

Thyme in Culpeper

LUNCH MENU – SERVED FROM 11:00AM UNTIL 3:00PM

STARTERS & SALADS

BRUSCHETTA

FOCACCIA, TOPPED WITH TOMATOES AND BASIL, WARMED, FINISHED WITH PARMESAN CHEESE...\$7.99

PEPPERS AND OLIVES

ROASTED RED PEPPERS WITH KALAMATA OLIVES IN VIRGIN OLIVE OIL AND GARLIC...\$10.50

GREEK SALAD

RED, YELLOW, AND GREEN PEPPERS, TOSSED WITH FETA, CUCUMBERS, OLIVES, TOMATOES, AND RED ONIONS, MARINATED IN FRESH DILL, OLIVE OIL, AND RED WINE VINEGAR...\$9.50**

CAESAR SALAD

TRADITIONAL...\$7.50**

HOUSE SALAD

FIELD GREENS, TOSSED WITH MARINATED TOMATOES, STILTON CHEESE AND OUR CHAMPAGNE SHALLOT VINAIGRETTE...\$7.95**

**ADD TO ANY SALAD

TUNA...\$7.00 CHICKEN...\$5.95

SALAD NICOISE

GRILLED TUNA STEAK OVER FIELD GREENS TOSSED WITH OLIVES, TOMATOES, POTATO, AND OUR HOMEMADE VINAIGRETTE...\$14.50

SOUPS

ALWAYS TWO:

CUP...\$4.95
BOWL...\$7.00
(SEAFOOD SOUP EXTRA)

SANDWICHES

OPEN-FACED HAM

OPEN-FACED HAM: FOCACCIA TOPPED WITH HAM, SWISS CHEESE, TOMATO, AND BACON, WARMED IN THE OVEN & TOPPED WITH BECHAMEL, SERVED WITH A SIDE HOUSE SALAD...\$12.50

PORTOBELLO MUSHROOMS

MUSHROOMS SAUTEED WITH TOMATOES AND RED WINE: SERVED OPEN FACED OVER FOCACCIA BREAD WITH FIELD GREENS...\$10.95

CHEESEBURGER

FIRE GRILLED GROUND FILET MIGNON BURGER TOPPED WITH CHEESE, SERVED WITH A SIDE HOUSE SALAD...\$12.99*
ADD BACON OR MUSHROOMS...\$1.95
*ADD ONIONS...\$1.25

GRILLED CHICKEN BREAST

ON FOCACCIA WITH HOMEMADE DILL MAYONNAISE: SERVED WITH A SIDE HOUSE SALAD...\$9.50

GRILLED TUNA STEAK

ON FOCACCIA WITH FRESH PESTO, SERVED WITH A SIDE HOUSE SALAD...\$14.00

PASTA

FETTUCCINI ALFREDO

WITH SUN DRIED TOMATOES...\$12.99

RAVIOLI

FRESH PASTA, STUFFED WITH SAUSAGE AND CHEESE, SERVED WITH SPINACH AND BLEU CHEESE IN HOMEMADE MARINARA...\$12.99**

PENNE PASTA

PENNE NOODLES, TOSSED WITH HOMEMADE MARINARA, FINISHED WITH PARMESAN CHEESE...\$11.99

**ADD TO ANY PASTA

TUNA...\$7.00
CHICKEN...\$5.95

MAIN COURSES

ROTISSERIE CHICKEN

CHICKEN, ENCRUSTED WITH HERBS, ROTISSERIE ROASTED, SERVED WITH OUR SIDE GREEK SALAD...\$13.99

PALAZZO POT ROAST

THE WAY OF AN OLD ITALIAN: BRAISED WITH RED WINE AND PLUM TOMATOES, SERVED WITH PENNE PASTA...\$14.99

CHICKEN AND DUMPLINGS

A FLAT, SLICK DUMPLING WITH PEAS, CARROTS, AND POACHED CHICKEN IN HOMEMADE BROTH WITH CURRY...\$13.99

**ALWAYS
DAILY
SPECIALS!**

DINNER MENU – SERVED FROM 5:30PM UNTIL 10:00PM

STARTERS

PORTOBELLO MUSHROOMS

SAUTEED WITH TOMATOES AND BASIL IN RED WINE, SERVED WITH FIELD GREENS...\$10.50

SMOKED TROUT

SERVED OVER FIELD GREENS WITH MARINATED TOMATOES, CAPERS, RED ONIONS, AND DIJON MUSTARD...\$10.25

SALADS

GREEK

MIXED BELL PEPPER TOSSED WITH CUCUMBERS, TOMATOES, FETA, BLACK OLIVES MARINATED IN FRESH DILL, OLIVE OIL, AND RED WINE VINEGAR...\$9.50

CAESAR

THE TRADITIONAL WITH HOMEMADE BAKED CROUTONS...\$7.99

DUCK PLATE

DUCK AND PORK PLATE WITH BLACK TRUFFLES, SERVED OVER FIELD GREENS WITH MARINARA TOMATOES, RED ONIONS, CORNICHONS, DIJON MUSTARD, MANGO CHUTNEY, AND WATER CRACKERS...\$13.50

SAUSAGE SPECIAL

FIRE GRILLED RABBIT, PORK, AND GINGER SAUSAGES, SERVED OVER FIELD GREENS W/ MARINATED TOMATOES, RED ONIONS, DIJON MUSTARD, AND MANGO CHUTNEY...\$11.50

HOUSE

FIELD GREENS TOSSED WITH MARINATED TOMATOES STILTON CHEESE AND OUR CHAMPAGNE SHALLOT VINAIGRETTE...\$7.95

SOUPS

ALWAYS TWO: (SEAFOOD SOUP EXTRA)...\$7.00

PASTAS

FETTUCCHINI ALFREDO

WITH SUN DRIED TOMATOES...\$15.99

RAVIOLI

PASTA STUFFED WITH FOUR CHEESES, SERVED WITH SPINACH AND STILTON CHEESE FINISHED WITH HOMEMADE MARINARA...\$15.99

VEAL AND PASTA

MEDALLIONS OF VEAL SAUTEED WITH TOMATOES AND RED WINE WITH PENNE PASTA...\$31.00

SCALLOPS

SAUTEED SEA SCALLOPS WITH TOMATOES, BLACK OLIVES, CAPERS, WHITE WINE AND PENNE PASTA...\$28.00

MAIN COURSES

PALAZZO POT ROAST

THE WAY AN OLD ITALIAN WOULD: BRAISED IN RED WINE AND TOMATOES, SERVED WITH PENNE PASTA...\$20.99

VEAL MEDALLIONS

MEDALLIONS OF VEAL TENDERLOIN, SAUTEED WITH ARTICHOKES AND MARSALA, TOPPED WITH BUFFALO MOZZARELLA, SERVED OVER POTATO GRATIN...\$32.00

SALMON FILET

ENCRUSTED WITH NUTS AND PAN ROASTED, SERVED WITH SAFFRON SAUCE...\$22.99

SOUTH BEACH STEAK

MARINATED AND GRILLED FLAT IRON STEAK, SERVED OVER CHOW CHOW, TOPPED WITH CARMELIZED LEEKS AND HAVANA HOT SAUCE...\$25.99

FRESH HAM

STUFFED WITH PORT SOAKED DRIED FRUIT, SERVED OVER POTATO GRATIN WITH CHAMPAGNE SAUERKRAUT AND ROASTED RED PEPPER...\$21.99

PEPPER STEAK

PEPPERCORN ENCRUSTED AND PAN SEARED NEW YORK STRIP IN TRADITIONAL GREEN PEPPERCORN COGNAC SAUCE, SERVED OVER POTATO GRATIN...\$36.00

**We are sorry, no separate checks, an 18% gratuity will be added to parties of 5 or more. Please refrain from using your cell phone in the dining room and place on vibrate. Thank you. *Consuming raw or undercooked foods can increase your risk of foodborne illness.*