



small plates

BREAD & BUTTER BOARD **V**
 warm Thyme Square seasonal breads,
 daily specialty compound butters \$4

CAJUN SHRIMP POPPERS
 crispy popcorn shrimp, remoulade
 dipping sauce \$9

CRISPY POLENTA **V GF**
 fried cornmeal crusted cheesy polenta
 squares, zesty marinara \$6

WARM GOAT CHEESE DIP **V GF**
 roasted red peppers, grilled baguette \$7

CHICKEN SATAY
 char-grilled chicken skewers, zucchini
 pickles, sesame, spicy peanut sauce \$8

salads + soup

CHOP CHOP **V GF**
 mixed greens with a rainbow of
 vegetables, feta cheese, and
 pumpkin seeds sm \$6 reg \$9

CLASSIC CAESAR+
 romaine, Brad's caesar dressing,
 parmesan, herbed croutons,
 fresh black pepper sm \$6 reg \$9

FIELD GREENS **V GF**
 seasonal lettuces, tomato, cucumber,
 carrot ribbons sm \$5 reg \$8

SOUP & SALAD COMBO
 our daily homemade soup and Field
 Green salad \$8
 • with Caesar or Chop Chop Salad \$9

SOUP DU JOUR
 our daily homemade selection \$5
 (price may vary upon selection)

House-made Dressings:
 house, caesar, fig balsamic, creamy herb

Additions:
 • char-grilled chicken \$4
 • char-grilled jumbo shrimp \$7
 • char-grilled flat-iron steak \$8

V VEGETARIAN

GF GLUTEN FREE (or gluten free preparation available)

Please alert your server to any allergies before placing your order.

sandwiches, etc.

THAI LETTUCE WRAPS GF

build-your-own wraps with satay chicken, carrot ribbons, zucchini pickles, cilantro, peanut + tamarind sauces \$11

- vegetarian w/grilled tempeh \$11 V

BAJA SHRIMP TACOS *(choice of side)* GF

char-grilled shrimp, corn + jalapeño relish, grape tomatoes, citrus crema, fresh cilantro \$13

CALIFORNIA CHICKEN WRAP *(choice of side)*

grilled herb-crust chicken, shredded cheddar, red peppers, citrus-avocado cream \$9

- w/char-grilled shrimp \$13

POT PIE COMBO

petite portion of our rich chicken pot pie served with field green side salad \$10

BRAD'S BACKYARD BURGER+ *(choice of side)*

half-pound char-grilled fresh beef patty topped with lettuce, tomato, onions, and mayo on a toasted bun \$10

- vegetarian w/grilled tempeh \$10 V
- dress it up with cheese or bacon! \$1 each

BISTRO BURGER+ *(choice of side)*

half-pound char-grilled fresh beef patty, sharp cheddar, bacon onion jam, lettuce, tomato, zucchini pickles, mayo on a toasted bun \$12

- w/char-grilled chicken breast \$11

PHILLY CHEESESTEAK *(choice of side)*

Angus sirloin, sauteed onion, melted monterey jack, soft hogie roll, beef au jus \$10

- add grilled red peppers or jalapeños! 50¢ each

sides \$4 V

pearled couscous smashed potatoes natural cut fries daily vegetable mac 'n' cheese

beverages \$3

SOFT DRINKS *(free refills)*

coke, diet coke, cherry coke, root beer, sprite, mr. pibb, orange fanta

BREWED ICED TEA *(free refills)*

LEMONADE *(free refills)*

JUICE orange, pineapple, cranberry, tomato

coffee + tea

CUP O' JOE french roast, regular or decaf \$2.5

ESPRESSO regular or decaf single \$2, dbl \$3

HOT CHOCOLATE \$3

HOT TEA \$2.5

english breakfast, earl grey, mint, cammomile, green, rooibus

desserts \$6

Ask about our homemade daily selections!

V VEGETARIAN

GF GLUTEN FREE (or gluten free preparation available)

+Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menu items are prepared in an environment that also prepares wheat, soy, milk, nuts, and eggs.