

THYME X TABLE

Appetizers

<u>chips-n-dip.</u> veg	9
house made chips. truffled onion dip.	
<u>paprikash dip</u> veg	12
sour cream, dill oil, crostini	
<u>autumn flatbread.</u> veg	15
brie, bosc pear, fig honey, spiced walnuts, micro greens	
<u>rosemary focaccia.</u> veg	12
rosemary-orange marmalade. sage and sweet potato compound butter	
<u>crispy crusted calamari.</u>	15
chili rouille. citrus jicama salad.	
<u>sticky soy chicken wings</u>	14
pickled asian cucumber salad.	
<u>loaded lobster tots.</u> gf	15
lobster meat. bacon. scallion. crispy tots. cheese sauce. chipotle aioli. cilantro.	
<u>fried deviled eggs.</u>	12
chipotle filling. jalapeño bacon jam. balsamic arugula salad.	

Shareable Plates

<u>crispy brussel sprouts.</u> fig honey. spiced walnuts. gf 10
<u>fried cauliflower.</u> vegan. charred apricot harissa. pecan dukkah. gf 12
<u>sauteed broccolini.</u> lemon zest. panko crumb. chili flake. garlic. 9
<u>potato perogies.</u> cranberry and roasted apples. citrus crema. chive. 11

Salads

sweater weather salad. gf

| 11 |

roasted beets and butternut squash. crumbled goat cheese.
pumpkin spiced walnuts. baby kale. carrot-ginger dressing

bibb salad. gf

| 12 |

smoked feta. curried pepitas. dried cranberries.
pomegranate balsamic

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 salmon | 15 |

Entrees and Sandwiches

airline chicken breast. gf/df

| 27 |

coq au vin style. red wine and herbs. wild mushrooms. pancetta. roasted fingerling potatoes.

bbq beer braised short ribs.

| 32 |

cheddar grits. sauteed garlic broccolini. braising redux.

pan seared salmon. gf

| 28 |

truffled cauliflower puree. sweet corn and leek relish. asparagus

roasted vegetables and risotto. gf

| 23 |

asparagus. wild mushroom. caramelized onion. creamy garlic risotto. basil pesto. lightly dressed greens.

grilled bone in pork chop. *

| 32 |

roasted shallot red wine sauce. cranberry - roasted apple fried brussel sprouts. potato cheddar perogies

potato gnocchi. vg

| 24 |

pan seared gnocchi. mushroom ragu. shaved parmesan. herb gremolata.

spice stewed lentils. vegan/gf

| 22 |

butternut squash. carrots. coconut polenta. vegan citrus crema.

short rib grilled cheese.

| 16 |

texas toast. pink peppercorn pickled red onion. gruyere. whole grain mustard. herbed fries.

bacon gouda burger. *

| 18 |

garlic-horsey aioli. smoked gouda. crispy bacon

thyme bar burger. *

| 16 |

grilled balsamic red onion. aged white cheddar. pickle. herbed fries.

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

| Chef de Cuisine |

Jen Linton

| 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.