

## 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

(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)

### BLT 16

tempeh bacon, lettuce, tomato and  
herbs mayo.

## 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

MAX 90 MINUTES PER TABLE

(NV) = NOT VEGAN

## 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

### ROASTED VEG BOWL 17

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

### OMELETTE & SCRAMBLE 16

Served with local greens

### WESTSIDE OMELETTE

tomato, brocolli, spring onion.

### MUSHROOM & SPINASH OMELETTE

farm eggs, goat cheese, grilled bread

### CHEDDAR SCRAMBLE

aged cheddar, dill, home fries,  
choice of vegan sausage, vegan  
bacon or avocado.

### BRAVAS OMELETTE

pickle fresnos, patatas, scallion,  
avocado cream, spicy roja.

## EXTRAS & SNACKS

### FRUIT SALAD 8

### SPICY EGGPLANT DIP 9

toasted pine nuts- fresh chilli-  
allepo- housemade naan

### LATKE TOTS 8

mini latkes with apple jam and sour  
cream

### FRESH BAKED PASTRY 5

(nv)

### HAND-CUT FRENCH FRIES 8

hand cut fries with roasted garlic  
aioli and chives

BAR

# THYME &

KITCHEN

## TONIC

### SIGNATURE COCKTAILS

#### EMPRESS SUNRISE 14

EMPRESS 1908 GIN, FRESH GRAPEFRUIT, AROMATIC TONIC, HIBISCUS

#### SPICY CUCUMBER MEZCALITA 14

JALAPENO INFUSED TEQUILLA, MEZCAL, LIME, CUCUMBER JUICE, AGAVE

#### PINK PEPPERCORN PALOMA 14

TEQUILA, POMEGRANATE, GRAPEFRUIT, LIME, SODA, SALT, PINK PEPPERCORN SYRUP

#### CORIANDER BLOODY 12

HELISOY VODKA, TOMATO JUICE, CORIANDER, SMOKED PAPRIKE, HORSERADIS

#### CHAMPANGE MULE 14

CHAMPAGNE, NO.209 VODKA,GINGER BEER, LIME

#### APEROL SPRITZ

PROSECCO, ST. GERMAIN, APEROL, ORANGE PEEL

#### French 75

Gin, Lime Juice, simple Syrup,



## Passion Peach Sangria - White

Glass / 12 Carafe / 40

## Passion Fruit Margarita

Tequila, Passion Fruit, Contreau, Lime Juice

Glass / 14 Carafe / 45

## Prosecco Bar!

\$50

Bottle of Prosecco

Fresh Juices, Syrups, Berries and Liquors.

Make your own fun at the table!

### JUICE-ELIXIR BAR \$8

FRESHLY PRESSED

ORANGE-TUMERIC- BLACK PEPPER

CUCUMBER- GRAPEFRUIT- MINT

## Beers

### Glutenberg

IPA

PALE ALE  
BLONDE

### Coffee and Tea

Ice Coffee.....\$4.50

Hot Coffee.....\$3.50

Tea.....\$3.50

Ice Tea.....\$4.50

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