

THYME X TABLE

Appetizers

- chips-n-dip.** veg | 8 |
house made chips. truffled onion dip.
- whipped goat cheese.** veg | 11 |
fermented lemon honey. ginger glazed pistachios. blackberry emulsion. lavender blossoms. poppyseed crackers.
- guanciale flatbread.** | 14 |
salt cured pork. smoked peaches. balsamic fig syrup. stilton. frisee.
- rosemary focaccia.** veg | 11 |
caper-olive butter. tomato strawberry bruschetta.
- pretzel crusted calamari.** | 13 |
spicy beer mustard aioli. chive. caramelized red peppers.
- pei mussels.** | 14 |
red peppers. new potatoes. coconut red curry. cilantro yogurt. grilled naan.
- loaded lobster tots.** | 15 |
lobster meat. bacon. scallion. crispy tots. cheese sauce. chipotle aioli. cilantro.
- fried deviled eggs.** | 12 |
miso filling. napa slaw. tobiko.

Shareable Plates

- selected fine cheeses.** thyme house crackers. market fruits. house pickles. | 12 |
- spring onion potato cake.** ginger tahini crème fraiche. | 10 |
- fried cauliflower.** charred apricot harissa. pecan dukkah. gf | 12 |
- sauteed broccolini.** lemon zest. panko crumb. chili flake. garlic. | 9 |
- creole buttered corn.** carrot slaw. bourbon peach bbq. | 10 |

Salads

spring thyme salad. gf /vegan | 11 |
field greens. shaved brussels sprouts. watermelon radish.
alfalfa sprouts. sunflower seeds. miso tahini dressing.

panzanella salad. veg | 12 |
arugula. cornbread croutons. avocado. cucumber. manchego.
red onion. cherry tomato. chimichurri vinaigrette.

gem wedge. gf | 9 |
gem lettuce. cherry tomato. bacon crumble. pink peppercorn
pickled red onion. peppadew. blue cheese dressing.

caesar salad. | 10 |
crisp icicle lettuce. grana padano. torn garlic croutons.
herbed caesar.

add chicken | 8 | add sunny-side egg | 2 | add shrimp | 12 | add walleye | 15 |

Entrees and Sandwiches

airline chicken breast. gf/df | 26 |
korean bbq. spring onion potato cake. house made kimchi. fried egg.

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

ras el hanout rubbed walleye. gf | 29 |
smoked zucchini succotash. black eyed peas. charred apricot harissa. mint yogurt. pecan dukkah.

roasted vegetables and risotto. gf | 22 |
asparagus. wild mushroom. caramelized onion. creamy garlic risotto. basil pesto. lightly dressed greens.

grilled bone in pork chop. * gf | 32 |
parmesan whipped turnips. carrot slaw. creole butter corn. bourbon peach bbq sauce.

cavatelli pasta. vegan | 24 |
lemon zest fried carrots. confit oyster mushrooms. spinach basil cashew sauce.

fried cauliflower. vegan/gf | 21 |
red curry peanut satay. coconut cilantro rice. sauteed spinach. chopped peanuts. chili threads.

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

mango-bacon burger. * | 18 |
avocado. havarti. frisee. pickled mango remoulade. bacon. herbed fries.

thyme bar burger. * | 16 |
grilled balsamic red onion. aged white cheddar. pickle. herbed fries.

impossible burger 1.5 | vegan/gf bun 1 | sub chicken (no charge)

| Chef de Cuisine |
Julie Chimes

| Head Barkeep/Partner |
Eric Scott

| Pastry Chef |
Laura Jerina

| Owners |
Mike and Tess Smith

*Consuming raw or undercooked food increases your risk for foodborn illness.