



January 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

Weekly Menus

January 8th – January 13th

Soup

cup \$4.50 bowl \$8

Borscht with Dill Crema (GF, V)

Mains

Chimichurri Beef Flank Steak
(GF, DF)
\$16

Chicken Enchiladas
\$16

Beer Battered Haddock with Spicy
Tartar Sauce (DF)
\$16

Piperade & Red Lentil Stuffed
Cabbage Rolls (GF, Vegan)
\$12

Sides

side \$3 full \$5

Curried Coconut Rice
(GF, Vegan)

Rosemary & Thyme Herbed
Potato Wedges (GF, Vegan)

Roasted Garlic & Parmesan
Broccoli (GF, V)

Chef's Choice
Seasonal Vegetables (GF, V)

January 14th – January 20th

Soup

cup \$4.50 bowl \$8

Cauliflower Bisque with Spiced
Pumpkin Seeds (GF, DF, V)

Mains

Mushroom Beef Stew (GF, DF)
\$16

Coconut Curry Braised
Chicken Legs (GF, DF)
\$16

Herb and Parmesan Crusted Salmon
(GF)
\$16

Vegetarian Lentil Meatballs (DF, V)
\$12

Sides

side \$3 full \$5

Mushroom Risotto (GF, V)

Horseradish Mashed Potato
(GF, Vegan)

Maple & Tarragon Roasted Carrots
(GF, Vegan)

Chef's Choice
Seasonal Vegetables (GF, V)

January 21st – January 27th

Soup

cup \$4.50 bowl \$8

Creamy Winter Vegetable (GF, V)

Mains

Coffee & Black Pepper Grilled
Beef Striploin (GF, DF)
\$16

Artichoke & Spinach Stuffed Chicken
(GF, DF) \$16

Grilled Honey Garlic Shrimp Skewers
(GF, DF)
\$16

Black Bean Cauliflower & Chickpea Chili
(GF, Vegan)
\$12

Sides

side \$3 full \$5

Lemon Herb Quinoa Pilaf (GF, Vegan)

Hasselback Potatoes with Chives and
Cheddar Cheese
(GF, V)

Grilled Sweet Potato with Lime &
Cilantro (GF, Vegan)

Chef's Choice
Seasonal Vegetables (GF, V)

January 28th – February 3rd

Soup

cup \$4.50 bowl \$8

Bacon, Leek & Potato (GF)

Mains

Beef & Cashew Curry with Spinach
(GF, DF, N)
\$16

Fried Chicken Strips with
Sriracha Aioli (DF)
\$16

Fogo Island Cod with
Tomato Basil Sauce (GF, DF)
\$16

Veggie Pattie Topped with Blistered
Tomato & Grilled Eggplant (Vegan)
\$12

Sides

side \$3 full \$5

Roasted Garlic & Parsley Rice Pilaf
(GF, Vegan)

Paprika Spiced Fingerling Potatoes
(GF, Vegan)

Turmeric & Lemon Grilled Zucchini
& Eggplant (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

Pasta Salad, Artichoke, Kale, Aleppo Pepper and Oregano (DF, V)

Shredded Beet and Jicama Salad with Lemon-Dill Vinaigrette and Fresh Herb (GF, Vegan)

Spinach with Wine Poached Pear, Goat Cheese Crumble, Black Onion Seeds and White Balsamic Vinaigrette (GF, V)

*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.