

## Wild Thyme Bowls All-Day Menu

### Sicilian \$14

Garlic-herb shrimp sautéed with Italian sausage, served with pesto risotto cake, fennel ragout, sweet peppers, pepperoncini relish, fresh basil, spinach, ricotta salata and parmesan crisp

### Beef filet \$16

Seared beef tenderloin medallions, sage-buttered smashed potatoes, sweet peppers, fire roasted corn and black-eyed pea salad

### Tropical Piggy \$13

Slow-braised Jamaican-spiced pork, house jerk sauce, coconut rice, mango salsa, fresh spinach, pickled carrot and scallion served over rice. Keto? Substitute cauliflower rice

### Sesame Tofu \$11

Sesame-crusting tofu drizzled with miso glaze, coconut rice, sprouts, sweet peppers, toasted almonds, pickled carrots, scallions, a ginger-soy-lime sauce and a crispy wonton

### Yellow Curry \$13

House made white bean-turmeric cakes, mildly spiced yellow curry, coconut rice, toasted chick peas, fresh spinach, sweet peppers, pickled carrots and fresh lemon-mint tzatziki

## Salads

### Mediterranean \$12

Wild Thyme greens, quinoa, feta, ricotta salata, cucumber, tomato, toasted chick peas, sweet peppers, spinach-herb-yogurt dressing

### Caesar \$9

Romaine lettuce, tangy caesar dressing, shaved parmesan, garlic crouton topped with parmesan crisp. Add chicken \$4

### House Salad \$6

Wild Thyme greens, heirloom tomatoes, red pepper, cucumber, garlic croutons  
Choice of White Balsamic vinaigrette, Blue Cheese or Ranch dressing.

Soup and House Salad \$10

Soup of the Day \$5.50

## Appetizer for Two or meal for one

### Big, Beefy Sliders \$13

Two flame grilled burgers, fire-roasted poblano, Hatch Chile Cheese, bacon crumbles, roasted garlic aioli and fresh greens. Smashed potatoes on the side.

### Black Bean Sliders \$11

Two house-made black bean burgers, fire-roasted poblano, roasted garlic aioli and smashed potatoes.

### Shrimp Tacos \$14

Southwest seasoned jumbo shrimp, Hatch Chile cheese, cabbage, sweet peppers, pickled carrot and cilantro-lime dressing on corn tortillas. Roasted corn & black-eyed pea salad.

