

# *Thyme* SQUARE

## *soup*

### **Market minestrone**

Proscuitto-cranberry beans-farro-basil pesto 8

### **Butternut squash**

Madras curry-green apple crab dumpling 10

## *salad*

### **Mixed seasonal greens**

Shaved vegetables-manchego cheese-sherry vinaigrette 7

### **Caesar moderna**

Hearts of romaine-marinated white anchovies-garlic croutons-caesar dressing 8

### **Salt roasted beets**

Rocket arugula-ruby red grapefruit-pistachios-aged goat cheese-white balsamic vinaigrette 10

### **Watercress-shaved fennel-radicchio**

Honey roasted walnuts-pears-gorgonzola dolce-champagne vinaigrette 8

## *appetizer*

### **Cured meat and cheese board 14**

### **Mediterranean spreads**

Grilled flat bread 10

### **Crudo**

Chef's market selection of raw fish-tasting of three 12

### **Baked seranno ham and cheese**

Salsa romesco 10

### **Moroccan lamb meatballs**

Marcona almonds-golden raisins-spiced yogurt 10

### **American kurobuta pork belly**

Braised fresh bacon-creamy chestnut polenta-quince marmalade 16

### **Roasted asparagus**

Wild mushrooms-sunny side up egg-shaved parmigiano 12

### **Mussels and clams in salsa verda**

Piquillo peppers-chorizo-grilled country bread 16

### **Sweet onion and duck crepe**

Porcini fonduta 12

### **Tempura zucchini flowers**

Lump crab meat-herbed goat cheese-mango chili sauce 14

### **Piri piri grilled calamari**

Chickpea tomato ragu-black olive tapenade-roasted lemon 12

### **Fritto misto**

Fried mixed seafood-seasonal vegetables smoked paprika aioli 14

### **Rock shrimp falafel**

Mediterranean chopped salad-tahini dressing 12

## *pasta*

### **Mezze-rigatoni**

Caramelized eggplant-fresh plum tomato-basil 16

### **Garganelli bolognese**

Traditional meat ragu 18

### **Tagliatelle and clams**

Sliced toasted garlic-pancetta-roasted tomato-chilies 22

### **Spaghettoni putanesca**

Melted anchovies-calamata olives-capers-tomato sauce 18

### **Orecchiette**

Sweet fennel sausage-butter beans-cauliflower-baked ricotta salata 20

## *entree*

### **Organic chicken breast-cooked under a brick**

Vinegar peppers-chorizo-green olives-olive oil crushed fingerling potatoes 24

### **Exotic spice seared mahi-mahi**

Sautéed pea shoots-bon shimeji mushrooms-preserved lemon tahini sauce 26

### **Sliced skirt steak**

Paprika potatoes-spanish onion marmalade 25

### **Proscuitto wrapped tuna**

Rosemary stewed lentils-caponata-aged balsamico 28

### **Zarzuela de pescado**

Catalonian shellfish and fish stew-toasted cous-cous 30

### **Tender braised short ribs**

Smoked celery root puree-horseradish crema 28

### **Almond crusted king salmon**

Glazed sugar snap peas-baby golden beets-whole grain mustard sauce 26

### **Miso braised american kurobuta pork shank**

Gorgonzola spaetzle-sweet and sour fig jam-pickled napa cabbage 26

### **Grilled veal chop**

Sautéed organic spinach-black truffle scented mac and cheese 32

### **Pan tossed Mediterranean branzino filet**

Stewed tomatoes-calamata olives-caperberries-saffron fregola 28

### **Pomegranate barbequed rack of lamb**

Merquez sausage-broccoli rabe-greek yogurt dressing 32

## *sides*

### **Chickpea polenta fries 6**

### **Crushed fingerling potatoes 6**

### **Broccoli rabe-butter beans 8**

### **Glazed sugar snap peas 6**

### **Wild mushroom orzotto 10**

*Vegetarian options available upon request.*

*Please support your local organic farmers.*

*Our fish is sourced from all over the world. Only the absolute freshest exceptional quality fish are selected and hand cut daily.*

*An eighteen percent gratuity is applied to parties of eight or more.*

*Five dollar split charge for entrees*

*Chef James Corona*