

It's About Thyme

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RESTAURANT WEEK MENU

OCTOBER 9 - 13, 2018

\$30 PER PERSON PLUS TAX

(CHOOSE ONE ITEM FROM EACH COURSE PER PERSON)

APPETIZERS:

*BUTTERNUT SQUASH RAVIOLI: RAVIOLIS SERVED IN AN ALMOND POMEGRANATE SAUCE (V)

*OCTOBERFEST SAUSAGE: GRILLED GERMAN SAUSAGE ON RED CABBAGE WITH A MUSTARD CREAM SAUCE (GF)

*HOUSE SALAD: FIELD GREENS TOSSED WITH MARINATED TOMATOES, CRUMBLED STILTON, AND OUR HOMEMADE CHAMPAGNE SHALLOT VINAIGRETTE (V,GF,VGO)

*SOUP OF THE DAY: CHOICE OF ONE OF OUR HOMEMADE SOUPS (GF,VGO)

ENTREES:

*PETIT FILET: FIVE OUNCE PAN SEARED FILET, SERVED OVER CRÈME FRAICHE WHIPPED POTATOES, WITH A ONION BALSAMIC SAUCE

*FISH OF THE DAY: FIRE GRILLED, SERVED OVER SAFFRON POLENTA WITH A ROASTED TOMATO SAUCE AND A CRAB BASIL ROASTED RED PEPPER LEMON PESTO (GF)

*SMOKED PORK CHOP: SERVED OVER HONEY GRITS WITH A DRIED FRUIT & PORT CHUTNEY, FINISHED WITH A PECAN CHIVE RELISH (GF)

*CHICKEN: FIRE GRILLED HERB & HONEY MARINATED CHICKEN BREAST, SERVED OVER GRATIN POTATOES, KALE, PEACH & CHIPOTLE CHICKEN SAUSAGE RAGOUT

*VEGETABLE MISCELLANY: SPICED LENTIL & VEGETABLE PATTY OVER ROASTED SWEET POTATOES WITH RATATOUILLE & FRIED BASIL (GF,V,VGO)

DESSERTS:

*KEY LIME PIE (V)

*CHOCOLATE FLOURLESS TORTE (GF,V)

*GELATO (GF,V)

*SORBET (GF,V,VGO)

GF: GLUTEN FREE **V:** LACTO- OVO VEGETARIAN **VGO:** VEGAN OPTION

*No substitutions. Price excludes beverages, alcohol, tax, and gratuity. Dine-in only. A twenty percent gratuity will be added to parties of five or more. We are sorry, **there are no separate checks.** Consuming raw or undercooked food can increase your risk of food-borne illness.**