

BRUNCH

prime thyme

KITCHEN & BAR

SHARES

POTATO LATKES 11

served with apple jam and
vegan sour cream

CHICKEN POPPERS 19

Sticky Gochujang Glaze, house made
ranch

SANDWICHES

BREAKFAST QUESADILLA 23

eggs - charred corn - avocado - pico de
gallo - black beans - vegan mozzarella
cheese

***Vegan Option Available**

CHICKEN SANDWICH 28

green garlic ranch, pickled onion,
B&B Pickles, Coleslaw.

***Vegan Option Available**

STEAK HOUSE BURGER 29

9 oz of prime patty (NV), crunchy dill
pickle, provolone cheez, arugula, onion
jam, crispy onions, special sauce.

***Vegan Option Available**

SIDES

HAND CUT FRIES 10

TRUFFLE PARM FRIES (V) 13

MUSHROOM SAUSAGE (V) 6

BREAKFAST POTATOES 6

PLATES

CHICKEN & WAFFLE 25

Butter - aleppo syrup

VANILLA PANCAKES 22

strawberry butter - maple syrup

AVOCADO TOAST 22

calabrian chili - fresh herbs - grilled white
bread - poached egg
add smoked salmon (+g)

BRISKET HASH 29

Sweet Potato- Yukon Potato-Onions-Red
Pepper-Brisket-Two sunny side up egg.

ADD ONS

AVOCADO +4

FRIED CHIK" N (V) +8

ORGANIC CHICKEN +10

SMOKED SALMON +9

GRILLED SALMON +12

(V) = VEGAN

EGGS

STEAK AND EGGS 42

steak - sunny side up eggs - home
fries - toast - chimichurri

THE OMELETTE 24

eggs - spinach - caramelized onions -
vegan feta - house salad (egg whites
available +2)

***Vegan Option Available**

OG BREAKFAST 23

scrambled eggs - mushroom or lamb
sausage - herb roasted tomatoes -
home fries - toast

***Vegan Option Available**

LATKE BENNY 23

poached egg - spinach - roasted
tomato hollandaise - house salad

SALADS AND BOWLS

UPSTATE HARVEST (V) 20

fiji apple - kale - maple spiced
pepitas - roasted butternut squash
- date dijon vinaigrette

GREEN AND GRAINS (V) 20

kale - quinoa - roasted sweet potato - red
cabbage - pomegranate - balsamic
vinaigrette - spicy sunflower seeds

OMEGA BOWL 25

smoked salmon - scrambled eggs - quinoa
- avocado - marinated cucumber -
everything furikake

90 MINUTE MAXIMUM PER TABLE



BOTTOMLESSprime thyme

KITCHEN & BAR

\$ 55.00 1 Entree + Unlimited Brunch Cocktails

*MIMOSA

*BELLINI

*SCREWDRIVER

*BLOODY MARY

*SEASONAL SANGRIA

BRUNCH DRINKS

Coffee	4.50
Iced coffee	5.50
Tea	4.50
Unsweet iced tea	4.50
Orange juice	5.00
Lemonade	8.00

FULL TABLE PARTICIPATION 90 MINUTES

