

MODERN

Brunch @

THYME & TONIC

SWEETER SIDE

COCONUT PANCAKES 16

lemon zest - macerated strawberries -
creme anglaise - coconut crumble

BUCKWHEAT PANCAKES 15

fresh bananas- maple date syrup

TARTINES

SERVED ON MILLET & TEFF BREAD OR ON CHOICE OF BAGEL (NV)

AVO & SMOKE 17

smoked salmon (nv) or homemade
vegan lox - smashed avocado -
arugula - tomato - pickled onion

LOWER EAST SIDE 16

pastrami crusted salmon & chive cream
cheese (nv) or homemade vegan lox and
tofu cream cheese - tomato - radish

AVO & POM 13

smashed avocado - pomegranate - chili
- marinated feta (nv) or house made
vegan feta

GOOD GREENS 12

avocado - green tahini - arugula

SANDWICHES

SERVED WITH ARUGULA SALAD (SUB LATKE TOTS OR FRIES FOR \$3)

REUBEN 17

homemade beet & brined tofu -
sauerkraut - russian dressing -
house made swiss cheez

IMPOSSIBLE BURGER 18

homemade vegan bacon - griddled
onions - vegan cheese - special sauce

CRISPY CHICK'N 16

brioche bun - herbed aioli -
pickles and slaw

RISE & SHINE 16

scrambled eggs (nv) or just eggs -
Impossible mushroom sausage -
cheddar (nv) or vegan cheddar -
spicy tomato aioli - home fries

CHEEZSTEAK 17

impossible meat- peppers - onions -
mozz cheez or fresh mozzarella (nv)

AVOCADO - CHEESE (NV) OR VEGAN CHEEZ - VEGAN BACON +3

CHARRED OR CRISPY TOFU - VEGAN TUNA SALAD - VEGAN LOX +5

FRIED CHIK'N - SMOKED OR GRILLED SALMON (NV) +7

ADD ONS

SPECIALTIES & SALADS

GIANT LATKE 19

smoked salmon (nv) or vegan lox -
sour cream - grated horseradish - red
onion - crispy capers - fresh lemon

MUSHROOM & TEMPEH

SCHAWARMA (V) 17

oyster mushrooms - tempeh - green tahini
- sumac onions - house made pita

IMPOSSIBLE SPICED KOFTA

KABOB 19

tahini - saffron rice - charred peppers

CHOPPED SALAD 15

spinach - cabbage - avocado - radish -
broccoli - crunchy chickpeas - cherry
tomato - red onion - corn - carrot - bell
pepper - hearts of palm - shallot vinaigrette

VEGAN CAESAR SALAD 16

romaine - bread crumbs - pepperocini -
radish - miso caesar

EGGS & BOWLS

ORGANIC AND FREE RANGE OR JUST EGGS

RED SHAKSHUKA 18

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

BREAKFAST FRITTERS 16

zucchini & spinach fritters - just eggs
- chili jam

HUEVOS DIVORCIADOS 17

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

BRUNCH BRUSCHETTA 17

fresh mozzarella & poached eggs (nv)
or mozz cheez & just eggs - basil -
blueberry balsamic - cherry tomato

AUSSIE BOWL 18

brown rice & quinoa - poached
egg (nv) or just egg - mushroom
sausage - avocado - pickled beets
- coconut braised kale - spicy
seed mix

LEO BOWL 19

smoked salmon & scrambled eggs (nv)
or vegan lox & just eggs - brown rice &
quinoa - caramelized onions -
everything seed mix - sautéed spinach

BYO OMELETTE OR SCRAMBLE 16

choice of organic eggs (nv) or just eggs with home fries and toast
pick 4: spinach -kale - broccoli - zucchini - tomato - onion - jalapeno -
mushroom - peppers - mozz or cheddar cheez - mozzarella (nv) - feta
(nv) - cheddar (nv) - gouda (nv)

ROASTED VEG BOWL 17

brown rice & quinoa - sweet potato -
brussel sprouts - spaghetti squash -
kale - charred tomato - feta (nv) or
vegan feta - sesame mix - green tahini

EXTRAS & SNACKS

SPICY EGGPLANT DIP 9

toasted pine nuts- fresh chilli-
allepo- housemade naan

FRUIT SALAD 7

BREAD AND SPREAD 6

choice of bread or bagel (nv) and
choice of spread

LATKE TOTS 8

mini latkes with apple jam and sour
cream

FRESH BAKED PASTRY 5

choice of double choc zucchini
muffin or cinnamon bun (nv)

HAND-CUT FRENCH FRIES 8

hand cut fries with roasted garlic
aioli and chives

(NV) = NOT VEGAN

SWEETER SIDE

COCONUT PANCAKES 16

lemon zest - macerated strawberries -
creme anglaise - coconut crumble

BUCKWHEAT PANCAKES 15

fresh bananas- maple date syrup

TARTINES

SERVED ON MILLET & TEFF BREAD OR ON CHOICE OF BAGEL (NV)

AVO & SMOKE 17

smoked salmon (nv) or homemade
vegan lox - smashed avocado -
arugula - tomato - pickled onion

LOWER EAST SIDE 16

pastrami crusted salmon & chive cream
cheese (nv) or homemade vegan lox and
tofu cream cheese - tomato - radish

AVO & POM 13

smashed avocado - pomegranate - chili
- marinated feta (nv) or house made
vegan feta

GOOD GREENS 12

avocado - green tahini - arugula

SANDWICHES

SERVED WITH ARUGULA SALAD (SUB LATKE TOTS OR FRIES FOR \$3)

REUBEN 17

homemade beet & brined tofu -
sauerkraut - russian dressing -
house made swiss cheez

IMPOSSIBLE BURGER 18

homemade vegan bacon - griddled
onions - vegan cheese - special sauce

CRISPY CHICK'N 16

brioche bun - herbed aioli -
pickles and slaw

RISE & SHINE 16

scrambled eggs (nv) or just eggs -
Impossible mushroom sausage -
cheddar (nv) or vegan cheddar -
spicy tomato aioli - home fries

CHEEZSTEAK 17

impossible meat- peppers - onions -
mozz cheez or fresh mozzarella (nv)

ADD ONS

AVOCADO - CHEESE (NV) OR VEGAN CHEEZ - VEGAN BACON +3

CHARRED OR CRISPY TOFU - VEGAN TUNA SALAD - VEGAN LOX +5

FRIED CHIK'N - SMOKED OR GRILLED SALMON (NV) +7

Brunch @ **THYME & TONIC**

SPECIALTIES & SALADS

GIANT LATKE 19

smoked salmon (nv) or vegan lox -
sour cream - grated horseradish - red
onion - crispy capers - fresh lemon

MUSHROOM & TEMPEH

SCHAWARMA (V) 17

oyster mushrooms - tempeh - green tahini
- sumac onions - house made pita

IMPOSSIBLE SPICED KOFTA

KABOB 19

tahini - saffron rice - charred peppers

CHOPPED SALAD 15

spinach - cabbage - avocado - radish -
broccoli - crunchy chickpeas - cherry
tomato - red onion - corn - carrot - bell
pepper - hearts of palm - shallot vinaigrette

VEGAN CAESAR SALAD 16

romaine - bread crumbs - pepperocini -
radish - miso caesar

EGGS & BOWLS

ORGANIC AND FREE RANGE OR JUST EGGS

RED SHAKSHUKA 18

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

BREAKFAST FRITTERS 16

zucchini & spinach fritters - just eggs
- chili jam

HUEVOS DIVORCIADOS 17

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

BRUNCH BRUSCHETTA 17

fresh mozzarella & poached eggs (nv)
or mozz cheez & just eggs - basil -
blueberry balsamic - cherry tomato

AUSSIE BOWL 18

brown rice & quinoa - poached
egg (nv) or just egg - mushroom
sausage - avocado - pickled beets
- coconut braised kale - spicy
seed mix

LEO BOWL 19

smoked salmon & scrambled eggs (nv)
or vegan lox & just eggs - brown rice &
quinoa - caramelized onions -
everything seed mix - sautéed spinach

BYO OMELETTE OR SCRAMBLE 16

choice of organic eggs (nv) or just eggs with home fries and toast
pick 4: spinach -kale - broccoli - zucchini - tomato - onion - jalapeno -
mushroom - peppers - mozz or cheddar cheez - mozzarella (nv) - feta
(nv) - cheddar (nv) - gouda (nv)

ROASTED VEG BOWL 17

brown rice & quinoa - sweet potato -
brussel sprouts - spaghetti squash -
kale - charred tomato - feta (nv) or
vegan feta - sesame mix - green tahini

EXTRAS & SNACKS

SPICY EGGPLANT DIP 9

toasted pine nuts- fresh chilli-
allepo- housemade naan

FRUIT SALAD 7

BREAD AND SPREAD 6

choice of bread or bagel (nv) and
choice of spread

LATKE TOTS 8

mini latkes with apple jam and sour
cream

FRESH BAKED PASTRY 5

choice of double choc zucchini
muffin or cinnamon bun (nv)

HAND-CUT FRENCH FRIES 8

hand cut fries with roasted garlic
aioli and chives

(NV) = NOT VEGAN

BAR

SIGNATURE COCKTAILS

SPA WATER 14

Kettle 1 Mint & Cucumber Botanical Vodka, Rose Petal Flavored Gin, Lime

EMPRESS SUNRISE 14

Empress 1908 Gin, Fresh Grapefruit, Aromatic Tonic, Hibiscus

MANDARIN SCREWDRIIVER 12

Helisoy Vodka, Tumeric Infused Orange / Mandarin Juice
+ Sub Habanero Infused Helisoy For A Kick

CORIANDER BLOODY 12

Helisoy Vodka, Tomato Juice, Coriander, Smoked Paprike, Horseradish
+ Sub Habanero Infused Helisoy For A Kick

SPARKLING BAR \$11

GRAPEFRUIT FIZZ

Prosecco, Giffard Pink Grapefruit Liqueur, Fresh Grapefruit

CUCUMBER REFRESHER

Prosecco, Orange Liqueur, Lime, Fresh Cucumber Juice

LYCHEE SPARKLE

Prosecco, Giffard Lychee-Li, Lychee Puree, Lemon

PASSION PEAR COOLER

Prosecco, Giffard Creme Passion Fruit Liqueur,
Prickly Pear Puree, Lime

HOT COCKTAILS \$14

SPICED MANISCHEWITZ

Saint Luna, Molasses and Rye Liqueur

SOOTY & BOOZY

Turmeric Infused Gin, Ginger- Lemon
Juice, Simple Syrup

JAMAICAN TODDY

Spice Rum, Rigitime Rye, Spice Apple
Cider, Pineapple Juice, Lemon Juice,
Cinnamon Syrup

THREE LAYER COFFEE

Vanilla Vodka, Coffee Liqueur, Espresso,
Coconut Milk,
Cinnamon Powder

CHAI TEA LATTE

Bourbon, Chai Tea, Coconut Milk,
Chocolate Bitters,
Coffee Liqueur

+ Keep An Eye Out
MORE TO COME!

BAR

BAR

THYME & KITCHEN

TONIC

SINGLE MALT SCOTCH

LAGAVULIN 16 years

OBAN 14 YEARS

THE BALVENIE 12 YEARS

THE GLENLIVET 12 YEARS

GLENMORANGIE THE NECTAR D'OR

GLENMORANGIE THE ORIGINAL

TEQUILAS

CASAMIGOS

DON JULIO

PATRON

MILAGRO REPOSADO

COMISARIO BLANCO

COMISARIO ANEJO

COMISARIO REPOSADO

RIAZUL ANEJO

RIAZUL REPOSADO

TEQUILAS