

BRUNCH prime thyme

KITCHEN & BAR

SHARES

NASHVILLE CHICKEN

POPPERS 19

adobo spice - house made ranch

POTATO LATKES 11

served with apple jam and
vegan sour cream

LOADED FRIES 22

hand cut fries - Hawaiian gravy -
sauteed mushrooms - blistered
tomato - fried eggs

SANDWICHES

GOOD MORNING 20

mushroom sausage (v) - scrambled
eggs (nv) or just eggs, vegan
cheddar - chipotle aioli

BREAKFAST QUESADILLA 23

eggs - charred corn - avocado - pico de
gallo - black beans - vegan mozzarella
cheese

NASHVILLE HOT CHICKEN

SANDWICH 28

green garlic ranch, pickled onion,
B&B Pickles

STEAK HOUSE BURGER 29

9 oz of prime patty (NV), tomato, crunchy
dill pickle, provolone cheez, arugula,
onion jam, crispy onions, special sauce.

AVOCADO +4 - VEGAN CHEEZ +3

SIDES

HAND CUT FRIES 10

TRUFFLE PARM FRIES 13

MUSHROOM SAUSAGE 6

BREAKFAST POTATOES 6

PLATES

CHICKEN & WAFFLE 25

Butter - aleppo syrup

VANILLA PANCAKES 22

strawberry butter - lemon vanilla
maple syrup

AVOCADO TOAST 22

calabrian chili - fresh herbs - grilled white
bread - poached egg
add smoked salmon (+9)

FISH TACOS 22

Marinated, Cabbage, Pico de Gallo,
Vegan Crema, Corn Tortilla

BRISKET HASH 29

Sweet Potato- Yukon Potato-Onions-Red
Pepper-Brisket-Two sunny side up egg.

ADD ONS

AVOCADO +4

FRIED CHIK" N +8

ORGANIC CHICKEN (NV) +10

SMOKED SALMON (NV) +9

GRILLED SALMON (NV) +12

(NV) = NOT VEGAN

EGGS

RED SHAKSHUKA 23

eggs (nv) or tofu - spiced tomato
and charred pepper sauce -
hummus - schug - toast

THE OMELETTE 24

eggs (nv) or just eggs - spinach -
caramelized onions - vegan feta -
house salad (egg whites available +2)

LATKE BENNY 23

poached egg (nv) - spinach -
roasted tomato hollandaise -
house salad

HUEVOS DIVORCIADOS 22

fried eggs (nv) or just eggs -
salsa roja & salsa verde -crispy
corn tortillas - black beans

STEAK AND EGGS (NV) 42

steak - sunny side up eggs - home
fries - toast - chimichurri

OG BREAKFAST 23

scrambled eggs (nv) or just eggs -
mushroom or lamb sausage (nv) -
herb roasted tomatoes - home fries -
toast

SALADS AND BOWLS

UPSTATE HARVEST 20

fiji apple - kale - maple spiced
pepitas - roasted butternut squash
- date dijon vinaigrette

BYRON BAY BOWL 23

poached eggs (nv) or just eggs -
avocado - pesto - cherry tomato -
quinoa - arugula - lemon vinaigrette

GREEN AND GRAINS 20

kale - quinoa - roasted sweet potato - red
cabbage - pomegranate - balsamic
vinaigrette - spicy sunflower seeds

OMEGA BOWL (NV) 25

smoked salmon - scrambled eggs - quinoa
- avocado - marinated cucumber -
everything furikake

90 MINUTE MAXIMUM PER TABLE

BOTTOMLESS prime thyme

KITCHEN & BAR



\$ 45.00 1 Entree + Unlimited Brunch Cocktails

\$ 55.00 Steak and eggs

***MIMOSA**

***BELLINI**

***SCREWDRIVER**

***BLOODY MARY**

***SEASONAL MARGARITA**

***SEASONAL SANGRIA**

FULL TABLE PARTICIPATION 90 MINUTES

BRUNCH COCKTAILS 16.00

French 75

Gin, prosecco, lemon juice,
simple syrup

Empress Sunrise

Empress 1908 gin, fresh grapefruit, Q
tonic, hibiscus

Love Potion

Vodka, strawberry, lemon
juice, prosecco

The Mule

Vodka, lime juice, ginger beer,
prosecco

PROSECCO BAR \$ 50.00

Bottle of prosecco, fresh juices,
syrops, seasonal fruit.

JUICE ELIXER BAR \$ 10.00

Fresh cucumber juice, grapefruit juice
(n/a)

