

## Home Style Mac & Cheese



We can help you hibernate this Winter!  
Get cozy with us, and our ready-to-bake;  
entrées, pies and tourtière!

## March 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

March 4th – 10th

### Soup

cup \$4.50 bowl \$8  
Moroccan Steel Cut Oat  
(GF, Vegan)

### Mains

Beef Masala Curry  
(GF, DF) \$16

Korean Fried Chicken  
(DF) \$16

Ginger-Soy Poached Bass  
Topped with Shallot & Red Pepper  
(GF, DF) \$16

Vegetarian Samosas with Spicy  
Tomato Chutney  
(Vegan) \$12

### Sides

side \$3 full \$5

Fried Rice with *Juniper Farm* Kimchi  
(GF, Vegan)

Garlic & Wine Sautéed Bok Choy  
(GF, Vegan)

New Potatoes with Turmeric  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables  
(GF, V)

March 11th – 17th

### Soup

cup \$4.50 bowl \$8  
Spicy Tofu & Roasted Tomato  
(GF, Vegan)

### Mains

Cubano Beef Picadillo  
(GF, DF) \$16

Grilled Lime Chipotle Chicken Thighs  
(GF, DF) \$16

Spanish Seafood Stew  
(GF, DF) \$16

Thai Corn Fritters  
(Vegan) \$12

### Sides

side \$3 full \$5

Sweet Potato Mash  
(GF, Vegan)

Grilled Baby Carrots with Fresh Herbs  
(GF, Vegan)

Lemon-Dill Fingerlings  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables  
(GF, V)

March 18th – 24th

### Soup

cup \$4.50 bowl \$8  
Butternut Coconut  
(GF, Vegan)

### Mains

Coffee Dry Rubbed Ribs  
(GF, DF) \$16

Prosciutto & Brie Stuffed Chicken (GF)  
\$16

Pesto Crusted Salmon  
(GF, DF) \$16

Tofu & Veggie Kebabs  
(GF, Vegan) \$12

### Sides

side \$3 full \$5

Quinoa Pilaf with Adobo  
(GF, Vegan)

Maple Baked Beans  
(GF, Vegan)

Roasted Italian Seasoned Potatoes  
(GF, Vegan)

Chef's Choice  
Seasonal Vegetables  
(GF, V)

March 25th – 31st

### Soup

cup \$4.50 bowl \$8  
Cream of Mushroom  
(GF, V)

### Mains

Miso Marinated Grilled Striploin  
(GF, DF) \$16

Sage, Cranberry & Mushroom  
Stuffed Chicken Legs  
(GF, DF) \$16

Blackened Haddock with  
Pineapple Salsa  
(GF, DF) \$16

Kashmiri Dum Aloo  
(GF, V) \$12

### Sides

side \$3 full \$5

Coconut Basmati with Cilantro  
(GF, Vegan)

Balsamic Glazed Pearl Onions  
(GF, Vegan)

Nori Salted Fries  
(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**

Spring Mix Salad with Grapefruit, Walnut, Feta and Currant Pulp Vinaigrette (GF, V, N)  
Grilled Fennel, Asparagus and Edamame with Grainy Mustard Vinaigrette (GF, Vegan)  
Chow Mein Noodle Salad with Bell Pepper, Red Onion, Shallots and Broccoli (DF, 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.*