

Starters

Homemade NY Pretzel	\$8.5
Served with Truffle Honey Mustard	
Chicken Fingers	\$15
Served with 3 Sauces – BBQ, Honey Mustard, and Chipotle Aioli	
House Made Onion Rings	\$11
Served with Chipotle Aioli	
Hand Cut Fries	\$8
Served with Spicy Ketchup - Add Truffle Oil and Vegan Parm +3	
Crispy Japanese Potatoes	\$12
Served with Smoked Paprika Aioli	

Salad Thyme

<i>Select Your Style</i>		
Baja	\$14	
Cabbage, Baby Kale, Avocado, Coriander, Roasted Corn, Radish, Cilantro Lime Dressing		
Greens & Grains	\$15	
Baby Kale, Spinach, Quinoa, Roasted Sweet Potato, Red Cabbage, Pomegranate Seeds, Spicy Sunflower Seeds, Date Vinaigrette		
Caesar	\$14	
Romaine, Vegan Parmesan, Homemade Croutons, Sunflower Caesar Dressing		
<i>Select Your Protein</i>		
Herb Grilled Chicken +10	Crispy Chicken +10	Blackened Salmon +11
Al Pastor Mahi +11	Marinated Sliced Steak +15	

More

Avocado Toast	\$18
Vegan Brioche, Smashed Avo, Poached Eggs, Cracked Pepper, Lemon Oil	
Wild Mushroom Hash	\$20
Duet of Yukon and Sweet Potatoes with Mushrooms, Charred Peppers, Shallots, and Herbs topped with Fried Eggs	
Chicken & Waffle	\$22
Hot Sauce, Maple Syrup, Whipped Vegan Butter	
Kung Pao Bowl	\$18
Homemade Szechuan Chili Sauce, Zucchini, and Red Pepper with Choice of Cauliflower or Chicken (+6) served with Brown Rice	
Fish Tacos	\$19
Marinated Mahi Mahi, Cabbage, Pico de Gallo, Vegan Crema, Corn Tortillas	
Brunch Burger*	\$24
House Made Sesame Bun, Fried Egg, Crispy Onions, Arugula, Special Sauce	
Chili Dog	\$13
Homemade Bun, Jumbo Kosher Hot Dog	
Crispy Chicken* Sandwich	\$19
Southern Slaw, Herb Aioli	