

SWEETS

Selection varies daily & seasonally

Fresh Baked Cookies 3.00

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

Specialty Cookies 4.00

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

Dessert Bars 4.00

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

Bottled Water 2.75 small / 4.75 large

Fresh Brewed Iced Tea 3.50

Fresh Lemonade 4.00

Arnold Palmer 4.00

Fresh Orange Juice 5.00

Freshly Brewed Coffee 4.00 small / 4.50 large

Cappuccino 4.50 small / 5.00 large

Latte 4.50 small / 5.00 large

Mocha 5.00 small / 5.50 large

Chai Latte 4.50 small / 5.00 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 9.00

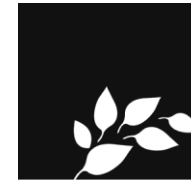
Cheddar & Aioli on Buttermilk Bread
Choice of Apple Slices or Carrot Sticks

Kid's Grilled Cheese 8.00

Butter & Cheddar 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

info@thymecafeandmarket.com

Pricing & Availability Subject to Change.

* No Substitutions Please

Updated: 6-13-2022

BREAKFAST

Monday thru Friday: 8am - 11am

Saturday: 8am - 1pm

Sunday Brunch: 8am - 1pm

Buttermilk Pancakes 13.00

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

Brioche French Toast 15.00

Topped with Berries, Powdered Sugar & Maple Syrup

Roasted Tomatillo Breakfast Burrito 15.00

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 15.00

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

Fried Egg Sandwich on Pretzel Croissant 16.00

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

BLT Egg Sandwich on Brioche Bun 16.00

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

Egg & Avocado Toast 15.00

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 15.00

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

Chinese Chicken 16.00

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

Greek 15.00

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

Albacore Tuna Salad with Currants, Red Onion & Celery 16.00

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

Italian 17.00

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

Chicken Cobb Salad 17.00

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

Southwestern Chicken Salad 17.00

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 15.00

Arugula & Aioli on Toasted Walnut Raisin Bread

Albacore Tuna with Currants, Onion & Celery 15.00

Arugula, Tomatoes & Aioli on Toasted Multi Grain Bread

Fresh Veggie, Hummus & Sprouts 15.00

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

Turkey Meatloaf with Caramelized Onions 18.00

Arugula & Harissa Aioli on Toasted Ciabatta

Egg Salad 15.00

Arugula, Olive Tapenade & Aioli on Toasted Olive Bread

Roasted Turkey Reuben 16.00

Green & Red Cabbage with Russian Dressing & Gruyere on
Toasted Rye

B.L.A.T. 15.00

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

Grilled Cheese with Fig Jam 14.00

Sharp White Cheddar and Fig Jam on Toasted Olive Bread

Curry Chicken Sandwich 16.00

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

Avocado & Vegetable Toast 16.00

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

Parmesan Chicken Sandwich 18.00

Parmesan Chicken, Marinara, Arugula & Fresh Mozzarella on
Toasted Ciabatta

Grilled Chicken & Fig Jam 18.00

Brie, Manchego, Red Onion & Basil on Pressed Ciabatta

Short Rib Grilled Cheese 18.00

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

Cheeseburger & Fries 19.00

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 19.00

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