



## December 2018 Thyme Table

### HOLIDAY HOURS

|  |                        |
|--|------------------------|
| December 24 <sup>th</sup>                    | 8:00 a.m. to 4:00 p.m. |
| December 25 <sup>th</sup> & 26 <sup>th</sup> | Closed                 |
| December 31 <sup>st</sup>                    | 8:00 a.m. to 4:00 p.m. |
| January 1 <sup>st</sup>                      | Closed                 |

## Weekly Menu

December 3<sup>rd</sup> – December 9<sup>th</sup>

### Soup

cup \$4.50 bowl \$8

Roasted Squash & Oat (GF, V)

### Mains

Smoked Beef Brisket (GF, DF)  
\$16

Butter Chicken  
\$16

Maple Balsamic Glazed Salmon  
(GF, DF)  
\$16

Grilled Eggplant & Bell Pepper  
Stir Fry with Szechuan Sauce  
(GF, Vegan)  
\$12

### Sides

side \$3 full \$5

Potato Latkes (DF, V)

Cucumber & Mint Couscous  
(Vegan)

Red Wine Braised Fennel &  
Cabbage (GF, Vegan)

Chef's Choice  
Seasonal Vegetables (GF, V)

December 10<sup>th</sup> – December 16<sup>th</sup>

### Soup

cup \$4.50 bowl \$8

Split Pea & Ham (GF, DF)

### Mains

Teriyaki Sirloin with Sesame & Green  
Onions (GF, DF, N)  
\$16

Grilled Chicken with  
Honey Raisin Sauce  
\$16

Seared Cod with Fennel Onion Jam  
(GF, DF)  
\$16

Kung Pow Tofu (GF, Vegan)  
\$12

### Sides

side \$3 full \$5

Roasted Garlic & Rosemary Scalloped  
Sweet Potatoes (GF, V)

Coconut-Cilantro Basmati Rice  
(GF, Vegan)

Ginger Broccoli  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables (GF, V)

December 17<sup>th</sup> – December 24<sup>th</sup>

### Soup

cup \$4.50 bowl \$8

Chicken & Wild Rice (GF, DF)

### Mains

Sundried Tomato Stuffed Pork Loin with  
Oregano (GF)  
\$16

Herbed Dry Brined Turkey with  
Sage Gravy  
\$16

Moroccan Spiced Trout with Turmeric  
Zucchini Relish (GF, DF)  
\$16

Moussaka with Tomato Sauce (GF, V)  
\$12

### Sides

side \$3 full \$5

Brussels Sprouts, Grilled Cauliflower,  
Caramelized Shallot (GF, Vegan)

Brown Butter Mashed Yukon Potato  
(GF, V)

Local Maple Roasted Squash Medley with  
Sea Salt (GF, Vegan)

Chef's Choice  
Seasonal Vegetables (GF, V)

December 27<sup>th</sup> – December 31<sup>st</sup>

### Soup

cup \$4.50 bowl \$8

Honey Crisp Apple & Celeriac (GF, V)

### Mains

Cottage Pie (GF)  
\$16

Coq au Vin  
(GF, DF)  
\$16

Seafood Stew  
(Shrimp, Mussels & Haddock)  
\$16

Ancient Grain & Vegetable Stuffed  
Zucchini (GF, Vegan)  
\$12

### Sides

side \$3 full \$5

Mediterranean Fusilli Pasta with  
Feta (V)

Spanish Rice (GF, Vegan)

Brown Butter Braised Beets  
(GF, V)

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**

Christmas Salad, Baby Spinach, Watermelon Radish, Beetroot, Celery Root, Pomegranate Seeds, Granny Smith Vinaigrette, Feta (GF, V)

Grated Carrot Salad, Chickpeas and Scallions with Herb Lemon Dijon Vinaigrette (GF, Vegan)

Wheat Berry Tabbouleh, Parsley, Tomato, Garlic, Lemon (V, DF)

\*All mains include a starch or vegetable side dish or a side salad V-Vegetarian GF -Gluten-Free N -Contains Nuts or Seeds DF-Dairy-Free

Due to popularity, we cannot guarantee that all items will be available every day. Prices subject to change without notice.