

# SWEETS

Selection varies daily & seasonally

## Fresh Baked Cookies 2.50

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

## Specialty Cookies 3.50

Vegan Hazelnut with Chocolate Chips  
Gluten Free Chocolate Chip with Sea Salt

## Dessert Bars 3.50

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

## Cake

Whole 9" Cake (serves 10-12) 55.00

Whole 5" Cake (serves 4-5) 35.00

Slice 8.00

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 / 45.00 per dozen

Vanilla, Chocolate, Red Velvet, Carrot, Seasonal Flavors

## Pie

Whole Pie (serves 8-10) 42.00-48.00

Slice 7.00

Salted Caramel, Key Lime, Apple, Seasonal Flavors

## Seasonal Fruit Crisps - Slice 7.00

## Chocolate Croissant Bread Pudding

Slice 7.00 / Whole 55.00 large (serves 8-10)

# DRINKS

**Canned Sodas** 2.75

**Orangina** 3.50

**Bottled Water** 2.75 small / 4.75 large

**Martinelli's Apple Juice** 3.00

**Fresh Brewed Iced Tea** 3.50

**Fresh Lemonade** 4.00

**Arnold Palmer** 4.00

**Fresh Orange Juice** 5.00

**Freshly Brewed Coffee** 3.50 small / 4.00 large

**Cappuccino** 4.00 small / 4.50 large

**Mocha** 4.50 small / 5.00 large

**Latte** 4.00 small / 4.50 large

**Chai Latte** 4.00 small / 4.50 large

**Double Espresso** 3.00

**Mighty Leaf Hot Teas** 3.25

**Hot Chocolate** 3.50 small / 4.00 large



# CAFE MENU

Wine & Beer available in the  
café and to go!

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)

Pricing & Availability Subject to Change.

\* No Substitutions Please

## BREAKFAST

Monday thru Friday: 8am - 11am

Saturday: 8am - 1pm

Sunday Brunch: 8am - 1pm

### Buttermilk Pancakes 12.00

Topped with Sliced Banana & Maple Syrup  
(Add Berries 2.00)

### Brioche French Toast 14.00

Topped with Berries, Powdered Sugar & Maple Syrup

### Roasted Tomatillo Breakfast Burrito 14.00

Scrambled Eggs, Hash Browns, Cheddar & Bell Peppers.  
Side of Guacamole, Sour Cream & Pico de Gallo  
(Add Chorizo, Bacon or Chicken Sausage 2.00)

### Two Egg Breakfast 14.00

Choice of Scrambled or Fried Eggs with Bacon or Chicken  
Sausage & Hash Browns. Choice of Toast

### Green Scramble 14.00

Egg Whites with Gruyere, Asparagus, Broccoli & Spinach  
Choice of Toast  
(Add Chorizo, Bacon or Chicken Sausage 2.00)

### Fried Egg Sandwich on Pretzel Croissant 15

Cheddar, Avocado, Tomato, Lettuce & Mayonnaise  
Side of Mixed Greens  
(Add Bacon 2.00)

### BLT Egg Sandwich on Brioche Bun 15.00

Scrambled Eggs, Bacon, Tomato, Arugula & Mayonnaise  
Side of Mixed Greens

### Egg & Avocado Toast 14.00

Sunny Side Up Eggs, Herbs, Extra Virgin Olive Oil, Chili  
Flakes & Sea Salt on Sourdough  
Side of Mixed Greens  
(Add Smoked Salmon 5.00)

## FRESHLY BAKED PASTRIES

### Daily Quiche Selection 9.00 slice

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

### Fresh Baked Seasonal Muffins 4.00

### Daily Breakfast Breads 4.50 slice / 20.00 whole

### Scones 4.25

Apricot & Coconut with Pecan / Currant / Seasonal

### Croissants

Plain 4.00 / Pain Au Chocolate 4.50 / Almond 4.75

\*Ask about Gluten-Free Options

## SALADS

Add Chicken 4.00 / Add Tuna 5.00 / Add Salmon 6.00

### Kale & Brussels Sprouts 14.00

Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

### Spinach Salad 14.00

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

### Chinese Chicken 15.00

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

### Greek 14.00

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

### Albacore Tuna Salad with Currants, Red Onion & Celery 15.00

Mixed Greens, Olives, Cherry Tomatoes, Cucumbers,  
Chickpeas & Creamy Mustard Vinaigrette

### Italian 15.00

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

### Chicken Cobb Salad 16.00

Romaine, Bacon, Egg, Blue Cheese, Tomatoes, Avocado  
& Blue Cheese Dressing

### Southwestern Chicken Salad 16.00

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 13.00

Caramelized Onion, Arugula & Aioli on Ficelle

### Prosciutto Brie 13.00

Arugula & Butter on Ficelle

### Roasted Eggplant 12.00

Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle

### Caprese 12.00

Tomato, Mozzarella, Basil & Pesto on Ficelle

## SANDWICHES

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

### Tarragon Chicken with Grapes, Celery 14.00

Arugula & Aioli on Walnut Raisin Bread

### Albacore Tuna with Currants, Onion & Celery 14.00

Arugula, Tomatoes & Aioli on Toasted Multi Grain Bread

### Fresh Veggie, Hummus & Sprouts 14.00

Cucumber, Pickled Red Onions, Avocado & Aioli on  
Toasted Multigrain Bread

### Turkey Meatloaf with Caramelized Onions 15.00

Arugula & Harissa Aioli on Ciabatta

### Egg Salad 14.00

Arugula, Olive Tapenade & Aioli on Toasted Olive Bread

### Roasted Turkey Reuben 15.00

Green & Red Cabbage with Russian Dressing & Gruyere  
on Rye

### BLAT 14.00

Crispy Bacon, Butter Lettuce, Avocado, Beef Steak  
Tomatoes & Mayonnaise on Ciabatta  
(Add Turkey 4.00)

### Grilled Cheese with Fig Jam 14.00

Sharp White Cheddar and Fig Jam on Olive Bread

### Curry Chicken Sandwich 15.00

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

### Avocado & Vegetable Toast 15.00

Watermelon Radishes, Blistered Tomatoes,  
Pickled Onions, Lemon & Micro Greens on Sourdough

### Parmesan Chicken Sandwich 16.00

Parmesan Chicken, Marinara, Arugula & Fresh Mozzarella  
on Ciabatta

### Grilled Chicken & Fig Jam 17.00

Brie, Manchego, Red Onion & Basil on Pressed Ciabatta

### Grilled Salmon Sandwich 18.00

Arugula, Pickled Onions, Cucumber & Green Goddess  
Dressing on Brioche Bun

### Cheeseburger & Fries 18.00

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 18.00

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