



SOUPS

Chefs Homemade Soup of the Day 6.99
All of our soups are made fresh each day using as much locally produced ingredients as possible

Roasted Butternut Squash Soup 6.99
Slow roasted butternut squash, blended vegetable stock and a touch of cream, topped with Cajun toasted seeds

Cauliflower and Bell Pepper Soup 6.99
This unique soup combines a silky cauliflower puree on one side and a robust roasted red bell pepper puree on the other, beautiful to look at and tastes even better

SANDWICHES

All sandwiches garnished with a small tossed green salad or Curious Roasted Spuds

Classic Farmhouse 11.99
Smoked ham, Cheddar cheese, thick sliced tomatoes spread with a house marinated tomato chutney served on a Swiss panini

The Italian 12.99
Fresh basil pesto, sliced buffalo Mozzarella, house marinated tomatoes, chopped kalamata olives, served on fresh rosemary and potato bread

Add Pancetta or Prosciutto..... 2.50

The Parisian 11.99
Homemade onion marmalade spread on soft Brie cheese, grainy Dijon mustard, mayonnaise and arugula lettuce served on warmed focaccia

Add Pancetta or Prosciutto..... 2.50

The New Yorker Club 13.99
Sliced turkey, smoked ham, crispy pancetta, Gruyere cheese, pomray mustard, mayonnaise, iceberg lettuce and sliced tomatoes layered on granary bap

The Chinese Hoi-Sin Duck Wrap 13.99
Delightful hoi-sin sauce spread on a wrap with julienne of carrots, Bermuda onions, fresh coriander and oven roasted duck

The Sicilian 11.99
Grilled chicken with cremini mushrooms, sundried tomato pesto and Brie cheese served on herb focaccia

The Mariners Curried Tuna 11.99
Tuna mixed with yogurt, curry powder, cayenne pepper, raisins, finely diced celery and pineapple, served with sliced tomatoes and English cucumbers on a Swiss panini

The Mediterranean Vegetarian 14.99
Marinated sliced eggplant, zucchini, portabello mushroom cap and mixed bell peppers are grilled and served with Gorgonzola cheese, fresh basil and house marinated tomatoes presented on rosemary and potato bread

COMBO FEATURES

The Sandwich Trio 16.99
Includes your choice of soup or house/caesar salad with a choice of any half sandwich such as the New Yorker, Italian, Parisian or Duck Wrap

Baked Potato Duo 16.99
Includes your choice of soup or house/caesar salad with a choice of any fluffy russet baked potato listed below

BAKED POTATOES

Bison Chilli Potato 10.99
Homemade bison chilli made with cremini mushrooms, corn, celery and an assortment of herbs and spices

Tangy Tuna Potato 10.99
Flaked tuna mixed with, celery, Spanish onions, pineapple, fresh cilantro, horseradish sauce, Worcestershire sauce, tabasco, curry powder, and a little mayonnaise.

5 Cheese Potato 10.99
Camembert, Swiss, Cheddar, Gruyere and Brie cheeses melted in a steaming potato topped with a spicy chilli jam and fresh cracked pepper

Italian Potato 10.99
Pitted kalamata olives, house marinated grape tomatoes, fresh basil chiffonade, grated Parmesan cheese, drizzled with extra virgin olive oil

Greek Potato 10.99
Homemade hummus, roasted red bell peppers, sliced Bermuda onions finished with fresh cilantro

The Mediterranean Vegetarian 10.99
Marinated sliced eggplant, zucchini, portabello mushroom cap and mixed bell peppers, all chopped with fresh basil, house marinated tomatoes and Gorgonzola cheese



THYME TO DINE WITH SMALLER BITES

Cremini Mushroom and Goat Cheese Bruschetta with House Marinated Tomatoes 11.99

Balsamic roasted cremini mushrooms, layered with soft creamy goat's cheese and house marinated tomatoes served on a toasted garlic crustini

Almond Crusted Baked Camembert 10.99

A whole Camembert wheel coated with ground almonds, baked in the oven to a golden brown, topped with brown sugar and Manitoulin maple syrup, served with grilled flat bread

Elk and Caribou Carpaccio 13.99

Lightly pan seared elk and caribou tenderloins, marinated with a curious blend of fresh herbs and aged balsamic vinegar, thinly sliced, served with arugula greens, marinated forest mushrooms, drizzled with black truffle oil

Duck and Pork Terrine with Pistachios 10.99

Ripe, hand-squashed cherry tomatoes, marinated Fresh Duck and Pork meat blended together with Curious Thyme's mix of fresh herbs and spices, red wine, onions, eggs and hand picked pistachios. Served with a 10 year old Tawny Port Jelly and warmed focaccia bread

Baked Artichoke, Thyme and Lemon Dip with Grilled Pita Bread 12.99

Sautéed artichokes are combined with cream cheese, fresh squeezed lemon juice, garlic, fresh thyme and grated Parmesan cheese, baked in the oven and served with grilled pita points

Coffee Crusted Scallops 15.99

Jumbo sea scallops, topped with freshly crushed coffee beans, baked in the oven, served in a Kahlua and cream reduction

Pan-fried Shrimp Cakes with Garlic Aioli and Mango Coulis 12.99

Chopped black tiger shrimp, mixed with diced bell peppers, shallots, fresh garlic, chives and a hint of "Chef spice", pan fried, to a crisp golden brown, served with a side of garlic aioli and drizzled with a fresh mango coulis

Warm Root Vegetable Salad* 10.99

Green zucchini wedges, eggplant spears, golden patty pans, Ontario grown carrots, turnip, and radishes, slow roasted in the oven to bring out their natural flavours, drizzled with a sweet balsamic reduction and white truffle oil

Simple Tossed Green Salad*

Young greens served with cherry tomatoes and marinated red and yellow bell peppers tossed with a light citrus vinaigrette

Side – 6.99

Large – 11.99

The Curious Caesar Salad*

Whole Romaine lettuce leaf hearts fanned on a plate, served with rustic Curious Thyme's oven roasted Parmesan and fresh thyme hand ripped croutons, drizzled with our own homemade caesar dressing

Side – 7.99

Large – 13.99

Curious Niçoise Salad*

Warm roasted fingerling potatoes, crisp green beans, chopped hot-house tomatoes, kalamata olives and a hard boiled quail egg, topped with a light red wine vinaigrette is our take on this classical French salad. Add a grilled yellow fin tuna steak for a traditional style niçoise

Side – 7.99

Large – 13.99

*Add Grilled 6 oz. Chicken Breast5.99

*Add Grilled 4 oz. Salmon Fillet.....6.99

*Add Grilled 6 oz. Roasted Duck Breast.....7.99

*Add 4oz Yellow Fin Tuna Steak7.99

THYME TO DINE WITH LARGER APPETITES

Fresh Pasta, Pancetta, Chicken and Arugula in a Sherry Cream Sauce 12.99

Sautéed pancetta and shallots, deglazed with sweet sherry, with the added flavours of heavy cream and chicken tossed together with our fresh noodles, topped with chopped arugula leaves

Buffalo Burger with Chilli and Mango Salsa and Pecorino Toscano Cheese 14.99

6 oz. ground buffalo patty, served on an artisan loaf with shaved Pecorino Toscano cheese and a fresh chilli and mango salsa served with your choice of Curious Spuds or a tossed green salad

Blackened Cajun Catfish 17.99

Fresh Catfish fillet, dredged in mixed Louisiana style seasonings, cooked in a smoking cast-iron skillet until perfectly blackened, topped with a garlic and herb butter, served with citrus scented basmati rice and fresh vegetables

Caramelized Apple and Walnut Salad with Crumbled Gorgonzola 17.99

Mixed lettuce topped with slices of raspberry balsamic caramelized apples, toasted walnuts, crumbled Gorgonzola cheese, and grilled chicken breast, finished with a light raspberry vinaigrette

Deconstructed Spring Roll and Duck Breast Salad 18.99

Golden brown won ton wrapper topped with shaved carrots, fresh ginger, julienne celery, chopped cilantro and bean sprouts, served aside an oven roasted duck breast drizzled with an Asian inspired vinaigrette

Thyme Roasted Portabello, Red Pepper and Cauliflower Lasagne 16.99

Portabello mushroom caps, roasted with fresh thyme, layered with baked cauliflower florets, roasted red bell peppers, homemade lasagne sheets and alfredo sauce, served on a bed of organic baby spinach

Grilled Polenta, Pear and Portabello Mushroom Salad 18.99

Seasoned polenta triangles, lightly grilled and sautéed portabello mushrooms, combined with a garlic and red wine reduction, topped with grilled pear wedges and walnuts, placed on nutty arugula leaves

Vanilla Bean Chicken Supreme 19.99

Chicken supreme pan-fried to a golden brown, finished in the oven, draped with sautéed cremini mushrooms in a fresh vanilla bean cream sauce with roasted mini potatoes and seasonal vegetables