

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 -
spicy tomato aioli - 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 peppers

CHOPPED SALAD 15

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

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.

MUSHROOM & SPINASH OMELETTE

farm eggs, goat cheese, grilled bread

CHEDDAR SCRAMBLE

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

BRAVAS OMELETTE

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

EXTRAS & SNACKS

FRUIT SALAD 8

SPICY EGGPLANT DIP 9

toasted pine nuts- fresh chilli-
allepo- housemade naan

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

(nv)

BAR

THYME &

KITCHEN

TONIC

SIGNATURE COCKTAILS

EMPRESS SUNRISE 14

EMPRESS 1908 GIN, FRESH GRAPEFRUIT, AROMATIC TONIC, HIBISCUS

SPICY CUCUMBER MEZCALITA 14

JALAPENO INFUSED TEQUILLA, MEZCAL, LIME, CUCUMBER JUICE, AGAVE

PINK PEPPERCORN PALOMA 14

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

CORIANDER BLOODY 12

HELISOY VODKA, TOMATO JUICE, CORIANDER, SMOKED PAPRIKE, HORSERADIS

CHAMPANGE MULE 14

CHAMPAGNE, NO.209 VODKA,GINGER BEER, LIME

APEROL SPRITZ

PROSECCO, ST. GERMAIN, APEROL, ORANGE PEEL

French 75

Gin, Lime Juice, simple Syrup,



RED Sangria -

Glass / 12 Carafe / 40

Passion Fruit Margarita

Tequila, Passion Fruit, Contreau, Lime Juice

Glass / 14 Carafe / 45

Prosecco Bar!

\$50

Bottle of Prosecco

Fresh Juices, Syrups, Berries and Liquors.

Make your own fun at the table!

JUICE ELIXIR BAR \$8

FRESHLY PRESSED

CUCUMBER- GRAPEFRUIT- MINT

Beers

Glutenberg

IPA

PALE ALE
BLONDE

Coffee and Tea

Ice Coffee.....\$4.50

Hot Coffee.....\$3.50

Tea.....\$3.50

Ice Tea.....\$4.50

MAX 90 MINUTES PER TABLE