

SWEETS

Selection varies daily & seasonally

Fresh Baked Cookies 2.50

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

Dessert Bars 3.50

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

Cake - Slice 8 / Whole 9" Cake (serves 10-12) 55

Bittersweet Chocolate with Chocolate Buttercream
Red Velvet with Cream Cheese Frosting
Carrot with Cream Cheese Frosting
Almond Cake with Almond Crunch Topping

Cupcakes 3.75 each / 45 per dozen

Vanilla, Chocolate, Red Velvet, Carrot, Seasonal Flavors

Pie - Slice 7 / Whole Pie (serves 8-10) 42-48

Salted Caramel, Key Lime, Apple, Seasonal Flavors

Seasonal Fruit Crisps - Slice 8.50

Chocolate Croissant Bread Pudding

Slice 9.50 / Whole 55 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 3.50

Fresh Lemonade 4

Arnold Palmer 4

Fresh Orange Juice 5

Freshly Brewed Coffee 3.50 small / 4 large

Cappuccino 4 small / 4.50 large

Mocha 4.50 small / 5 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

Wine & Beer available in the
café and to go!



CAFE MENU

1630 Ocean Park Blvd. Santa Monica, CA 90405

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

www.thymecafeandmarket.com
info@thymecafeandmarket.com

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

Delivery Available

Pricing & Availability Subject to Change.

* No Substitutions Please

BREAKFAST

Monday thru Friday: 7am - 11am

Saturday: 7am - 1pm

Sunday Brunch: 8am - 1pm

Oatmeal 9
Brown Sugar & Raisins or Banana
(Add Berries 2)

Homemade Granola 10.50
Greek Yogurt & Mixed Berries

Buttermilk Pancakes 12
Topped with Sliced Banana & Maple Syrup
(Add Berries 2)

Brioche French Toast 14
Topped with Berries, Powdered Sugar & Maple Syrup

Roasted Tomatillo Breakfast Burrito 14
Scrambled Eggs, Hash Browns, Cheddar & Bell Peppers.
Side of Guacamole, Sour Cream & Pico de Gallo
(Add Chorizo, Bacon or Chicken Sausage 2)

Two Egg Breakfast 14
Choice of Scrambled or Fried Eggs with Bacon or Chicken
Sausage & Hash Browns. Choice of Toast

Green Scramble 14
Egg Whites with Gruyere, Asparagus, Broccoli & Spinach
Choice of Toast
(Add Chorizo, Bacon or Chicken Sausage 2)

Fried Egg Sandwich on Pretzel Croissant 15
Cheddar, Avocado, Tomato, Lettuce & Mayonnaise
Side of Mixed Greens
(Add Bacon 2)

BLT Egg Sandwich on Brioche Bun 15
Scrambled Eggs, Bacon, Tomato, Arugula & Mayonnaise
Side of Mixed Greens

Egg & Avocado Toast 14
Sunny Side Up Eggs, Herbs, Extra Virgin Olive Oil, Chili
Flakes & Sea Salt on Sourdough
Side of Mixed Greens
(Add Smoked Salmon 5)

FRESHLY BAKED PASTRIES

Fresh Baked Seasonal Muffins 4
Daily Quiche Selection 9 slice / 56 whole
Daily Breakfast Breads 4.50 slice / 20 whole

Scones 4.25
Apricot & Coconut with Pecan / Currant / Seasonal

Croissants
Plain 4 / Pain Au Chocolate 4.50 / Almond 4.75

*Ask about Gluten-Free Options

SOUPS

Soup of the Day - Bowl 8

SALADS

Add Chicken 4 / Add Tuna 5 / Add Salmon 6

Kale & Brussels Sprouts 14
Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

Spinach Salad 14
Baby Spinach, Blue Cheese, Candied Pecans, Dried
Cranberries, Seasonal Apples & Balsamic Vinaigrette

Chinese Chicken 15
Romaine, Cabbage, Almonds, Wonton Crisps, Carrots,
Mandarin Oranges, Red & Yellow Peppers, Snow Peas,
Cilantro & Sesame Vinaigrette

Greek 14
Romaine, Crumbled Feta, Kalamata Olives, Chickpeas,
Red Onion, Cherry Tomatoes, Cucumbers & Creamy
Mustard Vinaigrette

Albacore Tuna Salad with Currants, Red Onion &
Celery 15
Mixed Greens, Olives, Cherry Tomatoes, Cucumbers,
Chickpeas & Creamy Mustard Vinaigrette

Italian 15
Romaine, Kale, Kalamata Olives, Cherry Tomatoes,
Chickpeas, Salami, Crispy Prosciutto, Celery Hearts,
Artichoke Hearts, Provolone Cheese & Italian Vinaigrette

Chicken Cobb Salad 16
Romaine, Bacon, Egg, Blue Cheese, Tomatoes, Avocado
& Blue Cheese Dressing

Southwestern Chicken Salad 16
Romaine, Cilantro, Black Beans, Grilled Corn, Avocado,
Cherry Tomatoes, Feta Cheese, Pepitas, Tortilla Crisps &
Lime Vinaigrette

PICNIC SANDWICHES

Add a Side of Mixed Greens with Creamy Mustard
Vinaigrette for 1.50

Turkey Brie 13
Caramelized Onion, Arugula & Aioli on Ficelle

Prosciutto Brie 13
Arugula & Butter on Ficelle

Roasted Eggplant 12
Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle

Caprese 12
Tomato, Mozzarella, Basil & Pesto on Ficelle

SANDWICHES

All Sandwiches Are Served with a Side of Mixed Greens
with Creamy Mustard Vinaigrette.

Chicken Tarragon with Grapes, Celery 14
Arugula & Aioli on Walnut Raisin Bread

Albacore Tuna with Currants, Celery, Red Onion 14
Arugula, Tomatoes & Aioli on Toasted Multi Grain Bread

Fresh Veggie, Hummus & Sprouts 14
Cucumber, Pickled Red Onions, Avocado & Aioli on
Toasted Multigrain Bread

Turkey Meatloaf with Caramelized Onions 15
Arugula & Harissa Aioli on Ciabatta

Egg Salad 14
Arugula, Olive Tapenade & Aioli on Toasted Olive Bread

Roasted Turkey Reuben 15
Green & Red Cabbage with Russian Dressing & Gruyere
on Rye

BLAT 14
Crispy Bacon, Butter Lettuce, Avocado, Beef Steak
Tomatoes & Mayonnaise on Ciabatta
(Add Turkey 4)

Grilled Cheese with Fig Jam 14
Sharp White Cheddar and Fig Jam on Olive Bread

Curry Chicken Sandwich 15
Curry Chicken Salad, Pickled Onions, Jalapeno, Arugula &
Mango Chutney on Turmeric Raisin Bun

Avocado & Vegetable Toast 15
Watermelon Radishes, Blistered Tomatoes,
Pickled Onions, Lemon & Micro Greens on Sourdough

Parmesan Chicken Sandwich 16
Parmesan Chicken, Marinara, Arugula & Fresh Mozzarella
on Ciabatta

Grilled Salmon Sandwich 18
Arugula, Pickled Onions, Cucumber & Green Goddess
Dressing on Brioche Bun

Cheeseburger & Fries 18
Fresh Ground Beef Chuck, Cheddar, Lettuce, Red Onion,
Tomato, Pickles, Mayo, Mustard & Ketchup on Brioche Bun
* Does not come with a Side of Mixed Greens
* Add a Side of A Mixed Greens with Creamy Mustard
Vinaigrette for 1.50

Crispy Fish Tacos 18
Slaw, Chipotle Aioli, Pickled Onions, Guacamole, Pico De
Gallo, Corn Tortillas
* Does not come with a Side of Mixed Greens
* Add a Side of Mixed Greens with Creamy Mustard
Vinaigrette for 1.50