

## SWEETS

Selection varies daily & seasonally

Fresh Baked Cookies 2.25

Chocolate Chip, Oatmeal Raisin, Confetti Sugar, Snickerdoodle, Double Chocolate with Sea Salt, Vegan Hazelnut with Chocolate Chips

Dessert Bars 2.75

Fudge Walnut Brownie, Peanut Butter Crispy, Lemon, 7 Layer Bar

Cakes by the Slice 7

Whole 9" Cake (serves 10-12) 50

Carrot with Cream Cheese Frosting

Bittersweet Chocolate with Chocolate Buttercream

Almond Cake with Almond Crunch Topping

Red Velvet with Cream Cheese Frosting

Cupcakes 3.50 each / 42 per dozen

Coconut, Red Velvet, Chocolate, Vanilla & Seasonal Flavors

Seasonal Pies 6.50 per slice

37 whole pie (serves 8-10)

Seasonal Fruit Crisps 6.50 per slice

20 small (serves 4) / 38 large (serves 8-10)

Chocolate Croissant Bread Pudding 6 per Slice

Whole 45 large (serves 8-10)

## DRINKS

Canned Sodas 2.75

Orangina 3.50

Bottled Water 2.75 small / 4.75 large

Martinelli's Apple Juice 3

Fresh Brewed Iced Tea 3.25

Fresh Lemonade 3.50

Arnold Palmer 3.50

Fresh Orange Juice 5

Fresh Grapefruit Juice 5

Freshly Brewed Coffee 3 small / 3.50 large

Cappuccino 4 small / 4.50 large

Mocha 4.50 small / 5.00 large

Latte 4 small / 4.50 large

Chai Latte 4 small / 4.50 large

Double Espresso 3

Mighty Leaf Teas 3.25

Hot Chocolate 3.50 small / 4 large

## Dinner Menu

Available at 5pm

Black Bean Chicken Quesadilla 15

with Pico De Gallo, Sour Cream, Guacamole, Grilled Corn, Red Onion & Cilantro

Crispy Fish Tacos 16

Sea Bass, Slaw, Chipotle Aioli, Pickled Onions, Guacamole, Pico De Gallo, Corn Tortillas

Lemon Thyme Salmon 19

Served Over Cauliflower Rice with a Side of Summer Succotash & Green Goddess Dressing

Fried Chicken Sandwich 18

Harissa Aioli, Coleslaw & Thousand Island Dressing on Brioche with a Side of Pickles

Flank Steak 22

Grilled Corn, Scallions, Avocado, Rice, Quinoa, Cotija Cheese, Jalapeno Crema

\* No Substitutions Please



THYME  
cafe | market

## CAFE MENU

1630 Ocean Park Blvd.  
Santa Monica, CA 90405

Tel: 310-399-8800 | Fax: 310-399-8808

[www.thymecafeandmarket.com](http://www.thymecafeandmarket.com)  
[info@thymecafeandmarket.com](mailto:info@thymecafeandmarket.com)

Café Hours:  
Monday thru Saturday 7am - 8pm,  
Sunday 8am - 3pm

Delivery Available

Pricing & Availability subject to change.  
Seafood at Market Price

\* No Substitutions Please

Wine & Beer available in the  
café and to go!

# BREAKFAST

Mon thru Fri 7am - 11am, Sat 7am - 1pm,  
Sunday Brunch 8am - 1pm

Oatmeal 8  
Brown Sugar & Raisins or Bananas  
2 Add Berries

Homemade Granola 8  
Greek Yogurt & Fresh Fruit

Buttermilk Pancakes 11  
Topped with Sliced Bananas & Maple Syrup  
2 Add Berries

Brioche French Toast 12  
Topped with Raspberries, Powdered Sugar & Maple Syrup

Roasted Tomatillo Breakfast Burrito 13  
Scrambled Eggs, Herbed Potatoes, Cheddar/Gruyere & Bell Peppers. Side of Guacamole, Sour Cream & Pico de Gallo  
2 Add Chorizo, Bacon or Chicken Sausage

Two Egg Breakfast 13  
Choice of Scrambled or Fried Eggs with Bacon or Chicken Sausage & Herbed Potatoes. Choice of Toast

Green Scramble 13  
Egg Whites with Gruyere, Asparagus, Broccoli & Spinach  
Choice of Toast  
2 Add Chorizo, Bacon or Chicken Sausage

Spanish Scramble 13  
Herbed Potatoes, Goat Cheese, Avocado & Caramelized Onions. Topped with Pico de Gallo, Side of Corn Tortillas  
2 Add Chorizo, Bacon or Chicken Sausage

Fried Egg Sandwich on Pretzel Croissant 13  
Cheddar, Avocado, Tomato, Lettuce & Mayonnaise  
Side of Mixed Greens  
2 Add Bacon

BLT Egg Sandwich on Fresh Baguette 14  
Scrambled Eggs, Bacon, Tomato, Arugula & Mayonnaise  
Side of Mixed Greens

Avocado Toast 13  
Sunny Side Up Eggs, Herbs, Extra Virgin Olive Oil, Chili Flakes & Sea Salt

# FRESHLY BAKED PASTRIES

Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts 4 slice / 35 whole  
Fresh Baked Seasonal Muffins 3.75  
Daily Quiche Selection 7 slice / 48 whole  
Daily Breakfast Breads 4 slice / 20 whole

Scones 4  
Apricot & Coconut with Pecan / Currant / Seasonal

Croissants  
Plain 4 / Pain Au Chocolate 4.50 / Almond 4.75

# SOUPS

Seasonal Homemade Soups  
Bowl 7

Soup & Sandwich Combo 14  
Bowl of our daily soup with a ½ sandwich.  
(Grilled Chicken Banh Mi Excluded)

# SANDWICHES

All sandwiches are served with a side of mixed greens with creamy mustard vinaigrette.

Chicken Tarragon with Grapes, Celery 13  
Arugula & Aioli on Toasted Hazelnut Raisin Bread

Albacore Tuna with Currants, Celery, Red Onion 13  
Arugula, Tomatoes & Aioli on Toasted Multi Grain Bread

Steak & Watercress with Caramelized Onions 15  
Horseradish Aioli on Toasted Baguette

Pressed Tomato Mozzarella 13  
Pesto & Basil on Pressed Baguette

Fresh Veggie, Hummus & Sprouts 13  
Cucumber, Pickled Red Onions, Avocado & Aioli on Toasted Multigrain Bread

Turkey Meatloaf with Caramelized Onions 14  
Harissa Aioli on Toasted Baguette

Egg Salad 12  
Arugula, Olive Tapenade & Aioli on Toasted Pain de Mie

Grilled Chicken Banh Mi 14  
Carrots, Cilantro, Mint, Basil, Jalapeno, Pickled Onions, Bean Sprouts & Thai Dressing, Mayo with Soy on a Warm French Roll

Roasted Turkey Reuben 14  
Green & Red Cabbage with Russian Dressing, Whole Grain Mustard, & Gruyere on Toasted Rye

Sharp Cheddar Grilled Cheese 12  
Hazelnut Raisin

Grilled Chicken & Fig Jam 14  
Brie, Manchego, Red Onion & Basil on Pressed Baguette

Turkey BLT 13  
Bacon, Tomato, Butter Lettuce, Mayo on Pain De Mie

# PICNIC SANDWICHES

1.50 to add a side of mixed greens with creamy mustard vinaigrette.

Prosciutto, Brie, Arugula & Butter on Ficelle 12  
Turkey, Brie, Caramelized Onion, Arugula & Aioli on Ficelle 12  
Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle 12

# SALADS

Kale & Brussels Sprouts 13  
Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette  
4 Add Chicken

Thyme House 13  
Mixed Greens, Blue Cheese, Candied Pecans, Cranberries, Green Apple, Quinoa & Balsamic Vinaigrette  
4 Add Chicken

Chinese Chicken 13  
Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette

Greek 13  
Romaine, Crumbled Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumbers & Creamy Mustard Vinaigrette  
4 Add Chicken

Albacore Tuna Salad with Currants, Red Onion & Celery 13  
Mixed Greens, Olives, Cherry Tomatoes, Cucumbers, Chickpeas & Creamy Mustard Vinaigrette

Curried Chicken Salad with Cashews & Raisins 13  
Butter Lettuce, Carrots, Cherry Tomatoes, Pickled Red Onions, Cilantro & Creamy Mustard Vinaigrette

Italian 15  
Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Garbanzos, Salami, Red Onion, Celery Hearts, Basil, Crispy Prosciutto, Provolone Cheese & Creamy Mustard Vinaigrette

Chicken Cobb Salad 15  
Romaine, Bacon, Egg, Blue Cheese, Tomatoes, Avocado, & Blue Cheese Dressing