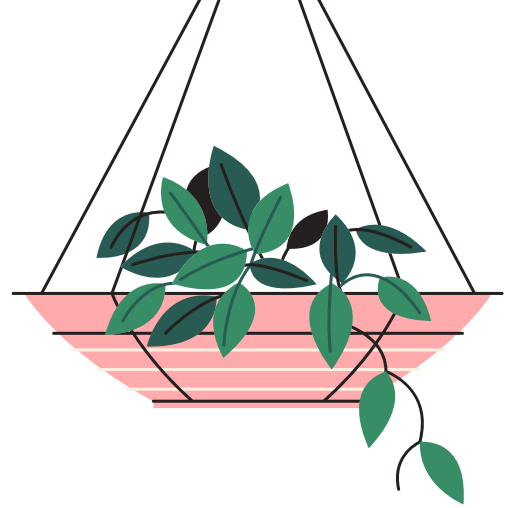


BAR

# THYME & KITCHEN TONIC

## STARTERS



- Thai Curry Lentil Soup **9**
- Salt and Vinegar Onion Ring Stack With Chipotle Aioli **10**
- Crispy Brussel Sprouts With Chili Maple & Lime **10**
- Vietnamese Spring Rolls with Peanut Coconut Satay **9**
- Guacamolé with Charred Jalapeño and Pumpkin Seeds **10**
- Zucchini Fries with Citrus Aioli **9**
- Homemade Vegetable Dumplings with Chili Oil **11**
- Quesadillas with Roasted Poblano, Potato & Salsa Verde **12**
- Buffalo Popcorn Chick'n with Ranch **13**

## SALADS

- Chopped Salad: Baby Spinach, Cabbage, Avocado, Radish, Broccoli, Crunchy Chickpeas, Cherry Tomato, Red Onion, Charred Corn, Carrot, Bell Peppers, Hearts Of Palm, Shallot Vinaigrette **18**
- Kale Salad: Kale, Shaved Apples, Roasted Butternut Squash, Candied Pumpkin Seeds, Maple Balsamic Dressing **16**
- Asian Chik'n Salad: Fried Chik'n, Red and Green Cabbage, Shredded Carrots, Baby Watercress, Red Pepper, Coriander, Black and White Sesame, Miso Ginger Dressing **22**
- Greens & Grains: Tuscan Kale, White Quinoa, Forbidden Rice, Roasted Sweet Potato, Red Cabbage, Pickled Golden Beets, Pomegranate, Toasted Sunflower Seeds, Date Vinaigrette **19**

- |                    |   |          |
|--------------------|---|----------|
| <b>ADD<br/>ONS</b> | <i>Avocado   Shredded Cheez   Sauteed Mushrooms</i> | <b>3</b> |
|                    | <i>Charred Tofu   Crispy Tofu</i>                   | <b>5</b> |
|                    | <i>Fried Chikn   Grilled Salmon (nv)</i>            | <b>8</b> |

## BOWLS

- Fusili with Pumpkin Seed Pesto, Bread Crumbs and Parmezan **19**
- Chickpea and Eggplant Coconut Curry Bowl **18**
- Kung Pao Cauliflower with Szechuan Chili, Zucchini, and Brown Rice **19**
- Spicy Peanut & Tamarind Tofu Pad Thai **20**

## SIGNATURE FISH TACOS (NV) 22

- Served With Cilantro Brown rice And Black Beans
- Citrus Grilled Mahi Mahi, Salsa Verde, Pickled Cabbage, Charred Tomato Salsa

*(nv) = not vegan*  
*(90 MINUTES PER TABLE)*

**TURN  
OVER  
TO  
SEE  
MORE**



BAR

# THYME & KITCHEN

## TONIC

### BURGERS

#### All American 17

Thick Impossible Patty, American Cheez, Homemade Bakon, Griddled Onions

#### Old School 15

Black Bean And Beet Burger, Avocado, Arugula, Cucumber, Smokey Aioli

#### Thyme And Truffle 16

Balsamic Glazed Portobello Mushroom, Grilled Onions, Arugula, Avocado, Calabrian Pepper

#### The Colonel 15.5

Fried Chik'n, Southern Slaw, Crunchy Dill Pickle, Herb Aioli

#### Sticky Asian 16.5

Fried Chik'n, Szechuan Glaze, Pickled Cabbage, Sesame Sriracha Aioli

#### Nashville 16

Fried Chik'n, Nashville Hot Sauce, Bread And Butter Pickles, Southern Slaw

#### Plain Jane 14

Thick Impossible Patty, Lettuce, Tomato, Onion, Crunchy Dill Pickle, Heinz

#### Diablo 17.5

Thick Impossible Patty, Pickled Jalapeno, Onions, Pepper Jack Cheez, Avocado, Chipotle Aioli

#### Salmon (NV) 18

Baby Watercress, Avocado, Horseradish Aioli

### Sides

Hand Cut Fries With Homemade Spicy Ketchup 6.5

Twice Roasted Sweet Potato Wedges With Black Sesame & Sriracha Aioli 7

Truffle Parmesan Fries With Garlic Aioli 8.5

Chargrilled Zucchini Spears With Lemon Zest, Parmesan, And Romesco Dip 8

