prime thyme KITCHEN & BAR

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Salt & Vinegar Onion Rings, Chipotle Aioli

starters	Falafel Fritters, Cucumber Mint Tzatziki, Micro Sprouts Smoky Eggplant Schnitz, Roasted Garlic, Tomato, Herb Salad Handmade Vegetable Dumplings, Garlic Chili Oil Fish Tacos, Marinated Mahi Mahi, Cabbage, Pico de Gallo, Vegan Crema, Corn Tortilla Crispy Popcorn Chicken, Sticky Gochuchang Glaze	\$18 \$17 \$19 \$17 \$22 \$19
sta	Mini Franks, Homemade Pretzel Blanket, Honey Dijon Truffle Dip Crispy Rice, Spicy Tuna, Chives, Sweet Soy	\$28 \$18 \$24 \$27
salads	Greens, Carrot, Tomato, Red Onion, Peppers, Broccolini, Avo, Chickpea, Bama Ranch	\$17 \$24 \$23
mains	Cherry-Balsamic Glazed Duck Breast & Leg Confit, Yukon Potato Pavé & Green Beans House Cured and Hand Carved Pastrami, Corn Bread, Coleslaw, Grain Mustard, BBQ 9 oz SteakHouse Burger*, Crispy Onion, Arugula, Provolone Cheez, Onion Jam, Special Sauce Ginger Miso Glazed Salmon, Mango Black Rice, Organic Spinach & Micro Sunflower Sprouts Chicken Sandwich,* Green Garlic Ranch, Pickled Onion, B&B Pickles, Colelaw Local Black Sea Bass, Heirloom Carrots & Baby Bok Choy, Preserved Garlic Vinaigrette Chicken Parm, Vegan Provolone, Marinara, Basil, Spaghetti Grilled Ribeye steak with Chimichurri sauce, French Fries and Field Green Salad Momo Roasted Chicken, Garlic Rice, Caribbean Peas, Avocado-Tomato Salsa Singapore Street Noodles, Chicken*, Egg*, Carrots, Cabbage, Onion, Red Peppers *Vegan Option Available*	\$62 \$42 \$29 \$41 \$28 \$42 \$38 \$54 \$32
sides	Long Leaf Spinach, Crispy Garlic, Lemon, Evoo Charred Broccolini, Calabrian Chili Vinaigrette Roasted Seasonal Squash, Green Garlic Pesto Hand Cut Fries Truffle Parm Fries	\$12 \$16 \$17 \$12 \$15