IT'S THYME TO GIVE THANKS!

Save us a seat at your table this year! Thanksgiving comes up so fast – let us pick up some of the cooking.

With pick up now available at our Carling location, complete with lots of parking, we've made it as easy as possible!

Thanksgiving pick up available Saturday, October 6th & Sunday, October 7th

If you require changes to your order, pick up time or location 72 hours are required.

No substitutions available for Thanksgiving Packages.

Please see the menu online or in the shop or give us a call!

https://thymeandagain.ca/menus/thanksgiving-take-home-dinner/

(613) 722-0093

October 2018 Thyme Table

SHOP HOURS

Monday - Friday 8:00 a.m. - 8:00 p.m. Saturday 9:00 a.m. - 6:00 p.m. Sunday 9:00 a.m. - 5:00 p.m.

Please note that the shop will be closed on Monday, October 8th for Thanksgiving.

October 1st-7th

Soup

cup \$4.50 bowl \$8

Curried Lentil (GF, VEGAN)

Mains

Duck Leg Confit with Tomato Chutney \$16 (GF, DF)

Dry Brined Roasted Turkey Breast with Sage Scented Gravy \$16

Slivered Almond Crusted Salmon Filet \$16 (GF. DF. N)

Loaded Sweet Potato with Feta, Olives and Sundried Tomatoes \$12 (GF, V)

Sides

side \$3 full \$5

Whipped Yukon Potatoes with Roasted Garlic (GF, V)

Maple Roasted Root Vegetables (GF, VEGAN)

Cauliflower, Sunflower Seed & Mushroom Stuffing (GF, V, N)

Chef's Choice Seasonal Vegetables (GF, V) October 9th-14th

Soup

cup \$4.50 bowl \$8

Roasted Pumpkin with Maple Thyme Cream & Toasted Pepitas (GF, V, N)

Mains

Beef, Roasted Garlic and Shallot Stew \$16 (GF, DF)

Bourbon Ginger Glazed Chicken Thighs \$16 (GF, DF)

Cold Sesame Seared Tuna with Mango Jicama Slaw \$16 (GF, DF, N)

Roasted Fall Vegetables, Kale and Ricotta Flat Bread \$12 (V)

Sides

side \$3 full \$5

Mashed Butternut Squash with Goat Cheese & Rosemary (GF, V)

Zucchini Tots (V)

Roasted Garlic Broccoli Florets (GF. VEGAN)

Chef's Choice Seasonal Vegetables (GF, V) October 15th-21st

Soup

cup \$4.50 bowl \$8

Cream of Mushroom (GF, V)

Mains

Thai Chili Lime Beef Kebabs \$16 (GF, DF)

Jamaican Jerk Chicken Thighs \$16 (GF, DF)

Tarragon Halibut with Lemon Brown Butter \$16 (GF, V)

Autumn Harvest Quiche \$12 (V)

Sides

side \$3 full \$5

Garlic Baked Potato Wedges (GF, VEGAN)

Roasted Carrots and Green Peas (GF, VEGAN)

Roasted Parmesan Acorn Squash (GF, V)

Chef's Choice Seasonal Vegetables (GF, V) October 22nd-28th

Soup

cup \$4.50 bowl \$8

Bacon Potato Chowder (GF)

Mains

Pork Schnitzel with Mushroom Sauce \$16 (DF)

Tandoori Grilled Chicken \$16 (GF, DF)

> Poached Bass with Blistered Tomato \$16 (GF, DF)

Chickpea and Autumn Squash Stew \$12 (GF, VEGAN)

Sides

side \$3 full \$5

Sautéed Brussels Sprouts with Brown Butter & Caramelized Onions (V)

Ginger, Cumin and Roasted Cauliflower (GF, VEGAN)

Lemon Herb Couscous Pilaf (VEGAN)

Chef's Choice Seasonal Vegetables (GF, V) October 29th-November 4th

Soup

cup \$4.50 bowl \$8

Coconut Butternut Squash (GF, VEGAN)

Mains

Roasted Beef Sirloin with Red Wine Rosemary Jus \$16 (GF, DF)

Brie and Mushroom Stuffed Chicken Breast \$16 (GF)

Blackened Red Snapper with Pineapple Salsa \$16 (GF, DF)

Tomato, Spinach and Goat Cheese Stuffed Portobello Mushrooms \$12 (GF, V)

Sides

side \$3 full \$5

Chive & Smoked Cheddar Mashed Potato (GF, V)

Classic Southern Grits (GF, V)

Roasted Fall Vegetable Succotash (GF. VEGAN)

Chef's Choice Seasonal Vegetables (GF, V)

Monthly Salads side \$5 full \$8

Add chicken – 2oz \$3, 4oz \$6 Add house-smoked salmon - 2oz \$5, 4oz \$9.50 Add bacon - \$2 Add house made sweet potato & chickpea patties - \$2.50 Arugula & Spinach Salad with Spiced Pepitas, Drunk Raisins and Crumbled Chèvre with Smoked Apple & Maple Vinaigrette (GF, N)

Caesar Dressed Roasted Brussels Sprouts with Croutons & Parmesan (V)

Zesty Lemon & Herb Broccoli Salad with Shallot Red Wine Vinaigrette (GF, VEGAN)