

THYME X TABLE

Sharables

- chips-n-dip.** | 8 |
house made chips. rosemary salt. truffled
onion dip. vg
- crispy aranchini.** | 9 |
crispy herb risotto. bruleed bucheron.
blackberry preserves. marcona almonds.
micro green salad. vg
- summer squash.** | 12 |
labneh. toasted pistachio dukkha. lemon zest.
torn basil. chive oil. vg/gf
- 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.** | 12 |
herbed olive oil. pomegranate molasses.
warm pita. grape leaves. vg
- lemon thyme ricotta gnocchi.** | 14 |
shaved black summer truffle. brown butter
parmesan cream.

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.
- panzanella salad .** | 11 |
coleman garden heirloom tomatoes. english
cucumber. red onion. rosemary focaccia
cubes. fresh basil pesto. balsamic reduction.
evoo. black salt.
- 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.** | 31 |
cheddar grits. sauteed garlic broccolini.
braising redux.
- seared wild striped bass.** | 27 |
creamy polenta. ohio sweet corn and peaches.
pea shoots. chive oil. gf
- grilled 14oz bone in pork chop.** | 26 |
garlic mashed potatoes. cherry port gastrique.
bacon brussel sprouts. gf
- roasted vegetables and risotto.** | 19 |
wild mushrooms. asparagus. caramelized
onions. creamy garlic risotto. basil pesto.
lightly dressed greens. gf/vg
- house black pasta.** | 24 |
peas. jumbo shrimp. garlic cream. basil pesto.
- cauliflower and spice roasted carrots.** | 20 |
garlic tahini drizzle. quinoa. toasted pistachio,
sesame seeds and puffed wild rice. vegan

Sandwiches

'blt'.

brussel sprout slaw. lemon aioli. fried green
tomato. herbed fries. | 13 | 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. | 14 | *

basic burger.

lto. pickles. herbed fries. | 12 | * (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