

Brunch @ **THYME & TONIC**

TARTINES

OPEN FACED SANDWICH SERVED ON VEGAN BRIOCHE BREAD

AVO & SMOKE 17

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

LOWER EAST SIDE 17

pastrami crusted salmon (nv) or homemade vegan lox - white dill sauce - tomato - radish

GOOD GREENS 13

avocado - green tahini - arugula

SANDWICHES

ADD LATKE TOTS OR FRIES FOR \$3

CRISPY CHICK'N 16

bricche bun - herbed aioli - pickles and slaw

IMPOSSIBLE BURGER 18

impossible patty - grilled onions - vegan cheese - special sauce

RISE & SHINE 17

scrambled eggs (nv) or just eggs - impossible mushroom sausage cheddar (v) - special sauce - served with home fries

AVOCADO - VEGAN CHEEZ - VEGAN BACON +3

CHARRED OR CRISPY TOFU - VEGAN LOX +5

FRIED CHIK'N - SMOKED SALMON (NV) +8

ADD ONS

SPECIALS

VANILLA PANCAKES 18

strawberry butter, lemon-vanilla maple syrup

GREEN QUESADILLA 20

rice flour tortilla - charred corn - avocado - pico de gallo - black beans - vegan mozzarella cheese

GIANT LATKE 19

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

CHOPPED SALAD 15

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

EXTRAS

LATKE TOTS 8

mini latkes with apple jam and sour cream

HAND-CUT FRENCH FRIES 8

hand cut fries with ketchup and house made aioli

FRESH FRUIT PLATE 8

(NV) = NOT VEGAN

EGGS & BOWLS

ORGANIC AND FREE RANGE OR VEGAN JUST EGGS

HUEVOS DIVORCIADOS 17

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

RED SHAKSHUKA 18

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

AUSSIE BOWL 18

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

LEO BOWL 19

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

GREEN GODDESS BOWL 19.5 THE SCRAMBLE 17

korean sweet potato - cauliflower rice - sauté spinach - coconut beans (black) - green goddess dressing

vegan cheddar - dill - served with home fries and choice of vegan sausage, vegan bacon or avocado.

OMELETTES 18

SERVED WITH A SIDE SALAD AND TOAST

WESTSIDE OMELETTE

tomato, broccoli, spring onion

PARISIAN OMELETTE

sautéed mushrooms and spinach

BRAVAS OMELETTE

pickled jalapeno, patatas, scallion, avocado, spicy roja sauce

MAX 90 MINUTES PER TABLE