

BAGGED BRUNCH

frozen quiche | frozen pie | seasonal jam | mini scones savoury crisps | smoked salmon pâté | reusable bag

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May 2019 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.

We will be closed on Monday, May 20th for the Victoria Day Holiday

Weekly Menus

April 29th - May 5th

cup \$4.50 bowl \$8

Spring Minestrone (Vegan, GF)

Mains

Jalapeño Cheddar Beef Meatballs \$16

Chicken Schnitzel (DF) \$16

Spinach and Shrimp Fra Diavolo (GF) \$16

Arugula, Mushroom & Artichoke Grilled Flatbread (V) \$12

Sides

side \$4 full \$6

Mushroom Risotto (GF, V)

Grilled Asparagus (GF, Vegan)

Garlic Parsley Spätzle (V)

Chef's Choice Seasonal Vegetables (GF, V) May 6th – May 12th

cup \$4.50 bowl \$8

Tortilla Soup (Vegan)

Mains

Pork Shoulder & Chorizo Stew (GF, DF) \$16

Chicken Mole (GF, DF, N) \$16

Grilled Halibut with Lemon Caper Sauce (GF) \$16

Cauliflower & Chickpea Curry (GF, Vegan) \$12

Sides

side \$4 full \$6

Raisin Turmeric Couscous (Vegan)

Roasted Carrots and Green Peas (GF, Vegan)

Quinoa and Ancient Grain Medley (GF, Vegan)

Chef's Choice Seasonal Vegetables (GF, V) May 13th – May 19th

cup \$4.50 bowl \$8

Potato-Leek and Dill (GF, V)

Mains

Red Wine Braised Short Ribs (GF, DF) \$16

Sesame Orange Chicken Satay (GF, DF) \$16

Poached Salmon with Creamy Dill Sauce (GF) \$16

Broccoli Cheddar Casserole (GF, V) \$12

Sides

side \$4 full \$6

Garlic and Fresh Herb Rice (GF, Vegan)

Roasted Carrot and Celeriac (GF, Vegan)

Loaded Baked Potato (GF, V)

Chef's Choice Seasonal Vegetables (GF, V) May 21st – May 26th

cup \$4.50 bowl \$8

French Onion Soup (V)

Mains

Grilled Striploin with Blue Cheese Butter (GF) \$16

Buttermilk Fried Chicken \$16

Fogo Island Cod Fish Cakes (DF) \$16

Creamy Parmesan and Herb Spaghetti (V) \$12

Sides

side \$4 full \$6

Black Pepper Biscuit (V)

Lemon Parmesan Broccoli (GF, V)

Grilled Sweet Potato (GF, Vegan)

Chef's Choice Seasonal Vegetables (GF, V) May 27th – June 2nd

Soup

cup \$4.50 bowl \$8

Three Sisters Soup (GF, Vegan)

Mains

Garam Marsala Pork Chop with Mango Chutney (GF, DF) \$16

> Chicken a la King (GF) \$16

Wasabi Pea Crusted Salmon (GF, DF) \$16

Stuffed Artichoke (V) \$12

Sides

side \$4 full \$6

Lemon Scented Rice Pilaf (GF, Vegan)

Roasted Garlic Brussels Sprouts (GF, Vegan)

Scalloped Potato (GF, V)

Chef's Choice Seasonal Vegetables (GF, V)

Monthly Salads side \$5 full \$9

Add chicken – 2oz \$3, 4oz \$6 Add house-smoked salmon - 2oz \$5, 4oz \$9.50 Add bacon - \$2

Marinated Tomato & Artichoke Salad with Feta (GF, V)

Market Potato Salad (GF, Vegan)

Spinach-Romaine Salad with Cucumber, Radish and Creamy Mint Dressing (GF, V)