

Lunch Thyme Menu 519-915-2279

Breakfast Sandwiches

Vegan BLT V+.....\$6.99
Coconut bacon, romaine, tomato, avocado, rye

Smoked Salmon Sandwich\$7.99
Fried egg, avocado, lemon dill cream cheese, fried capers, spinach, rye

T.K Breakfast Sandwich.....\$5.99
Fried egg, bacon, cheddar, spinach, croissant bun

Braised Beef Bagel\$6.99
Fried egg, roasted tomato, cheddar, spinach

Sides

Fruit\$1.99
Potato Hash.....\$1.99
House Salad.....\$1.99

Traditional Breakfast

Thymeless Classic.....\$10.99
2 eggs, double smoked brown sugar cured bacon, organic sausage, potato hash, fruit, rye

Daily Soup

The Cup \$2.99 The Bowl ...\$5.89

GF= Gluten Free V= Vegetarian
V+= Vegan N= Contains Nuts

Salads

House Salad V+ GF.....\$8.99
Greens, cucumber, red onion, apple, cranberry, pumpkin seeds, orange chia vinaigrette

Thyme Caesar Salad.....\$10.99
Romaine, kale, smoked bacon, crostini, parmesan, lemon vinaigrette

Quinoa Salad V+ GF.....\$11.99
Quinoa, red peppers, avocado, fried chickpeas, roasted shallot vinaigrette

Farmers Cobb Salad GF.....\$15.95
Greens, grilled chicken, smoked bacon, hard egg, goat cheese, avocado, cucumber, tomato, red onion, red wine vinaigrette

Field Cobb Salad V GF.....\$14.95
Greens, crispy tofu, coconut bacon, hard egg, goat cheese, avocado, cucumber, tomato, red onion, red wine vinaigrette

Buddha Bowl Salad V+ GF.....\$14.95
Quinoa, hummus, roasted sweet potato, spinach, radicchio, radish, tomatoes, red pepper, carrot, fried chickpeas

Salad Additions

Grilled Chicken Breast.....\$5.99
Smoked Salmon.....\$5.99
Black Bean & Sweet Pot Cake V+....\$4.99
½ Avocado V+.....\$3.60

Sandwiches

*Accompanied by your choice of two sides:
Soup, House Salad, Frites, Sweet Potato Fries, Seasonal Fruit*

Chicken Panini\$14.95
Chicken, bacon, roasted tomato, mozzarella, spinach, focaccia

Braised Beef Panini.....\$14.95
Slow roasted beef, roasted tomato, cheddar, spinach, focaccia

Apple Brie Panini V.....\$12.95
Granny Smith, charred onion, brie cheese, spinach, dijon, focaccia

TK Corned Beef Sandwich.....\$14.95
Corned beef, swiss cheese, cucumber, dijon, lemon-dill cream cheese, spinach, croissant bun

Pulled Pork Wrap.....\$14.95
Charred corn, black beans, brown rice, radish, bell pepper, red onion, avocado, sour cream

Roasted Vegetable Wrap V+ ...\$12.95
Hummus, curried cauliflower, red bell pepper, carrot, greens, fried chickpeas

Harvest Thyme Burger V+.....\$13.95
Sweet potato and black bean cake, chipotle aioli, tomato, red onion, spinach

Check out our other great locations and services @ www.thymetogo.ca

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Drinks

Hot

Coffee Sm	\$1.85	Med	\$2.10	Lrg	\$2.45
Loose Leaf Tea\$2.50				
Caffe Latte\$3.65				
Caffe Mocha\$4.15				
Espresso					
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
Wanderoot Cider\$7
Gin Smash\$7
Vodka Smash\$7

Beer

Steam Whistle\$6
Mill Street Organic\$4.25
MacLean's Farmhouse Blonde\$6
Stella Artois\$6
Estrella GF\$6
Coors Light\$4.25
OV\$4.25

Wine by the Glass

Sprucewood Pinot Grigio\$6
Sprucewood Lady in Red\$6

Wine By the Bottle

White Cliff Sauvignon Blanc\$30
Santa Margherita Pinot Grigio\$40
Kim Crawford Sauvignon Blanc\$40
Mateurs Rose\$34

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	



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