

SWEETER SIDE

COCONUT PANCAKES 16

lemon zest - macerated strawberries -
creme anglaise - coconut crumble

TARTINES

SERVED ON MILLET & TEFF BREAD OR ON CHOICE OF BAGEL (NV)

AVO & SMOKE 17

smoked salmon (nv) or homemade
vegan lox - smashed avocado -
arugula - tomato - pickled onion

AVO & POM 13

smashed avocado - pomegranate - chili
- marinated feta (nv) or house made
vegan feta

LOWER EAST SIDE 16

pastrami crusted salmon & chive cream
cheese (nv) or homemade vegan lox and
tofu cream cheese - tomato - radish

GOOD GREENS 12

avocado - green tahini - arugula

SANDWICHES

(LATKE TOTS OR FRIES FOR \$3)

REUBEN 17

homemade beet & brined tofu -
sauerkraut - russian dressing -
house made swiss cheez

CRISPY CHICK'N 16

brioche bun - herbed aioli -
pickles and slaw

CHEEZSTEAK 17

impossible meat- peppers - onions -
mozz cheez or fresh mozzarella (nv)

IMPOSSIBLE BURGER 18

homemade vegan bacon - griddled
onions - vegan cheese - special sauce

RISE & SHINE 16

scrambled eggs (nv) or just eggs -
Impossible mushroom sausage -
cheddar (nv) or vegan cheddar -
special sauce - home fries

ADD ONS

AVOCADO - CHEESE (NV) OR VEGAN CHEEZ - VEGAN BACON +3

CHARRED OR CRISPY TOFU - VEGAN LOX +5

FRIED CHIK'N - SMOKED OR GRILLED SALMON (NV) +7

Brunch @ THYME & TONIC

SPECIALTIES & SALADS

GIANT LATKE 19

smoked salmon (nv) or vegan lox -
sour cream - grated horseradish - red
onion - crispy capers - fresh lemon

IMPOSSIBLE SPICED KOFTA

KABOB 19

tahini - saffron rice - charred pepper and
tomato

CHOPPED SALAD 15

spinach - cabbage - avocado - radish -
broccoli - crunchy chickpeas - cherry
tomato - red onion - corn - carrot - bell
pepper - hearts of palm - southern ranch

MAX 90 MINUTES PER TABLE

(NV) = NOT VEGAN

EGGS & BOWLS

ORGANIC AND FREE RANGE OR JUST EGGS

RED SHAKSHUKA 18

eggs (nv) or tofu - spiced tomato
and pepper sauce - hummus -
schug - toast

HUEVOS DIVORCIADOS 17

fried eggs (nv) or just eggs -
salsa roja & salsa verde -crispy
corn tortillas - black beans

AUSSIE BOWL 18

brown rice & quinoa - poached
egg (nv) or just egg - mushroom
sausage - avocado - pickled beets
- coconut braised kale - spicy
seed mix

BRUNCH BRUSCHETTA 17

fresh mozzarella & poached eggs (nv)
or mozz cheez & just eggs - basil -
blueberry balsamic - cherry tomato

LEO BOWL 19

smoked salmon & scrambled eggs (nv)
or vegan lox & just eggs - brown rice &
quinoa - caramelized onions -
everything seed mix - sautéed spinach

ROASTED VEG BOWL 17

brown rice & quinoa - sweet potato -
brussel sprouts - spaghetti squash -
kale - charred tomato - feta (nv) or
vegan feta - sesame mix

OMELETTE & SCRAMBLE 16

WESTSIDE OMELETTE

tomato, brocolli, spring onion,
side house salad.

CHEDDAR SCRAMBLE

aged cheddar, dill, home fries,
choice of vegan sausage, vegan
bacon or avocado.

MUSHROOM & SPINASH OMELETTE

farm eggs, goat cheese, grilled bread

BRAVAS OMELETTE

pickle fresnos, patatas, scallion,
avocado cream, spicy roja.

EXTRAS & SNACKS

SPICY EGGPLANT DIP 9

toasted pine nuts- fresh chilli-
allepo- housemade naan

FRUIT SALAD 8

LATKE TOTS 8

mini latkes with apple jam and sour
cream

HAND-CUT FRENCH FRIES 8

hand cut fries with roasted garlic
aioli and chives

BAR

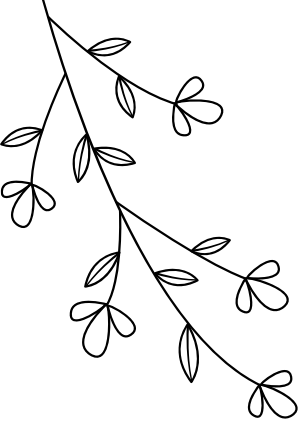
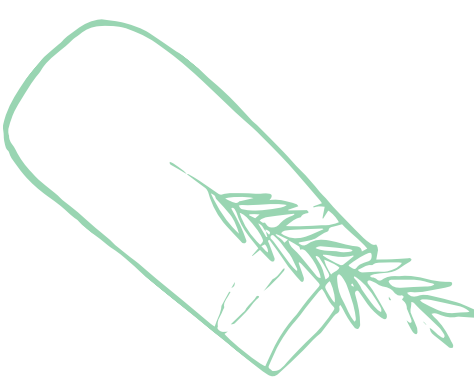
THYME &

KITCHEN

TONIC

SIGNATURE COCKTAILS

\$15



MEXICAN IN ROME

TEQUILA, AMARO, PROSECCO, LIME JUICE, CAYANNE PEPPER SALT

PURPLE RAIN

VODKA, CREMME DE VIOLET, PROSECCO, LEMON JUICE

EMPRESS SUNRISE

EMPRESS 1908 GIN, FRESH GRAPEFRUIT, AROMATIC TONIC, HIBISCUS

SPICY CUCUMBER MEZCALITA

JALAPENO INFUSED TEQUILLA, MEZCAL, LIME, CUCUMBER JUICES8A000088003AGAVE

PALOMA

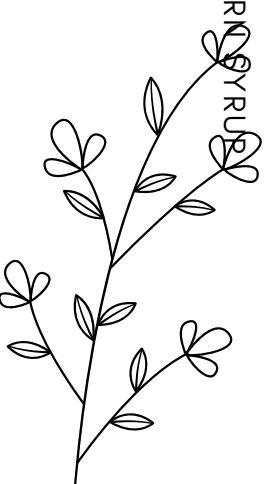
TEQUILA, POMEGRANATE, GRAPEFRUIT, LIME, SODA, SALT, PINK PEPPERCORN SYRUP

BLOODY MARY

HELSOY VODKA, TOMATO JUICE, HORSERADIS

FRENCH 75

GIN, PROSECCO, LEMON JUICE, SIMPLE SYRUP



Passion Fruit Margarita

Tequila, Passion Fruit, Contreau, Lime Juice

Glass / 14 Carafe / 45

Beers \$12

Green's

- TRIPEL ALE 16.900z
- DUBBEL ALE 16.900z
- AMBER ALE 16.900z
- IPA 16.900z

Bottle of Prosecco

Prosecco Bar!

\$50

Fresh Juices, Syrups, Berries and Liquors.

Make your own fun at the table!

Coffee and Tea

- Ice Coffee.....\$4.50
- Hot Coffee.....\$3.50
- Tea.....\$3.50
- Ice Tea.....\$4.50

JUICE ELIXER BAR \$8

FRESHLY PRESSED

CUCUMBER- GRAPEFRUIT- MINT

MAX 90 MINUTES PER TABLE