

prime thyme

KITCHEN & BAR

starters

Guacamole, Pumpkin seeds and Plantain Chips	\$18
Crispy Japanese Potatoes, Smoked Paprika Aioli	\$16
Handmade Vegetable Dumplings, Garlic Chili Oil	\$17
Fish Tacos, Marinated Mahi Mahi, Cabbage, Pico de Gallo, Vegan Crema, Corn Tortilla	\$22
Crispy Popcorn Chicken, Sticky Gochuchang Glaze 	\$19
Ribeye Skewers, Roccoto Salsa, Scallion.	\$28
Mini Franks, Homemade Pretzel Blanket, Honey Dijon Truffle Dip	\$18
Crispy Rice, Spicy Tuna, Chives, Sweet Soy	\$24
Peruvian Ceviche, Fluke, Avocado, Plantain Chips, Leche de Tigre	\$27


veggies

Long Leaf Spinach, Crispy Garlic, Lemon, Evoo	\$10
Charred Broccolini, Calabrian Chili Vinaigrette	\$16
Roasted Seasonal Squash, Green Garlic Pesto	\$17
Smoky Eggplant Schnitz, Roasted Garlic, Tomato, Herb Salad	\$19

salads

Little Gem, Vegan Parm, Cracked Pepper, Sunflower Caesar Dressing	\$17
Mixed Greens, Cherry Tomato, Avocado, Radish, Ginger Balsamic Vinaigrette	\$16
<i>BIGGER Grilled Chicken +\$12 Salmon +\$15</i>	
Greens, Carrot, Tomato, Red Onion, Peppers, Broccolini, Avo, Chickpea, Bama Ranch	\$24
Baby Kale, Quinoa, Sweet Potato, Red Cabbage, Toasted Seeds, Date Vin	\$23

mains

House Cured and Hand Carved Pastrami, Corn Bread, Coleslaw, Grain Mustard, BBQ	\$44
9 oz SteakHouse Burger*, Crispy Onion, Arugula, Provolone Cheez, Onion Jam, Special Sauce	\$29
Pan Seared Salmon, Mashed Potatoes, Braised Fennel, Sunflower Seed Chutney	\$38
Chicken Sandwich,* Green Garlic Ranch, Pickled Onion, B&B Pickles, Coleslaw	\$28
Crispy Skin Branzino Fillet, Served With Lemon Potatoes	\$38
Chicken Parm, Vegan Provolone, Marinara, Basil, Spaghetti	\$38
Steak Frites, Ribeye, Au Poivre Sauce, Hand Cut Fries	\$54
Momo Roasted Chicken, Garlic Rice, Caribbean Peas,	
Singapore Street Noodles, Chicken*, Egg*, Carrots, Cabbage, Onion, Red Peppers 	\$39
<i>*Vegan Option Available</i>	\$32

sides

Hand Cut Fries	\$12
Truffle Parm Fries	\$15
Salt & Vinegar Onion Rings, Chipotle Aioli	\$16
Grilled Asparagus	\$15