

LUNCH

SOUP OF THE DAY CUP \$4.50 BOWL \$6.50

CHEVRE GOATS' CHEESE SANDWICH

Served open face with fig relish and walnuts \$10.50

GRILLED VEGETARIAN BLACK BEAN BURGER

With Cheddar cheese, lettuce, tomato, roasted red pepper with light ancho-chili sauce \$9.50

WARM GRILLED VEGETABLE SANDWICH

With Grilled zucchini, yellow squash, red bell peppers, portabella mushrooms with roasted garlic feta spread, lettuce and tomato \$10.75

CRISPY FRIED CHICKEN SANDWICH

With romaine lettuce, tomato, and ancho-chili sauce \$10.00

SALMON OVER A PUFF PASTRY

Salmon, sugar snap peas, julienne carrots and a lemon-dill caper cream sauce served over a puff pastry cup \$12.50

GOAT'S CHEESE SALAD

Honey-balsamic marinated grilled red onions, roasted pecans, mixed greens and our balsamic vinaigrette dressing \$10.00
add Chicken \$4.00 - add Salmon \$5.00 - add 2 crab cakes \$6.00

SPINACH SALAD

spinach, bacon, toasted almonds, brie, red onion, dried cranberries, and a boiled honey and lemon vinaigrette dressing \$10.00
add Chicken \$4.00 - add Salmon \$5.00 - add 2 crab cakes \$6.00

WARM SESAME CHICKEN SALAD

Sugar snap peas, carrots and peppers stir fried with a lively ginger sesame dressing served over mixed greens \$12.50
Also available with Tofu \$12.50

CRAB CAKE SANDWICH

Our roasted lump crab cakes with cucumber, lettuce, tomato, and herb-caper mayonnaise served open face \$12.50

CRISPY SHRIMP SANDWICH

Japanese panko crusted crispy shrimp with lettuce, tomato and horseradish onion blossom sauce. \$12.50

SALMON BLT SANDWICH

Grilled salmon with apple wood smoked bacon, lettuce, tomato and herb mayonnaise \$11.50

GRILLED CHICKEN AND ARTICHOKE WRAP

Grilled chicken, Kalamata olives, tomato, cucumber, lettuce, feta cheese and an artichoke spread in a whole wheat tortilla \$10.00

GRILLED STRIP SANDWICH

Thinly sliced strip loin of beef served with roasted Portobello mushroom and a horseradish herb spread \$10.50

ASK YOUR SERVER ABOUT TODAY'S DESSERT SELECTIONS - \$6.95

PLEASE DO NOT USE CELL PHONES IN THE RESTAURANT.

ONE CHECK PER TABLE. WE ACCEPT CASH, VISA AND MASTERCARD.

SPLIT, SHARED OR EXTRA PLATE CHARGE FOR ENTREE IS \$3.50

TWENTY PERCENT SERVICE CHARGE IS ADDED TO TABLES OF SIX OR MORE.

THYME IS OF THE ESSENCE



DINNER

SOUP OF THE DAY

\$6.50

APPETIZERS

SPICY THAI SHRIMP

Shrimp, peppers, sugar snap peas and a Thai chili sautéed in a lightly spiced ginger sauce, served over mixed field greens \$7.75

LUMP CRAB FILLO PURSES

Sautéed Lump Crab Meat with Gruyere Cheese and Sherry, Wrapped in Fillo and Baked \$8.50

SPRING ROLLS

Shitake Mushrooms, Shrimp and Cabbage Served with a sweet chili sauce \$8.50

MAPLE BRIE

A warmed wheel of Brie served with Apples, Pecans and maple syrup \$9.75

FRIED CALAMARI

Beer batter fried calamari served with homemade marinara sauce. \$9.95

SALADS

HEART OF PALM SALAD

Mixed Field Greens Topped with Hearts of Palm, julienne Vegetables and Balsamic Vinaigrette \$6.00

GOAT CHEESE, WALNUT AND CRANBERRY SALAD

Baby arugula tossed With Boiled honey-lemon vinaigrette \$6.50

THE WEDGE

A wedge of crisp iceberg lettuce topped with house made blue cheese dressing and warm crisp bacon \$6.50

A Twenty percent servers' gratuity is applied to parties of 6 or more and to all split checks.
(Please request split checks in advance)

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ENTREES

PORTOBELLO MUSHROOM NAPOLEON

Crisp puff pastry layered with grilled Portobello mushrooms, Roasted red peppers and roasted garlic-feta spread, Served on a tomato sherry cream
\$18.00

POLENTA WITH PROVENCAL VEGETABLE RAGOUT

Topped off with goat cheese \$17.50 Served with grilled shrimp \$24.00

SHRIMP AND SEA SCALLOPS

Shrimp and scallops poached in a lemon, dill and caper cream with sugar snap peas and julienne carrots. Served over a puff pastry cup \$24.00

CRAB CAKES

Our baked lump crab cakes served with citrus beurre blanc \$25.00

SHRIMP AND TASSO LINGUINE

Spicy Cajun Tasso and wild South Carolina-Georgia Caught Shrimp in a vermouth, garlic and cream reduction with spinach \$22.00

SALMON WITH A VIDALIA ONION CRUST

Fresh Salmon oven roasted, served with citrus beurre blanc \$25.00

PAN SEARED WNC MOUNTAIN TROUT

Served with creamy polenta, red cabbage and lemon caper macadamia nut compound butter \$24.00

GRILLED FRESH FISH

A ginger, garlic and fresh lime juice splash. \$Market Price

SALMON WITH WASABI PEAS

Fresh Salmon Roasted with a soy - brown sugar glaze and a wasabi pea crust
\$25.00

PANÉED BREAST OF CHICKEN

Parmesan & rosemary crust, served with a lemon caper butter sauce \$21.00

BACON WRAPPED QUAIL

Served on a bed of wilted spinach and honey sage balsamic reduction \$25.00

SAUTÉED BREAST OF CHICKEN

Filled with green olives and served with sautéed almonds, red wine poached figs and a marsala beurre noisette \$22.00

WATERFALL BEEF

A **spicy** stir fry of beef tenderloin, fresh vegetables, ginger, cilantro and lime.
Served with Basmati Rice \$22.50

GRILLED FILET OF BEEF

Topped with melted pimento cheese and crispy onions \$29.00

DOUBLE CUT PORK CHOP

Served with an apricot-rosemary sauce \$25.00

SAUTÉED VEAL CHOP

Served with a whole grain mustard, fresh thyme, cider cream sauce \$32.00

Shared, Split or extra plate charge for the entrée is \$7.00

Please do not use cell phones in the restaurant
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