

THYME X TABLE

SHAREABLES

chips-n-dip. house made chips. rosemary salt. truffled onion dip. | 7 | vg/gf
potato gnocchi. brown butter. crispy sage. toasted hazelnuts. prosciutto. grana padano. | 9 |
tuna 'tartare'. ahi tuna. orange segments. yuzu. shallot. shiso. togarashi crisp. sweet soy. | 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 | vg/gf

CHEESE BOARDS

Locally sourced cheeses. Thyme spent grain crackers. Market fruits.
three selections | 14 |
five selections | 19 |

SALADS

house salad. chopped local field greens. shaved crudite vegetables. chicharron crouton.. parmesan peppercorn dressing. | 7 | gf
gem wedge. gem lettuce. cherry tomato. thick cut bacon. pickled red onion. chive. peppadew. blue cheese dressing. | 8 | gf
sweater weather. baby spinach. granny smith apples. bacon lardons. candied pecans. maple-cranberry 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 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

ENTREES & SANDWICHES

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

grilled long bone pork chop. mashed potatoes. sour cherry compote. duck fat and bacon brussels sprouts. | 24 |

'the clambake'. seared lake erie walleye. sweet corn pudding. saffron aioli. littleneck clams in tasso broth. | 26 |

roasted vegetables and risotto. wild mushrooms. roasted squash. 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 |

herbed cauliflower and spice roasted carrots. garlic tahini drizzle. quinoa. toasted hazelnuts, sesame seeds and puffed wild rice. | 21 | vegan

'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).

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

**gf buns available

THYME
X
TABLE

SIDES

tots. cheese sauce. | 4 |

cheesy grits. cheddar cheese sauce. | 5 |

fries. rosemary salt. | 4 |

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

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.

7/20/20