising redux.

olive crusted black cod. | 34 |
chive-cucumber gazpacho. summer squash. sundried tomato yoghurt. lemon dill gremolata.

roasted vegetables and risotto. gf | 19 |
asparagus. wild mushroom. caramelized onion. creamy garlic risotto. basil pesto. lightly dressed greens.

grilled flank steak. | 27 |
elote griddle cakes. stuffed poblano pepper. chili chimmi

miso butter pappardelle. | 26 |
confit smoked shitake. garlic shrimp. sauteed kale. fried shallot.

seared ahi tuna. gf | 27 |
sweet potato noodle. marinated sesame cucumber. mango-pineapple chutney. chili soy.

smoked eggplant. vegan | 21 |
basmati rice. african spiced lentils. preserved lemon tahini. toasted pine nuts. ginger oil.

short rib grilled cheese. | 16 |
texas toast. pickled red onion. gruyere. whole grain
mustard.

'blt'. vg | 14 |
brussels sprout slaw. lemon aioli. fried green tomato.
herbed fries.
(feelin' extra? add bacon or an egg!)

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 |

roasted patty pan squash. zhug and dukkah. | 5 |

| Chef de Cuisine |

Julie Chimes

| Head Barkeep/Partner |

Eric Scott

| Pastry Chef |

Laura Jerina

| Owners |

Mike and Tess Smith