

Dinner Thyme Menu

519-915-2279

100 Ouellette Ave

Garden

- Nibbles GF V+ N.....\$7**
Chili maple almonds / roasted garlic and rosemary cashews
- Marinated Olives GF V+ N.....\$8**
Assorted olives /orange / balsamic / kale / toasted walnuts
- Vegetable Carpaccio GF V+.....\$9**
Beetroot / carrot / fennel / radish / celery / cucumber / citrus vinaigrette
- Bread and Spread V N.....\$9**
Goat cheese / toasted walnuts / grilled naan /crostini
- Beetroot Crostini V N.....\$8**
Beetroot hummus / goat cheese / toasted walnuts / fig / balsamic
- Harvest Salad GF V N.....\$10**
Acorn squash / kale/ pumpkin seeds/ cranberry / goat cheese / toasted pecan / spiced maple vinaigrette
- Tostones GF V+.....\$7**
Plantain / avocado / roast tomato / lime / coconut / siracha / coconut yogurt
- Buffalo Cauliflower V.....\$13**
Tempura / brown butter buffalo sauce / lemon parmesan / carrot / celery

Sea

- Organic Salmon Ceviche GF DF..\$13**
Fennel / radish / pickled onion / shiso / grapefruit / chive
- Chilled Seafood Platter GF.....\$16**
Salmon ceviche / coconut lime mussels / chili garlic shrimp cocktail
- Smoked Salmon Mousse.....\$10**
Puff pastry / lemon dill crème / hollandaise / egg / fried capers / chive
- Seared Scallop GF.....\$12**
Sweet potato / charred corn / herb butter / blue cheese
- Mussels DF.....\$10**
Coconut / lime / cilantro / grilled naan
- Oysters.....\$11**
Cajun panko / parmesan / charred lemon
- Chili Garlic Shrimp.....\$10**
Rice cake / sofrito / manchego / spinach

Our menu is inspired and created from our Chef's culinary travels around the world. Please allow a few extra minutes for service, as everything is made in house

Land

- The Plate DF.....\$13**
Assorted cured meats / pickled vegetables / bacon jam / crackers / crostini
- Beef Bone Marrow DF.....\$14**
Thyme / peppercorn / lemon / bacon bourbon jam / sprouts / panko / crostini
- Scotch Egg.....\$14**
Soft egg / chorizo / panko / pickled onion / lemon dill crème
- Tandoori Chicken.....\$12**
House spice / cucumber yogurt / pickled cucumber / spiced maple / fried lentil
- Pig Cheek DF.....\$14**
Empanada / mustard aioli / apple slaw
- Flank Steak GF DF.....\$13**
Chimichurri / pomegranate
- Duck Confit N.....\$14**
Ravioli / mushroom broth / soy / sesame / enoki / shimeji / shiso
- Lamb Ribs GF DF N.....\$14**
Fig / balsamic / toasted pecans / beetroot
- GF= Gluten Free DF=Dairy Free**
V=Vegetarian V+=Vegan
N=Contains Nuts

[Check out our other great locations and services @ www.thymetogo.ca](http://www.thymetogo.ca)

Drink Thyme

Hot

Single	\$1.45	Double	\$2.25
Americano		\$2.50
Vegan Dark Mocha		\$4.15
Coconut Cappuccino		\$4.15

Cold

Thymeless Lemonade		\$3.25
Iced Coffee		\$2.50
Cold Press Juices		\$8.99
Black River Juices			
Apple Cider ...			
.....			\$2.99
Apple Cranberry		\$2.99
Orange		\$2.99
Grapefruit		\$2.99
Booch Organic Kombucha		\$5.50
Coca Cola Soft Drinks		\$2.50
Sparkling Water		\$2.50

Cider & Coolers

Somersby Apple		\$7
Somersby Blackberry		\$7
Somersby Pear		\$7
Wanderroot Cider		\$7
Gin Smash		\$7
Vodka Smash		\$7

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Red

Sprucewood Lady in Red 2016			
Colchester, Ontario		\$7.5/\$30
Konzelmann Shiraz 2016			
Niagara on the Lake, Ontario		\$7/\$28
North 42 Degrees Cabernet Franc 2016			
Colchester, Ontario		\$9/\$36
Piat D'or 2015 Merlot			
Italy		\$25
Kim Crawford Pinot Noir 2016			
New Zealand		\$43

White

Sprucewood Pinot Grigio 2016			
Colchester, Ontario		\$7.5/30
North 42 Reisling 2013			
Colchester, Ontario		\$7.50/30
Konzelmann Chardonnay 2016			
Niagara on the Lake, Ontario		\$8/\$32
Kim Crawford Sauvignon Blanc 2016			
New Zealand		\$40
Santa Margherita Pinot Grigio 2016			
Italy		\$30
White Cliff Sauvignon Blanc 2016			
New Zealand		\$32

Rosé

North 42 Cabernet Sauvignon Rosé 2016			
Colchester, Ontario		\$7/\$28
Mateus Rosé 2016			
Portugal		\$34

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Beer

Steam Whistle		\$6
Mill Street Organic		\$5
MacLean's Farmhouse Blonde		\$6
Maclean's Cherry Porter		\$6
MacLean's Pale Ale		\$6
Stella Artois		\$6
Estrella GF		\$6
Coors Light		\$5
OV		\$5

Classic Cocktails

Manhattan		\$9
Whiskey, sweet vermouth, bitters, cherry juice			
Old Fashioned		\$11
Bourbon, bitters			
Negroni		\$9
Gin, campari, sweet vermouth			
Gin Martini		\$10
Gin, dry vermouth			
Side Car		\$10
Cognac, lemon juice, triple sec			
Whiskey Sour		\$6
Whiskey, lemon juice, egg whites			
Moscow Mule		\$8
Ginger beer, vodka, lime juice			
Tequila Caesar		\$8
Tequila, clamato, pickle juice, worcestershire sauce, house garnish			

