



thyme

WEEKEND BRUNCH

\$22

Includes Choice of Complimentary:

Bloody Mary, Mimosa, Bellini, Orange or Grapefruit Juice

CRAFT BRUNCH COCKTAILS - Additional \$5 (first cocktail)

Blood Orange Margarita – Patron Silver Tequila, Blood Orange, Triple Sec

Elderflower Cocktail – St. Germain Elderflower Liqueur & Sparkling White Wine

Thyme Sangria - Red Wine, Spiced Pear Reduction, Seasonal Fruits & Splash of Soda

Cucumber Vodka Bloody Mary – Organic Cucumber Vodka, Thyme’s Bloody Mary, Cucumber

EGGS & OMELETTES

GRILLED HANGER STEAK & EGGS

*Two Farm Fresh Eggs, Cooked Any Style
Substitute Filet Mignon +6*

EGG WHITE OMELETTE

Spinach, Roma Tomatoes, Goat Cheese

GRILLED VEAL SAUSAGE & SCRAMBLED EGGS

THYME BENEDICT

*Poached Eggs on Potato Cake, Black Forest Ham
Sautéed Mushroom & Hollandaise*

SMOKED SALMON BENEDICT

*Poached Eggs on Buttermilk Biscuit, Spinach
Nova Scotia Smoked Salmon & Hollandaise*

NOVA SCOTIA SMOKED SALMON, CREAM CHEESE & CHIVE EGG SCRAMBLE

WILD MUSHROOM, GOAT CHEESE & FRESH HERB OMELETTE

*All egg dishes served with
Seasoned Home Fries & Vegetable Napoleon*

COUNTRY MORNING

CHICKEN MILANESE SANDWICH

*Arugula, Avocado, Roma Tomatoes, Basil Aioli
on a Challah Roll with English Fries*

DAILY QUICHE

*Fresh Fruit, Organic Greens
White Balsamic Vinaigrette*

CHALLAH FRENCH TOAST

Strawberry Chutney, Vermont Maple Syrup

SCRAMBLED EGG BLT

*Scrambled Egg, Applewood Bacon, Tomato &
Avocado on a Challah Roll, Seasoned Home Fries*

NOVA SCOTIA SMOKED SALMON PLATTER

*Sliced Smoked Salmon, Beefsteak Tomato
Red Onion, Capers & Pumpnickel*

LUNCH FARE

CHICKEN, APPLE & ENDIVE SALAD

*Grilled Chicken, Fuji Apple, Shaved Stilton Cheese,
Dried Cranberries, Candied Walnuts, Cider Vinaigrette
Substitute Grilled Shrimp +5*

GRILLED CHICKEN COBB SALAD

*Applewood Bacon, Avocado, Tomato, Hard-Boiled Egg
Cucumber, Romaine, Champagne-Walnut Vinaigrette*

SEARED RARE-CRUSTED TUNA

*Fingerling Potato, Haricot Vert, Hard-Boiled Egg
Marinated Artichoke, Baby Arugula, Olive Tapenade*

GOAT CHEESE SOUFFLÉ

*Organic Kale, Sliced Pear, Candied Walnuts
Dried Cranberries, Dijon Vinaigrette*

HOMEMADE CAVATELLI

*Oven-Roasted Tomato, Spinach
Fresh Ricotta, Basil Walnut Pesto
Add Grilled Shrimp +6*

PRINCE EDWARD ISLAND MUSSELS

White Wine & Herb Broth, Parmesan Pomme Frites

GRILLED FILET OF SALMON

*Baby Greens, Asparagus, Garlic Herb Crisp
Champagne-Walnut Vinaigrette*

THYME BURGERS

GRILLED SIRLOIN BURGER

GRILLED TURKEY BURGER

*Choice of Cheddar, Stilton or Swiss Cheese
Served on a Challah Roll with Sweet Potato Fries
Add a Sunnyside Up Egg +2*

JUMBO-LUMP CRABCAKE BURGER +2

*Organic Greens, Beefsteak Tomato, Avocado &
Chipotle Aioli on a Challah Roll with English Fries*

SIDES

Applewood Bacon or Veal Sausage +5

Parmesan Pomme Frites or Crispy Onions +6
Sautéed Spinach +6

Grilled Asparagus w/ Hollandaise +6

Buttermilk Biscuits (2) w/ Strawberry Chutney +5

Sweet Potato or English Fries with
Chipotle & Truffle Aioli Dipping Sauces +6

No substitutions or sharing please - 20% gratuity added to parties of 8 or more