

# Wild Thyme Cafe

## Starts and Salads

**Soup of the day** \$5.50  
*Fresh soup made daily*

**Ancho and Roasted Artichoke Risotto** \$10 GF, VG  
*Onions, ancho chili, flame grilled artichokes and spices slow cooked with Arborio rice and finished with cream, pecorino and pepper jack cheese. Garnished with green tomato salsa.*

**Barbecue Shrimp Cocktail** \$13 GF  
*Five chilled jumbo shrimp dusted with house barbecue seasoning, on a bed of greens. Garnished with green tomato salsa. Served with cowboy cocktail sauce.*

**Edamame Succotash** \$8 GF, V  
*Edamame, roasted corn, grilled zucchini, sweet peppers, poblano and cilantro sautéed with Ancho-lime and white wine. Topped with green tomato salsa.*

## Salads

**House salad** \$6  
*House greens, carrot shred, baby tomatoes, cucumbers, red onion, sweet pepper, garlic croutons. Choice of ranch, bleu cheese, Italian, white balsamic or jalapeño vinaigrette*

**Caesar** \$8  
*Creamy Caesar, shaved Pecorino Romano, romaine lettuce, garlic croutons*

**Quinoa and Pistachio** \$13 GF, V  
*Blend of baby arugula, kale, spinach, seasonal greens, tri-color quinoa, toasted pistachios, dried cherries, fresh blueberries, baby heirloom tomatoes, lemon basil vinaigrette*  
Add Chicken 4      Salmon 8

**Roquefort and Parmesan Crisp** \$14 GF, VG  
*Blend of baby arugula, kale, spinach and seasonal greens, shredded carrot, creamy Roquefort cheese, toasted walnut, fresh pear and parmesan crisp with white balsamic vinaigrette*  
Add chicken 4      Salmon 8

**Toasted Farro and Roasted Tomato** \$12 V  
*Blend of baby arugula, kale, spinach and seasonal greens, toasted farro, roasted tomato, shredded carrot, flame grilled artichoke and corn. Served with jalapeño vinaigrette*  
Add chicken 4      Salmon 8

GF = Gluten Free      VG = Vegetarian      V = Vegan

18% gratuity added to parties of 6 or more  
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