

**\*\* Valentine's Day In-Shop Mains for February 14<sup>th</sup> & 15<sup>th</sup>**

**Roasted Fogo Island Cod (DF) \$26**

With Pearl Barley (DF), Baby Zucchini (GF, DF), French Beans (GF, DF), Carrots (GF, DF) and a Sweet & Sour Miso Broth (GF, DF)

**Grilled Beef Tenderloin DF With Pearl Barley (DF) \$26**

Baby Zucchini (GF, DF), French Beans (GF, DF), Carrots (GF, DF), and a Warm Truffle Honey & Brown Butter Vinaigrette (GF)

**Duck Confit (DF, GF) \$22**

With Pearl Barley (DF), Baby Zucchini (GF, DF), French Beans (GF, DF), Carrots (GF, DF) and a Blood Orange Sauce

**Sun-Dried Tomato Risotto (V, GF) \$19**

With Black Garlic Slivers, Pickled Corn, Sweet Peas and Aleppo Pepper



ORDER ONLINE

**Valentine's Menu**

LET US COOK



Please visit our website for our full Valentine's Day Menu or pick up a copy in the shop! We have Valentine's; Hors D'oeuvres, Starters + Mains, Desserts, and meals for your little sweethearts too! Order online! Orders must be placed by 5:00 p.m. on Monday, February 11<sup>th</sup>. Pick up available on Thursday, February 14<sup>th</sup>.

## February 2019 Thyme Table

WINTER HOURS

Mon/Tues/Wed 8 am – 7 pm  
Thurs/Fri 8 am – 8 pm  
Sat 9 am – 6 pm  
Sun 10 am – 5 pm

Of Special Note:

The shop will be closed for Family Day on February 18<sup>th</sup>

## Weekly Menus

February 4th – February 10th

### Soup

cup \$4.50 bowl \$8

Roasted Red Pepper & Lentil  
(GF, Vegan)

### Mains

Roast Beef with Rosemary Jus  
(GF, DF) \$16

Orange Sesame Glazed Chicken  
Skewers, Jalapeño-Mint Yogurt Dip  
(GF) \$16

Seared Fish Cakes  
(DF) \$16

White Bean & Chickpea Stew  
(GF, Vegan) \$12

### Sides


side \$3 full \$5

Brown Butter & Thyme  
Mashed Potato  
(GF, V)

Smoked Zucchini Medallions  
(GF, Vegan)

Ginger Basmati Rice  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables  
(GF, V)

February 11th – February 17th 

**\*\* Please note that on Feb. 14th & 15th our Mains  
will feature our Valentine's Day Menu. See back page  
for details on these special Mains.**

### Soup

cup \$4.50 bowl \$8

Sweet & Sour Egg Noodle (V)

### Mains \*\*

Grilled Flank with Fennel Slaw  
(GF, DF) \$16

Baked Chicken Breast with  
Honey Mustard Sauce  
(GF, DF) \$16

Horseradish Crusted Smoked Salmon  
(GF, DF) \$16

Roasted Vegetable &  
Sunchoke Flatbread  
(V) \$12

### Sides

side \$3 full \$5

Potato Dumpling  
(GF, V)

Miso Glazed Broccoli  
(GF, Vegan)

Lentil Pilaf  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables  
(GF, V)

February 19th – February 24th

### Soup

cup \$4.50 bowl \$8

Cajun Sweet Potato & Corn (GF, V)

### Mains

Pork Loin with Currant Ginger Glaze  
(GF, DF) \$16

Spinach Stuffed Chicken Breast  
(GF) \$16

Garlic Oregano Crusted Cod  
(DF) \$16

Tofu Burrito  
(Vegan) \$12

### Sides

side \$3 full \$5

Duchess Potato  
(GF, V)

Sake Glazed Mushroom & Pearl Onion  
(GF, Vegan)

Green Bean & Scallion Quinoa  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables  
(GF, V)

February 25th – March 3rd

### Soup

cup \$4.50 bowl \$8

Cream of Carrot (GF, V)

### Mains

Swedish Meatballs  
\$16

Garlic Parmesan Chicken  
(GF) \$16

Pan Seared Trout with Crispy Capers  
(GF, DF) \$16

Mushroom Alfredo Pasta  
(GF, V) \$12

### Sides

side \$3 full \$5

Grilled New Potato with Herbs  
(GF, Vegan)

Pesto Rubbed Grilled Eggplant  
(GF, Vegan)

Lemon Cilantro Couscous  
(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**

Navy Bean, Red Onion, Oregano, Roasted Red Pepper & Chili Yogurt Dressing (GF, V)  
Caprese Salad (GF, V)

Cobb Salad with Avocado Blue Cheese Dressing, Tomato, Egg, Bacon and Greens (GF)

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

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