

THYME X TABLE

SHAREABLES

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

veggie tart. shaved summer squash. radishes.
asparagus and arugula. basil pesto ricotta. | 12 |

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 shaved tenderloin spiced
bbq sauce.

locally-sourced cheeses.

thyme spent grain crackers.
local preserves and local mustards.
market fruits.

Selections from Old Brooklyn Cheese Company

SALADS

house salad. chopped artisan field greens. shaved crudite vegetables. parmesan. peppercorn
dressing. chicharron crouton. | 8 |

gem wedge. gem lettuce. cherry tomato. thick cut bacon. pickled red onion. chive. peppadew.
blue cheese dressing. | 7 |

spring thyme. pickled grapes. hazelnuts. goat cheese. radicchio. 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 salmon | 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

all sandwiches come with rosemary fries.
sub a small gem salad for \$4 or tots for \$2

ENTREES

bbq beer braised short ribs cheddar grits. garlic broccolini. braising redux. | 26 |

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

long bone pork chop peach salsa. Spring greens and pea shoots. | 25 |*

grilled flat iron steak mashed potato. red pepper-hazelnut romesco. grilled asparagus. | 25 |*

seared salmon moroccan preserved lemon carrot salad. coriander beurre blanc. couscous. | 26 |

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

seared shrimp and crab cake black spaghetti. roma tomato. roasted red peppers. Basil. parmesan. | 24 |

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

SIDES

Tots With cheese sauce. | 4 |

Cheesy Grits Cheddar Cheese Sauce. | 5 |

Fries Rosemary Salt. | 4 |

Duck Fat Brussels 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 may be added to parties of 6 or more.

2.3.20