lunchthyme

Starters

Homemade NY Pretzel $8.5
Served with Truffle Honey Mustard

Popcorn Chicken $18
Gochuchang Glaze

House Made Onion Rings $13
Served with Chipotle Aioli

Hand Cut Fries $8
Add Truffle Oil and Vegan Parm +3

Falafel Fritters $17
Vegan Cucumber-Mint Tzatziki, Micro Sprouts

Smoked Salmon Tostada $27
Pickled Red Onion, Jalapenos, Heirloom tomatoes, Fresh Dill

Salad Thyme

Select Your Style

Baja $17
Cabbage, Baby Kale, Avocado, Coriander, Roasted Corn, Radish, Cilantro Lime Dressing

Greens & Grains $18
Baby Kale, Spinach, Quinoa, Japanese Sweet Potato, Red Cabbage, Spicy Sunflower Seeds, Date Vinaigrette

Caesar $17
Romaine, Vegan Parmesan, Homemade Croutons, Sunflower Caesar Dressing

Select Your Protein

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* $27
House Made Sesame Bun, Crispy Onion, Arugula, Provolone Cheez, Onion Jam, Special Sauce

Crispy Chicken* Sandwich $ 27
Southern Slaw, Green Garlic Ranch, Pickled onions B&B Pickles

**** You can request for vegan option***