

## SWEETS

Selection varies daily & seasonally

### Fresh Baked Cookies 2.75

Chocolate Chip, Oatmeal Raisin, Confetti, 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, Seven Layer Bar

### Cake 8.00 slice

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

### Cupcakes 4.00 each

Vanilla, Chocolate, Red Velvet, Carrot

### Pie 7.00 slice

Salted Caramel, Key Lime, Apple, Seasonal Flavors

### Seasonal Fruit Crisps 7.00 slice

### Chocolate Croissant Bread Pudding 7.00 slice

## 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!

## KIDS MENU

### Buttermilk Pancake 8.00

Powdered Sugar, Berries & Bananas  
(Breakfast Only)

### Cheddar Cheese Quesadilla 7.00

Choice of Apple Slices or Carrot Sticks

### Turkey Sandwich 8.00

Cheddar & Aioli on Buttermilk Bread  
Choice of Apple Slices or Carrot Sticks

### Kid's Grilled Cheese 8.00

Butter, Cheddar & Havarti Cheese on Buttermilk Bread  
Choice of Apple Slices or Carrot Sticks

### PB & J Sandwich 7.00

Peanut Butter & Jelly on Buttermilk Bread.  
Choice of Apple Slices or Carrot Sticks



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)

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

**Croissants**  
Plain 4.00 / Pain Au Chocolate 4.50 / Almond 4.75

**Scones** 4.25  
Apricot & Coconut with Pecan / Currant / Seasonal

**Daily Breakfast Breads** 4.50 slice

**Cinnamon Coffee Cake with Apricots, Blueberries  
& Walnuts** 5.00 slice

**Fresh Baked Seasonal Muffins** 4.00

\*Gluten-Free Options change daily

## 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

**B.L.A.T.** 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