



CURIOUS THYME'S BISTRO

THYME FOR SOUP

Chef's Homemade Soup of The Day 7.00
All our soups are made fresh daily using as much locally produced ingredients as possible

Roasted Tomato Garlic and Fresh Herb 7.00
Leamington hot-house tomatoes slowly oven roasted with fresh basil, thyme, rosemary and garlic then blended to make a delicious fresh tasting soup

Curious Thyme's Original Spicy Pumpkin 7.00
Back by popular demand, fresh roasted pumpkin, mixed with the subtle flavour of chili peppers

Ind. Warm Loaf from Golden Grain Bakery 2.00
To ensure quality and freshness we do not serve sliced bread at Curious Thymes Bistro. We have our bread delivered fresh daily from Sudbury's own Golden Grain Bakery and warm the loaf to order and serve it with our own honey and thyme infused butter or roasted red pepper hummus

THYME FOR SANDWICHES

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

The Italian 13.00
Fresh basil pesto, sliced buffalo mozzarella, house marinated tomatoes, chopped kalamata olives, served on fresh rosemary and potato loaf
Add Pancetta or Prosciutto.....2.50

The Parisian 13.00
Homemade onion marmalade spread on soft Brie cheese, Dijon mustard, mayonnaise and arugula lettuce served on warmed focaccia
Add Pancetta or Prosciutto.....2.50

The New Yorker Club 14.00
Sliced turkey, smoked ham, crispy pancetta, Gruyere cheese, pomray mustard, mayonnaise, lettuce and sliced tomatoes layered on granary bag

The Chinese Hoi-Sin Duck Wrap 14.00
Delightful hoi-sin sauce spread on a wrap with julienne of carrots, Bermuda onions, fresh coriander and oven roasted duck

The Mediterranean Vegetarian 15.00
Marinated sliced eggplant, zucchini, Portobello 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

The Captains Catch Wrap 15.00
Fire grilled jumbo tiger shrimp and fresh sliced ripe avocado with house marinated cherry tomatoes and mixed baby green lettuce

The Sandwich Trio 17.00
Includes a choice of soup, with a tossed green salad, or Caesar salad, and any half sandwich

THYME FOR BURGERS

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

Quarter Pound Fire Grilled Hamburger 13.00
Hand pressed lightly seasoned ground beef burger grilled and served with, ketchup, mustard, relish, lettuce, sliced tomato served on a traditional hamburger bun
Add Cheese 1.00

BBQ Chicken Breast Burger 14.00
Grilled 6 oz butter flied chicken breast brushed with our homemade BBQ Steam Whistle Pilsner sauce topped with sautéed cremini mushrooms
Add Cheese 1.00

Homemade Bison Burger 15.00
Hand pressed lightly seasoned 8 oz ground bison burger topped with Pecorino Toscano cheese with a fresh mango and chili salsa on an artisan loaf with lettuce and sliced tomatoes

Homemade Kangaroo Burger 16.00
Hand pressed lightly seasoned 8 oz ground kangaroo burger, topped with melted blue cheese and our homemade onion, raisin marmalade on an artisan loaf with lettuce and sliced tomatoes

THYME FOR PIZZA

An Infused Vegetarian
Freshly grated smoked Scamorza cheese, with homemade tomato herbed pizza sauce, house marinated artichoke hearts, slices of fire roasted and house marinated red bell peppers, homemade caramelized onions and sliced cremini mushrooms
Ind. - 13.00 Family - 19.00

The BBQ Chicken Supreme
Freshly sliced Bocconcini and grated aged white cheddar cheese with homemade BBQ pizza sauce base, char-grilled sliced chicken breast, shaved pancetta, sliced red onions and house marinated sun-blushed grape tomatoes
Ind. - 14.00 Family - 20.00

A Sea Lovers Delight
Crumbled feta goat's cheese on a rich homemade Alfredo sauce base with chopped char-grilled jumbo tiger shrimp, baby clams, smoked salmon, anchovies, freshly sliced red onions and capers
Ind. - 14.00 Family - 20.00

The Exotic Game Medley
Crumbled Gorgonzola and feta goat's cheese with homemade tomato herbed pizza sauce, sliced venison sausage, sliced duck breast, crispy boar bacon, homemade caramelized onions, house marinated artichoke hearts and house marinated sun-blushed grape tomatoes
Ind. - 15.00 Family - 22.00



THYME TO DINE WITH SMALLER BITES

Fried Green Tomatoes 8.75
Slices of fresh green tomatoes dusted with flour and a sprinkling of chili flakes, pan-fried in virgin olive oil served on mixed young greens with fresh basil leaves and house marinated grape tomatoes

A Trio of Bruschetta Shots 8.00
Hand prepared tomato bruschetta mix, served in 3 separate shot glasses and drizzled with a variety of homemade reduced vinegars, served with freshly grilled potato and rosemary bread

Grilled Brie, Berry and Port Wine Compote 11.00
Ontario grilled brie wheel warmed to a creamy consistency, draped with a warm mixed berry and port wine compote and grilled pita points

Chelmsford Farm Raised Elk Carpaccio 14.00
Farm raised Elk Loin from Green Zone Farm in Chelmsford is quickly seared in a cast iron pan, then marinated in a Sudbury blueberry vinaigrette, fresh thyme and rosemary, very thinly shaved and served with black truffle oil and marinated wild forest mushrooms

Sparkling Prosecco Scallops 15.00
Diver sea scallops from P.E.I. crusted with pistachios, baked in the oven served with a Prosecco and light cream reduction

Shrimp and Avocado Salad 18.00
Chopped jumbo tiger shrimp mixed with diced bell peppers, mayo, shallots, panko bread crumbs, garlic and homemade Cajun seasoning with slices of fresh ripe avocado accompanied by young organic spinach leaves

Crisp Broccoli Salad 14.00
Fresh broccoli florets, mixed with Bermuda onion slices, raisins, pine nuts and chopped bacon tossed in a sweet cream dressing

Fresh Watermelon Salad 14.50
Cubed watermelon, crumbled goat's cheese, and cashews placed on a bed of radicchio lettuce drizzled with a honey, lemon and thyme vinaigrette

Crusted Pear Salad 15.00
Fresh pear cored and stuffed with blue cheese, walnuts, and spinach crusted with toasted almonds warmed in the oven and served with mixed baby greens drizzled with a sweet balsamic reduction

Caramelized Apple and Walnut Salad with Crumbled Gorgonzola Cheese 15.00
Mixed baby green lettuce topped with slices of raspberry balsamic caramelized apples, toasted walnuts, and crumbled Gorgonzola cheese. Finished with a light raspberry vinaigrette

Simple Tossed Green Salad
Young green leaves served with house marinated cherry tomatoes and fire grilled house marinated red and yellow bell peppers, tossed with a light citrus vinaigrette
Side 7.00 Large 13.00

Curious Caesar Salad
Whole Romaine heart lettuce leaves 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 8.00 Large 14.00

Protein add-ons for Salads

- * Add Fire Grilled 6 oz. Chicken Breast.....7.00
- * Add Fire Grilled 4 oz. Salmon Fillet.....7.00
- * Add Pan Seared Grilled 6 oz Duck Breast.....8.00
- * Add Trio of Fire Grilled Shrimp.....8.00

THYME TO DINE WITH LARGER APPETITES

Fresh Pappardelle Primavera 13.00
Slow oven roasted Mediterranean vegetables, and house marinated cherry tomatoes tossed with fresh Pappardelle pasta, white wine, fresh garlic and extra virgin olive oil

Thyme Roasted Portobello, Red Pepper, Arugula and Cauliflower Lasagna 17.00
Portobello mushroom caps, roasted with fresh thyme, layered with baked cauliflower florets, roasted red bell peppers, arugula fresh pasta lasagna sheets and Alfredo sauce, served on a bed of organic baby spinach

Pancetta and Chicken Fettuccini 14.00
Julienne chicken breast sautéed with fresh garlic, minced shallots and sliced pancetta bacon finished with a splash of sherry and a touch of cream

Penne Pasta, Smoked Duck and Chili Sauce 17.00
Smoked duck breast sautéed with fresh ginger, water chestnuts, cashews, roasted red bell peppers and fresh asparagus spears in a tangy chili sauce

Local Pan-Fried Manitoulin Island Pickerel 17.00
Lightly floured with Curious Thyme's own seasoning, gently pan-fried until golden and served with a simple tossed green salad with house marinated cherry tomatoes, roasted red bell peppers and a light citrus vinaigrette

Blackened Cajun Catfish 18.00
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 seasonal vegetables

Apple Jack Ontario Pork Tenderloin 24.00
Seasoned and fire grilled Ontario pork tenderloin served with sliced apples, sundried cranberries, a pinch of cinnamon in a Jack Daniel's reduction, seasonal vegetables and mini roasted potatoes