

Wild Thyme Café

LUNCH MENU

Appetizers

CRISPY CALAMARI Aioli & Cocktail Sauce.	7.95
SHRIMP LETTUCE WRAPS Cocktail & Cilantro Lime Sauce	7.95
CUP OF WHITE CHILI "Award Winning"	4.50
BASKET OF HOMEMADE FOCCACIA BREAD – with Sweet Chili Sauce –	4.75
BASKET OF GARLIC CHEESE FLATBREAD	4.95
CRAB CAKES Dijon Honey & Lemon Caper Sauce.	8.95
THAI BEEF SKEWERS Ginger Sesame Sauce & Asian Slaw.	7.95
SOUP OF THE DAY Cup 3.95 Bowl 5.25	

Salads

Salads served with your choice of our Zucchini Bread or Our Homemade Focaccia. All of Our Dressings are made on the premises with zero trans fat.

HOUSE SALAD Baby Field Greens, Yellow & Red Tomatoes, House Vinaigrette.	5.25
ICEBERG WEDGE Crisp Iceberg with Ranch Dressing, Tomatoes, Red Onions & Bleu Cheese Crumbles.	6.75
TOMATO STACK Sliced Seasonal Tomatoes, Buffalo Mozzarella, Fresh Basil Leaves, Red Onions, Bleu Cheese Crumbles, House & Reduced Balsamic Dressings.	7.75
SHRIMP LETTUCE WRAPS Tostada Style marinated Mexican-Style Shrimp served in a Baby Tostada Shell with Iceberg Lettuce, Cheddar Cheese, Avocado & Red Onions. Served with Our Spicy Cocktail & Cilantro Lime Sauce.	9.95
ITALIAN CHOPPED SALAD Mixed Greens with Turkey Breast, Dry Salami, Provolone & Bleu Cheese Crumbles, Tomato, Sliced Red Onion, Green Onions & Herbaceous Vinaigrette. (CAUTION...may become habit forming)	Half 8.95 Full 10.50
GRILLED CHICKEN CAESAR Crisp Romaine, Fresh Parmesan & Herb Croutons.	Half 8.95 Full 10.50
GRILLED SALMON CAESAR	12.75
CRAB COBB SALAD Crab, Bacon, Eggs, Asparagus, Avocado, Tomatoes, Bleu Cheese Crumbles, Balsamic Vinaigrette.	12.75
TURKEY COBB SALAD	11.75
CRISPY AHI TUNA SALAD Panko Crusted Rare Ahi layered over Romaine, Napa & Red Cabbage, Julienne Carrots, Tomatoes, Scallions, & Sliced Almonds in a Mango Ginger Dressing.	12.75
CHINESE CHICKEN SALAD A blend of Iceberg Lettuce, Carrots, Green Onions, Rice Noodles, Julienne Chicken, Snow Peas & Fried Wontons Strips.	Half 9.00 Full 10.50
TRI-TIP THAI BEEF SALAD Chopped Romaine Lettuce, Iceberg, Red Cabbage, Carrots, Scallions, Snow Peas & Tomatoes tossed in a Sesame Ginger Dressing, topped with Marinated Tri-Tip & Crispy Wonton Strips.	11.75

Pastas

GRILLED CHICKEN WITH BOW TIES Creamy Pesto Sauce, Tomatoes, Walnuts and Parmesan.	11.95
WILD MUSHROOM PENNE PASTA Fresh Exotic Mushrooms sautéed with Garlic, Fresh Herbs and White Truffle Oil, Basil & Italian Parsley. (Add Sautéed Chicken 2.00)	11.00
MAC & CHEESE with Smoked Ham & Parmesan Bread Crumb Topping.	9.25
LINGUNIN CHECCA A Classic dish with minced Garlic, Extra Virgin Olive Oil, Fresh Buffalo Mozzarella, Basil Chiffonade & Parmesan Reggiano. (Add Sautéed Shrimp 3.00)	9.75

Entrées

BEER BATTERED FISH & CHIPS Aioli & Asian Slaw.	12.95
PACIFIC SOLE Lightly Floured & Grilled. Served with Spinach Lemon Sauce, Sautéed Vegetables & Jasmine Rice.	11.75
WHITE CHILI WITH CHICKEN Our "Award Winning" Recipe. Topped with Monterey Jack Cheese & a Dollop of Sour Cream (No Chicken 8.95)	9.95
PAN CRUSTED SALMON Topped with Fresh Tomatoes, Truffle Basil Vinaigrette. Served with Sautéed Vegetables & Jasmine Rice.	13.25
QUICHE Baked in a Flaky Crust with Egg Custard Filling. Served with Mixed Greens. • SOUTHWEST Chicken, Ortega Chiles, Jalapeño, Tomato, Cheddar & Jack. 9.95 • FLORENTINE Spinach, Sautéed Onions, Mushrooms, Jack & Cheddar. 8.95	
CRAB CAKES Dijon Honey & Lemon Caper Sauce with Sautéed Vegetables & Jasmine Rice.	12.50
CHICKEN PICCATA Sautéed & Deglazed with White Wine, Capers & Lemon. Served with Vegetables & Jasmine Rice.	12.75
FISH TACOS Soft Corn Tortillas filled with Grilled Pacific Sole, Shredded Cabbage, Jack Cheese, Diced Tomato & a Cilantro Lime Cream Sauce. Served with House Field Greens.	9.25
SHRIMP TACOS	10.25
FRITTATA FLORENTINE OMELETTE Fresh Spinach, Zucchini, Tomatoes & Mushrooms with Jack & Parmesan Cheese. Served with Fresh Fruit & Choice of Bread.	8.95

Giant Brittany Crêpes

Our Crepes are served with Mixed Field Greens & House Vinaigrette.

LA CRÊPE TRI-TIP Oven Roasted Marinated Tri-Tip with Roasted Red Peppers, Ortega Chilis, Grilled Onions, Provolone & Parmesan Cheese.	Half 8.95 Full 10.50
LA PARISIENNE Fresh Spinach, Brie Cheese, Jack Cheese, Walnuts & Parmesan Sauce.	Half 8.25 Full 9.95
CHICKEN LA REINE Chopped grilled Chicken Breast, Mushrooms, Jack & Provolone Cheese, Green Onions & a ladle of Cream Sauce.	Half 8.50 Full 10.25
LE CRABE CRÊPE Delicious Blue Crab Claw Meat, Lemon Tarragon Sauce, Onions, Tomatoes & Asparagus.	Half 9.50 Full 11.25

Sandwiches

Your choice of Mixed Field Greens, French Fries or Fresh Fruit.

WILD THYME BURGER Half Pound Ground Sirloin with Cheddar Cheese on an Artisan Roll with all the trimmings.	9.25
A.B. CHEESE BURGER Half Pounder, Avocado, Bacon & Jack Cheese served on an Artisan Roll with all the trimmings.	9.75
SEARED AHI SANDWICH Sashimi Grade Grilled Ahi with Zesty Aioli Sauce, Sliced Tomatoes & Provolone Cheese on Homemade Focaccia.	9.95
ROASTED TRI-TIP SANDWICH Thin slices of Seasoned Choice Tri-Tip, Tomatoes, Grilled Onions, Melted Provolone, Arugula & Our Horseradish Mayo on Grilled Sourdough.	9.95
TURKEY & BRIE MELT Thinly Sliced Turkey with Brie Cheese, Carmelized Onions, Aioli on Griddled Sourdough Bread.	9.50
SEVEN GRAIN TURKEY CLUB Piled high "Three Decker" with Turkey, Avocado, Bacon, Tomato, Lettuce, Jack & Mayo on Multi Grain Whole Wheat Toast.	9.25
GRILLED CHICKEN CAPRESE With vine ripened Tomatoes, Shaved Red Onions, Fresh Buffalo Mozzarella, Baby Arugula, reduced Balsamic Vinegar & Basil Aioli on Grilled Focaccia.	9.75
SOUP, SALAD & HALF SANDWICH With your choice of half Sandwich on Wheat, Egg or Sour Dough. • Turkey & Jack Cheese • Avocado, Bacon & Tomato 8.75 • Tri-Tip Cheese Steak 9.00	
GRILLED VEGETARIAN SANDWICH Grilled Zucchini, Tomatoes, Onions, Fresh Spinach, Buffalo Mozzarella & Zesty Balsamic on Grilled Focaccia.	8.95

–WINE & BEER –

White Wine

	Glass	Bottle
SAUVIGNON BLANC Matua Valley New Zealand 2005	6.75	26.00
PINOT GRIGIO Pasqua, Veneto Italy 2006	6.25	23.00
CHARDONNAY Wild Thyme Central Coast 2005	5.75	21.00
CHARDONNAY Meridian Santa Barbara 2005	6.00	22.00
CHARDONNAY Rodney Strong Chalk Hill 2005	8.00	29.00
CHARDONNAY La Crema Sonoma 2006	8.75	32.00
WHITE ZINFANDEL Wild Thyme Central Coast 2005	5.25	19.00

Red Wine

PINOT NOIR Castle Rock, Sonoma 2005	6.00	26.00
PINOT NOIR Edna Valley Vineyards San Luis Obispo 2006	6.50	28.00
CABERNET SAUVIGNON Wild Thyme Central Coast 2005	5.75	21.00
CABERNET SAUVIGNON Grand Estates Columbia Valley 2004	6.25	23.00
CABERNET SAUVIGNON Avila Santa Barbara 2007	7.00	26.00
MERLOT HOGUE Columbia Valley 2005	5.75	21.00
MERLOT RAVENSWOOD Vintner's Blend 2003	6.25	23.00

Sparkling

DOMAINE STE. MICHELLE NV BRUT		20.00
SEGURA VIUDAS, BRUT RESERVE "Cava"	(Split)	5.95

Beer

SAMUEL ADAMS		4.75
BUDWEISER		3.95
BUD LIGHT		3.95
COORS LIGHT		3.95
SIERRA NEVADA PALE ALE		4.75
HEINEKEN		4.75
AMSTEL LIGHT		4.75
CORONA		4.75
STELLA ARTOIS		4.95
BUCKLER - Non-Alcoholic		3.95

Select Reserve

CHARDONNAY Wild Horse Paso Robles 2005		31.00
Sonoma Cutrer Russian River Ranches 2005		34.00
Newton Napa-Sonoma 2005		39.00
Rombauer Napa 2006		45.00
WHITE VARIETALS Pinot Gris Duck Pond, Willamette Valley 2006		24.00
Sauvignon Blanc Markham Vineyards, Napa 2005		24.00
Fume Blanc Ferrari-Carrano, Sonoma 2006		32.00
Sauvignon Blanc Cakebread, Napa 2006		43.00
CABERNET SAUVIGNON Avila Santa Barbara 2004		27.00
Rock and Vine North Coast 2005		29.00
Souverain Alexander Valley 2005		32.00
St. Clement Napa 2004		45.00
MERLOT Ray's Station Sonoma 2003		28.00
Robert Hall Paso Robles 2005		31.00
Sterling Napa 2004		34.00
PINOT NOIR Greg Norman Estates Santa Barbara 2006		31.00
Laetitia Arroyo Grande 2006		37.00
Fess Parker Santa Barbara 2006		44.00

Wild Thyme DESSERTS

Dessert Crepes

BANANA FOSTER (A must try!) Grilled Bananas folded into our house Caramel Rum Sauce. Served with Vanilla Ice Cream	5.95
LEMON CUSTARD & WILD BLUEBERRY Zesty Custard & Wild Maine Blueberries	4.95
STRAWBERRIES & CREAM Need we say more?	4.95
APPLE CINNAMON CHEDDAR (A Classic!) Grilled Apples, sharp Cheddar Cheese & Cinnamon Sauce	5.25
NUTELLA ROCK & ROLL Nutty, Nutella Chocolate Custard & Rocky Road Nuts	4.95
GRAND MARNIER ORANGE CREPES Triangle folded Crepes glazed with Grand Marnier Orange Sauce. Served with Fresh Berries & Whipped Cream	5.50

Cakes, Cheesecake & Pies

WHITE CHOCOLATE RASPBERRY MOUSSE (with Oreo Cookie Crust)	4.75
NEW YORK CHEESECAKE	4.50
CLASSIC CHOCOLATE CAKE	3.95
"OUR FAMOUS" CARROT CAKE	3.95
DEEP DISH APPLE PIE** with Cinnamon Sauce	3.95
SUGAR-FREE DEEP DISH APPLE PIE**	4.15
BOYSENBERRY PIE**	4.15
WILD MAINE BLUEBERRY CRUMBLE PIE**	4.50
APPLE & BOYSENBERRY COBBLER (Individually baked & served with Vanilla Ice Cream)	4.75
SOUTHERN PECAN PIE**	4.25
FRESH STRAWBERRY OR PEACH PIE (Seasonal)	3.95
FRESH FRUIT TART	4.25
PUMPKIN PIE (Seasonal)	3.75
CHERRY PIE**	3.95

**Try heated & served a la mode

Add 1.10

Ice Cream Extras

HOT FUDGE SUNDAE	4.35
SMALL HOT FUDGE SUNDAE	3.50
HOT FUDGE BROWNIE SUNDAE	4.75
MILK SHAKE (MINT, CHOCOLATE OR VANILLA)	3.25
BROWNIE	2.50
PLATE OF HOMEMADE COOKIES	2.25
LEMON OR PECAN BAR	1.95
DISH OF ICE CREAM	2.65

Beverages

*COKE, SPRITE, DIET COKE, ROOT BEER OR DR. PEPPER	2.25
SAN PELLEGRINO SPARKLING WATER (16 oz.)	2.95
*ICED TEA - PASSION FRUIT	2.25
*HOT TEA - ASSORTED	2.25
2% MILK OR NON-FAT	2.25
FRESH SQUEEZED ORANGE OR GRAPE FRUIT	2.35
APPLE OR CRANBERRY	2.35
*LEMONADE	2.25

Uncommon Grounds

COLUMBIAN COFFEE	2.25
DECAF COFFEE	2.25
ESPRESSO	2.25
CAPPUCCINO	2.95
CAFE LATTE	2.95
CAFE MOCHA	2.95
HOT CHOCOLATE	2.25
CAPPUCCINO MILK SHAKE	3.25
MOCHA MILK SHAKE	3.25

*FREE Refills