

SWEETS

Selection varies daily & seasonally

Fresh Baked Cookies - 3.50

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

Specialty Cookies - 4.50

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

Dessert Bars - 4.50

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 - 4.50 each

Vanilla | Chocolate | Red Velvet | Carrot

Pie - 7.00 slice

Salted Caramel | Key Lime | Apple

Seasonal Fruit Crisps - 7.00 slice

Chocolate Croissant Bread Pudding 7.00 slice

DRINKS

Canned Sodas - 2.75

Bottled Water - 3.00 small | 5.00 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 - 8.00

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 - 9.00

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

PB & J Sandwich - 8.00

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
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Pricing & Availably Subject to Change.

* No Substitutions Please

Updated: 3-3-2025

BREAKFAST

Monday thru Friday: 8am – 11am

Saturday: 8am - 1pm

Sunday Brunch: 8am - 3pm

Buttermilk Pancakes - 13.00.

Topped with Sliced Banana & Maple Syrup
(Add Berries 3.50)

Brioche French Toast - 15.00

Topped with Berries, Powdered Sugar & Maple Syrup

Roasted Tomatillo Breakfast Burrito - 16.00

Scrambled Eggs, Hash Browns, Cheddar & Bell Peppers.
Side of Guacamole, Sour Cream & Pico de Gallo
(Add Chorizo, Bacon or Chicken Sausage 5.00)

Two Egg Breakfast - 15.00

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

Green Scramble - 15.00

Egg Whites with Gruyere, Asparagus, Broccoli & Spinach
Choice of Toast
(Add Chorizo, Bacon or Chicken Sausage 5.00)

Fried Egg Sandwich on Sourdough - 16.00

Cheddar, Avocado, Tomato, Lettuce & Mayonnaise
Side of Mixed Greens
(Add Bacon 5.00)

BLT Egg Sandwich on Brioche Bun - 17.00

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

Avocado Toast - 15.00

Smashed Avocado, Extra Virgin Olive Oil, Chili Flakes & Sea Salt
on Thick Cut Artisanal Sourdough
Side of Mixed Greens
(Add 1 Egg 3.00 *Breakfast Only* | Add Smoked Salmon 6.00)

Oatmeal - 9.00

Brown Sugar & Raisins or Banana
(Add Berries 3.50)

FRESHLY BAKED PASTRIES

Daily Quiche Selection - 9.00 slice

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

Croissants

Plain 5.00 | Pain Au Chocolate 5.25 | Almond 5.50

Scones - 4.75

Apricot & Coconut with Pecan | Currant | Seasonal

Daily Breakfast Breads - 5.00 slice

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

Mixed Berry Muffins - 4.50

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 - 18.00

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 - 18.00

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

Chicken Cobb Salad - 18.00

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

Southwestern Chicken Salad - 18.00

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

Salmon Niçoise Salad - 20.00

Arugula, Romaine, Salmon, Baby Potatoes, Haricots Verts,
Hard-Boiled Egg, Olives, Cherry Tomatoes, Creamy Mustard
Vinaigrette & Green Goddess Dressing

PICNIC SANDWICHES

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

Turkey Brie - 14.00

Caramelized Onion, Arugula & Aioli on Ficelle

Prosciutto Brie - 14.00

Arugula & Butter on Ficelle

Roasted Eggplant - 14.00

Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle

Caprese - 14.00

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 - 18.00

Caramelized Onions, Arugula & Harissa Aioli on Toasted
Ciabatta

Egg Salad - 16.00

Arugula, Olive Tapenade & Aioli on Toasted Olive Bread

Roasted Turkey Reuben - 17.00

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

B.L.A.T. - 17.00

Crispy Bacon, Butter Lettuce, Avocado, Beef Steak Tomatoes
& Mayonnaise on Toasted Sourdough
(Add Turkey for 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 Toast - 15.00

Smashed Avocado, Extra Virgin Olive Oil, Chili Flakes & Sea Salt
on Thick Cut Artisanal Sourdough
(Add Smoked Salmon for 6.00)

Buttermilk Fried Chicken Sandwich - 21.00

Butter Lettuce, Herb Mayo & Pickles on Brioche Bun

Grilled Chicken & Fig Jam - 19.00

Brie, Manchego, Red Onion & Basil on Pressed Ciabatta

Short Rib Grilled Cheese - 19.00

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

Cheeseburger & Fries - 22.00

Fresh Ground Beef Chuck, Cheddar, Lettuce, Red Onion,
Tomato, Pickles, Mayo & 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 with Mango Salsa - 20.00

Cabbage, Cilantro, Pickled Onions, Chipotle Aioli, Corn Tortillas
* Does not come with a Side of Mixed Greens
* Add a Side of Mixed Greens with Creamy Mustard
Vinaigrette for 1.50