



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

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

Greens & Grains (V) \$15

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

Baja Salad \$20

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

Schnitzel Farm \$20

Romaine, Baby 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,, Sweet Potato, Cherry Tomatoes, Shallot Vinaigrette

Louie 3's

CHICKEN & WAFFLES

Popcorn Chicken \$14

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

Nashville Chicken Sandwich \$15

Hot Sauce, Bread and Butter Pickles, Southern Slaw

Chicken & Waffle \$20

Hot Sauce, Maple Syrup, Whipped Vegan Butter

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

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

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

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*

Blackened Salmon \$38

Miso Broth, Roasted Garlic Mashed Potato.

Kung Pao Bowl \$17

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

Byron Bay Bowl \$18

Poached eggs*, Avocado, Quinoa, Brown Rice, Baby Kale, Cherry Tomato, Pesto

Al Pastor Tacos \$22

Mahi Mahi, Grilled Pineapple, Coriander, onion.

Red Shakshuka \$20

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

SteakHouse Burger \$29

9 Oz.SteakHouse Burger, Crispy Onion, Arugula, Provolone Chez, Onion Jam, Special Sauce.

*Vegan "Just Egg" available