



Order as a Wrap (+1.5)

**Chop Chop (V) \$15**

Romaine, Cherry Tomatoes, Hot House Cucumber, Crispy Shallots, Corn, Chickpeas, Avocado, Jalapeño, Smoky Ranch Dressing

**Upstate (V) \$15**

Kale, Honey Crisp Apples, Roasted Butternut Squash, Toasted Maple Pumpkin Seeds, Vegan Feta, Pickled Onions, Balsamic Dressing

**Greens & Grains (V) \$15**

Kale, Quinoa, Roasted Sweet Potato, Red Cabbage, Pickled Golden Beets, Pomegranate, Spicy Sunflower seeds, Date Vinaigrette

**Falafel Salad (V) \$15**

Tomato, Cucumber, Romaine, Kale, Red Onion, Tahini Dressing

**Baja Salad \$20**

Avocado, Cilantro, Cabbage, Grilled Mahi, Roasted Corn, Radish, Cilantro Lime Vinaigrette

**Summer Thyme Salad \$20**

Romaine, Spinach, Pumpkin Seeds, Blackened Organic Chicken, Pickled Red Onion, Pickled Watermelon, Aleppo Dijon Vinaigrette

**Schnitzel Farm \$20**

Romaine, Kale, Cherry Tomatoes, Carrots, Pickled Onion, Grilled Corn, Crispy Organic Kosher Chicken Breast, Fresh Herbs, Red Cabbage, Chipotle Ranch

**Chicken Caesar \$20**

Romaine, Croutons, Vegan Parmesan, Grilled Organic Kosher Chicken, Sunflower Caesar Dressing

**Pesto Chicken Salad \$20**

Pesto Grilled Organic Kosher Chicken, Grilled Broccoli, Grilled Zucchini, Sunflower Seed, Pesto Dressing

**Herb Salmon Salad \$20**

Roasted Broccoli, Carrots, Pickled Red Onion, Romaine, Kale, Sweet Potato, Cherry Tomatoes, Shallot Vinaigrette

**Louie B's**

**CHICKEN & WAFFLES**

**Organic Chicken Fingers 3pc / 5pc \$9 / \$14**

Avocado, Cilantro, Cabbage, Grilled Mahi, Roasted Corn, Radish, Cilantro Lime Vinaigrette

**Popcorn Chicken \$14**

Coated in our "Sticky Asian" sauce with Sesame Aioli Aioli

**Crispy Chicken Sandwich \$14**

Slaw, Pickles, House Made Sesame Bun

**Nashville Chicken Sandwich \$15**

Hot Sauce, Bread and Butter Pickles, Southern Slaw

Add Hand Cut Fries (+5) Truffle Fries (+6.5) Onion Rings (+7)

**Chicken & Waffle \$20**

Hot Sauce, Maple Syrup, Whipped Vegan Butter

**Funfetti Waffle \$15**

Macerated Strawberries, Fruity Pebbles, Crumble Topping, Strawberry Butter

**Choco Waffle \$15**

Chocolate Chip Cookie Crumble, Cocoa Krispies, Vanilla Ice Cream Chocolate Sauce

**Pumpkin Waffle (V) \$15**

Pumpkin Seed Praline, Pumpkin Orange Jam, Brown Sugar Crunch, Maple Cinnamon Butter

**BAR THYME & TONIC KITCHEN WEEKDAY BRUNCH**

Add Zucchini Fries (+9) Rice & Beans (+6) Signature Side Salad (+8)

**Avocado Toast \$17**

Two Pieces of Homemade Bread topped with Freshly Smashed Avo, Cracked Black Pepper, Poached Eggs, Lemon Oil

Add Smoked Salmon +8

**Omelette\* \$19**

Spinach, Vegan Feta, Caramelized Onion, Cherry Tomato served with Toast and Mixed Greens

**Autumn Shakshuka \$20**

Yellow Tomatoes, Orange Peppers, Butternut Squash, Braised Kale, Vegan Feta, Avocado, Toast

**Huevos Divorciados \$18**

Black Bean, Fried Eggs\*, Green and Red Salsas, Avocado

**Wild Mushroom Hash \$20**

Duet of Yukon and Sweet Potatoes with Charred Peppers, Shallots and Herbs topped with Choice of Eggs\*

**Byron Bay Bowl \$18**

Poached Eggs\*, Avocado, Quinoa, Brown Rice, Kale, Cherry Tomato, Pesto

**Kung Pao Bowl \$17**

Homemade Szechuan Chili Sauce, Zucchini, Red Pepper with Choice of Cauliflower or Chicken (+3) and Served with Brown Rice

**Vermicelli Bowl \$20**

Fresh Herbs, Cucumber, Carrots, Pickle Daikon, Peanuts, Nuoc Cham, Chili Crunch, Spiced Salmon Cubes

**Fish Tacos \$19**

Grilled Mahi Mahi, Pickled Cabbage, Avocado Salsa, Vegan Crema

**Double Smash Brunch Burger \$20**

Sunny Side Up Egg\*, Impossible or Grass Fed Beef Patty, Vegan Cheddar, Pickles, Onion, Special Sauce, Sesame Seed Bun

\*Vegan "Just Egg" available