

Lunch Thyme Menu

Breakfast Sandwiches

Vegan BLT V+.....\$8
Coconut bacon, romaine, tomato, avocado, rye

BLT.....\$8
Double smoked bacon, romaine, tomato, avocado, rye

Smoked Salmon Sandwich\$9
Fried egg, avocado, lemon dill cream cheese, fried capers, spinach, rye

T.K Breakfast Sandwich.....\$7
Fried egg, bacon, cheddar, spinach, croissant bun

Braised Beef Bagel\$8
Fried egg, roasted tomato, cheddar, spinach

Sides

Seasonal Fruit\$2.25

Potato Hash.....\$2.25

House Salad.....\$2.25

Sweet Potato Fries.....\$2.25

Frites.....\$2.25

Traditional Breakfast

Thymeless Classic.....\$12
2 eggs, double smoked brown sugar cured bacon, organic sausage, potato hash, fruit, toast

519-915-2279

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

Daily Soup

The Cup.....\$3 The Bowl\$6

Salads

House Salad V+ GF.....\$10
Greens, cucumber, red onion, apple, cranberry, pumpkin seeds, orange chia vinaigrette

Quinoa Salad V+ GF.....\$13
Greens, quinoa, red peppers, avocado, fried chickpeas, roasted shallot vinaigrette

Farmers Cobb Salad GF.....\$17
Greens, grilled chicken, smoked bacon, hard egg, goat cheese, avocado, cucumber, tomato, red onion, red wine vinaigrette

Field Cobb Salad V GF.....\$16
Greens, crispy tofu, coconut bacon, hard egg, goat cheese, avocado, cucumber, tomato, red onion, red wine vinaigrette

Buddha Bowl Salad V+ GF.....\$16
Quinoa, hummus, roasted sweet potato, spinach, radicchio, radish, tomatoes, red pepper, carrot, fried chickpeas, sprouts

Salad Additions

Grilled Chicken Breast.....\$6

Smoked Salmon.....\$6

Black Bean & Sweet Pot Cake V+.....\$6

½ Avocado V+.....\$3.60

100 Ouellette Ave

Sandwiches

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

Chicken Panini\$16
Chicken, bacon, roasted tomato, mozzarella, spinach, focaccia

Braised Beef Panini.....\$16
Slow braised beef, roasted tomato, cheddar, spinach, focaccia

Apple Brie Panini V.....\$14
Granny Smith, charred onion, brie cheese, spinach, dijon, focaccia

TK Corned Beef Sandwich.....\$16
Corned beef, swiss cheese, cucumber, dijon, lemon-dill cream cheese, spinach, croissant bun

Pulled Pork Wrap.....\$16
Charred corn, black beans, brown rice, manchego, bell pepper, red onion, avocado, sour cream

Roasted Vegetable Wrap V+\$14
Hummus, curried cauliflower, red bell pepper, carrot, greens, fried chickpeas

Harvest Thyme Burger V+.....\$15
Sweet potato and black bean cake, chipotle aioli, tomato, red onion, spinach

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

Drink Thyme Menu

519-915-2279

100 Ouellette Ave

Hot

Coffee: Sm \$2 Med \$2.25 Lrg \$2.65
Espresso
Single \$1.65 Double \$2.50
Americano\$2.75
Caffé Latté.....\$4
Caffé Mocha.....\$4.50
Vegan Dark Mocha\$4.50
Coconut Cappuccino\$4.50
Loose Leaf Tea.....\$2.75

Cold

Black River Juices
Apple Cider\$3.25
Apple Cranberry.....\$3.25
Orange\$3.25
Grapefruit\$3.25
Booch Organic Kombucha\$6
Coca Cola Soft Drinks\$2.75
Sparkling Water\$2.75

Cider & Coolers

Somersby Apple\$8
Somersby Blackberry.....\$8
Somersby Pear\$8
Wanderroot Cider \$8
Gin Smash.....\$8
Vodka Smash.....\$8

Red

Sprucewood Lady in Red 2016
Colchester, Ontario.....\$7.5/\$30
Konzelmann Shiraz 2016
Niagara on the Lake, Ontario.....\$28
North 42 Degrees Cabernet Franc 2016
Colchester, Ontario.....\$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.....\$30
Konzelmann Chardonnay 2016
Niagara on the Lake, Ontario.....\$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.....\$28

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.....\$10
Whiskey, sweet vermouth, bitters, cherry juice
Old Fashioned.....\$12
Bourbon, bitters
Negroni.....\$10
Gin, campari, sweet vermouth
Gin Martini.....\$11
Gin, dry vermouth
Whiskey Sour.....\$7
Whiskey, lemon juice, egg whites
Moscow Mule.....\$9
Ginger beer, vodka, lime juice
Tequila Caesar.....\$9
Tequila, clamato, pickle juice, worcestershire sauce, house garnish



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