

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



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

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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

Salmon Niçoise Salad 19.00

arugula, romaine, salmon, baby potatoes, haricots verts,
hard-boiled egg, olives, cherry tomatoes, creamy mustard &
green goddess dressing

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

Short Rib Grilled Cheese 17.00

White Cheddar, Gruyere Cheese, Pickled Red Onion &
Arugula on Sourdough

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