

EGGS YOUR WAY choice of two poached, sunny-side up, or scrambled free-range eggs, served with applewood-smoked bacon, sourdough toast, butter, & house-made seasonal preserves	12	RIGHT START chia, flax, & hemp
BREAKFAST BURRITO free-range scrambled eggs, applewood-smoked bacon, pork sausage, gruyère cheese, onions,	14	FRESH FRUIT selection of organ • add yogurt and
roasted potatoes, & bell peppers, topped with house-made red sauce & sliced avocado FARMHOUSE PANINI applewood-smoked bacon, scrambled free-range eggs, & white cheddar cheese on panini-pressed	12	GRANOLA house made gran • add seasonal org
ciabatta, served with fruit FORAGER PANINI pork sausage, sautéed mushrooms, scrambled free-range eggs, fontina cheese, & tapatio	12	OATMEAL with dried cherrie • add slivered alm
on panini-pressed ciabatta, served with fruit		espresso ba
BRIOCHE SANDWICH two fried free-range eggs, applewood-smoked bacon, heirloom tomatoes, sharp cheddar, & garlic aioli on toasted buttery brioche bread • add avocado for 3.00	13	*ALL ESPRESSO D
		ESPRESSO
EGGS BENEDICT two poached free-range eggs, canadian bacon, & hollandaise sauce on a toasted english muffin,	13	AMERICANO
served with a parmesan arugula side salad & fruit		MACCHIATO
EGGS FLORENTINE	13	GIBRALTAR
two poached free-range eggs, spinach, & hollandaise sauce on a toasted english muffin,	15	CAPPUCCINO
served with a parmesan arugula side salad & fruit		LATTE
SPINACH & MUSHROOM OMELETTE	12	VANILLA LATTE
free-range eggs with spinach, mushrooms, & goat cheese, served with a parmesan arugula side salad		MOCHA LATTE
QUICHE OF THE DAY	12	CHAI TEA LATTE
served with a parmesan arugula side salad		DIRTY CHAI LATT
POACHED EGG TOAST	15	MATCHA LATTE
two free-range poached eggs, sliced avocado, & chili flakes on grilled country sourdough, served with a parmesan arugula salad		ICED MATCHA BL
		TEA LATTE
AVOCADO & BURRATA TOAST crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15	HOT TEA
		HOT CHOCOLATE
BAGEL & LOX choice of plain or onion bagel, atlantic smoked salmon, cream cheese, & heirloom tomatoes,	16	VANILLA STEAME
with cucumbers, red onions, & capers on the side		*please ask for o
PANCAKES	14	
creamy nutella, fresh strawberries, & strawberry whipped cream, dusted with powdered sugar		pour over
TOAST	5	
fresh baguette with butter & house-made seasonal preserves		INTELLIGENTSIA
		SINGLE ORIGIN

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RIGHT START chia, flax, & hemp seeds, pistachios, greek yogurt, & organic seasonal fruit	12
FRESH FRUIT selection of organic seasonal fruit • add yogurt and honey 2.00	8
GRANOLA house made granola with your choice of whole milk or greek yogurt & honey • add seasonal organic fruit for 3.00 • sub almond milk or soy milk 2.00	10
OATMEAL with dried cherries & steamed milk • add slivered almonds for 1.00 • sub almond milk or soy milk 2.00	8
espresso bar	
*ALL ESPRESSO DRINKS ARE MADE WITH INTELLIGENTSIA BLACK CAT ESPRESSO	
ESPRESSO	3.5
AMERICANO	3.5
MACCHIATO	4
GIBRALTAR	4
CAPPUCCINO	4
LATTE	4
VANILLA LATTE	4.5
MOCHA LATTE	4.5
CHAITEA LATTE	4.5
DIRTY CHAI LATTE	5.5
MATCHA LATTE	5.5
ICED MATCHA BLAST	5.5
TEA LATTE	4
ΗΟΤΤΕΑ	3
HOT CHOCOLATE	3.5
VANILLA STEAMER	3.5
*please ask for our complete tea selection	
pour over coffee	

INTELLIGENTSIA HOUSE BLEND OR DECAF COFFEE	4
SINGLE ORIGIN	5

add egg white substitution to any order for an additional 4.00
 add mary's free-range chicken to any order for an additional 4.00

olive & thyme is committed to supporting local, organic, & sustainable farming practices • WE PROUDLY SERVE MARY'S FREE RANGE CHICKEN & OUR EGGS ARE FREE RANGE CAGE FREE

cheese and charcuterie

SELECTION OF 3 CHEESES with accompaniments	15
SELECTION OF 5 CHEESES with accompaniments	25
CHARCUTERIE PLATE with accompaniments	17
CHEESE & CHARCUTERIE PLATE with accompaniments	25

refreshments

ICED TEA •BLACK•GREEN MINT•HERBAL	3.75
HOUSE-MADE LEMONADE	4
FRESH FRUIT AGUA FRESCA	4
ORANGE JUICE	5
MIMOSA • PROSECCO & ORANGE JUICE	12
BELLINI • PROSECCO & PEACH PUREE	13

beer

HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7



olive & thyme sparkling SOMMARIVA, PROSECCO 12/48 Veneto, Italy LOUIS ROEDERER, CHAMPAGNE 98 Champagne, France DOMAINE DE FONTSAINTE 12/48 Corbières, France WHISPERING ANGEL 14/56 Côtes de Provence, France 1/2 Bottle 26 DOMAINES OTT Côtes de Provence, France 95 **GROTH, SAUVIGNON BLANC** 13/52 Napa, California DOMAINE DU SALVARD, SAUVIGNON BLANC 12/48 Cheverny, France

BERONIA, VERDEJO Rueda, Spain	12/48
WHITE WINE FLIGHT	15
red HITCHING POST, PINOT NOIR "HOMETOWN" Central Coast, California	13/52
RIGHT HAND MAN, SYRAH Central Coast, California	13/52
J. WILKES, CABERNET SAUVIGNON Paso Robles, California	15/60
PESSIMIST, RED BLEND Paso Robles, California	15/60

15

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RED WINE FLIGHT

wine

rosé

white

lunch conducishos	
SPICY CHICKEN	
ary's free-range chicken, spicy harissa mayonnaise, havarti cheese, avocado, red onion, & cilantro, on panini-pressed ciabatta	14
CHICKEN PESTO mary's free-range chicken, roasted bell peppers, pickled fresno chilis, pickled red onions, fresh mozzarella, & pesto mayonnaise on panini-pressed sourdough	15
CHICKEN CAPRESE mary's free-range chicken, fresh mozzarella, tomatoes, basil, & pesto mayonnaise, on panini-pressed ciabatta	14
FRIED CHICKEN fried mary's free-range chicken, spicy jalapeño coleslaw, & harissa aioli on a toasted brioche bun	16
CRANBERRY CHICKEN SALAD house-made cranberry chicken salad & butter lettuce on grilled cranberry-walnut bread	15
ROASTED TURKEY turkey, sundried tomatoes, avocado, havarti cheese, & pesto mayonnaise on panini-pressed ciabatta	14
TURKEY CLUB turkey, applewood-smoked bacon, avocado, tomatoes, romaine lettuce, & cilantro mayonnaise on grilled country sourdough	15
LEMON TURKEY turkey, house-preserved lemons, arugula, parsley, & garlic aioli on grilled rosemary bread	13
MAMA'S TURKEY turkey, tomatoes, butter lettuce, swiss cheese, pickles, mayonnaise, & mustard on grilled whole-grain	15
BRAISED SHORT RIB SANDWICH all-natural braised short rib, horseradish crème fraîche, & caramelized onions on grilled country sourdough	16
B.A.T. applewood-smoked bacon, avocado, heirloom tomatoes, & mayonnaise on grilled sourdough	12
TUNA SALAD tuna salad, romaine lettuce, tomatoes, red onions, & mayonnaise on grilled whole-grain	13
AVOCADO & BURRATA TOAST crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15
GRILLED VEGETABLE grilled carrots, red bell peppers, squash, zucchini, mushrooms, onions, & goat cheese on panini-pressed ciabatta, served with house-made secret sauce	12
GRILLED CHEESE gruyère, fontina, & white cheddar cheeses on panini-pressed sourdough • add applewood-smoked bacon 4.00 • add mary's free-range chicken 4.00 • add blue cheese 2.00 • add heirloom tomatoes 3.00 • add short rib 6.00	12
"LET'S BE FRANK" ALL-ORGANIC BEEF HOT DOG served with ketchup & dijon mustard • add sauerkraut 1.00 • add grilled onions 1.00 • add shredded white cheddar 1.50	10
bowls *please no substitutions on bowls	
SANTA FE BOWL warm mary's free-range chicken, cilantro rice, black beans, fresh corn, house-made avocado pico de gallo, & hand-cut tortillas with creamy cilantro dressing	15
VEGAN BOWL brown rice, roasted carrots & peppers, charred broccoli & cabbage, & pickled ginger with ginger sesame dressing	14
• add avocado 3.00 • add mary's free-range chicken 4.00 • add grilled salmon 9.00	

salads & soups olive & thy	me
CHOPPED SALAD romaine & iceberg lettuces, garbanzo beans, tomatoes, celery, pepperoncini, parmesan, scallions, parsley, & basil tossed in oregano vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
FATTOUSH SALAD romaine lettuce, tomatoes, cucumbers, feta, dill, parsley, mint, & smoky pita chips tossed in lemon garlic vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
CHOPPED KALE SALAD black kale, radicchio, cannellini beans, pistachios, avocado, parmesan, & cucumbers tossed in champagne vinaigrette • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	14
CAESAR SALAD romaine lettuce, parmesan reggiano, & hand-torn croûtons, tossed in caesar dressing • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	13
BEETS & GREENS SALAD a composed salad of fresh spinach, roasted red & golden beets, garbanzo beans, cucumbers, candied walnuts, feta cheese, & dijon vinaigrette on the side • add mary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00	14
COBB SALAD a composed salad of romaine & iceberg lettuces, mary's free-range chicken, applewood-smoke bacon, avocado, free-range egg, blue cheese, tomato, & spicy russian dressing on the side	15 d
CRISPY CHINESE CHICKEN SALAD romaine lettuce, red & green cabbage, mary's free-range chicken, carrots, scallions, cilantro, & fried wontons tossed in creamy peanut dressing	14
TUNA & KALE SALAD green kale, arugula, oil-packed tuna, white beans, cherry tomatoes, red onions, & scallions tossed in meyer lemon dressing	12
GREEN GODDESS CHICKEN AVOCADO PLATE green goddess chicken salad, chili-dusted grilled avocado, grilled lime, served with a side of sourdough toast & parmesan arugula salad tossed in meyer lemon dressing	15
HUMMUS BOARD house-made hummus, sliced free-range egg, cucumbers, tomatoes, & garbanzo beans, sprinkled with fleur de sel & served with pita bread	12
SOUP OF THE DAY	7
*finely chopping any salad is subject to a 2.00 fee	
in the case *please check the case for seasonal items & specials	
small / medium / large 5 / 1	0/15
TRIO OF CASE SALADS served with pita bread	15

TRIO OF CASE SALADS served with pita bread	15
MEDITERRANEAN PLATE hummus, harissa, tzatziki, & pita	13
MEZZA PLATTER hummus, harissa, cured olives, house-made pickles, & feta	13

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cheese and charcuterie

SELECTION OF 3 CHEESES with accompaniments	15
SELECTION OF 5 CHEESES with accompaniments	25
CHARCUTERIE PLATE with accompaniments	17
CHEESE & CHARCUTERIE PLATE with accompaniments	25

espresso bar

*ALL ESPRESSO DRINKS ARE MADE WITH INTELLIGENTSIA BLACK CAT ESPRESSO

ESPRESSO	3.5
AMERICANO	3.5
MACCHIATO	4
GIBRALTAR	4
CAPPUCCINO	4
LATTE	4
VANILLA LATTE	4.5
MOCHA LATTE	4.5
CHAI TEA LATTE	4.5
DIRTY CHAI LATTE	5.5
MATCHA LATTE	5.5
ICED MATCHA BLAST	5.5
TEA LATTE	4
HOT TEA	3
HOT CHOCOLATE	3.5
VANILLA STEAMER	3.5

*please ask for our complete tea selection

pour over coffee

INTELLIGENTSIA HOUSE BLEND OR DECAF COFFEE	4
SINGLE ORIGIN	5
refreshments	

ICED TEA •BLACK • GREEN MINT • HERBAL	3.75
HOUSE-MADE LEMONADE	4
FRESH FRUIT AGUA FRESCA	4
ORANGE JUICE	5
MIMOSA • PROSECCO & ORANGE JUICE	12
BELLINI • PROSECCO & PEACH PUREE	13

olive & thyme wine sparkling SOMMARIVA, PROSECCO 12/48 Veneto, Italy LOUIS ROEDERER, CHAMPAGNE 98 Champagne, France rosé DOMAINE DE FONTSAINTE 12/48 Corbières, France WHISPERING ANGEL 14/56 Côtes de Provence, France 1/2 Bottle 26 DOMAINES OTT Côtes de Provence, France 95 white GROTH, SAUVIGNON BLANC 13/52 Napa, California DOMAINE DU SALVARD, SAUVIGNON BLANC 12/48 Cheverny, France **BERONIA, VERDEJO** 12/48 Rueda, Spain WHITE WINE FLIGHT 15 red HITCHING POST, PINOT NOIR "HOMETOWN" 13/52 Central Coast, California **RIGHT HAND MAN, SYRAH** 13/52 Central Coast, California J. WILKES, CABERNET SAUVIGNON 15/60 Paso Robles, California PESSIMIST, RED BLEND 15/60 Paso Robles, California **RED WINE FLIGHT** 15 beer HOFBRÄU ORIGINAL LAGER 6 ABITA SPRINGS AMBER ALE 7

Served from 5:00pm-9:00pm				
shared plates		salads & soups 0	live & thyme	
MARINATED OLIVES with marcona almonds	6	 POACHED EGG & BUTTER LETTUCE SALAD butter lettuce, avocado, english peas, & croutons, tossed in a g goddess dressing add mary's free-range chicken, salami, or tuna 4.00 • add grill 		
SPINACH & ARTICHOKE DIP with parmesan cheese & crostini	12	CAESAR SALAD romaine lettuce, hand-torn croutons, & parmesan reggiano, to	13	
GRILLED ARTICHOKE served with a lemon garlic aioli	12	 caesar dressing add mary's free-range chicken, salami, or tuna 4.00 • add grill 		
DEVILED EGGS with candied bacon & jalapeño	12	 FATTOUSH SALAD romaine lettuce, tomatoes, cucumbers, feta, dill, parsley, mint, pita chips, tossed in a lemon garlic vinaigrette add mary's free-range chicken, salami, or tuna 4.00 • add grill 	13 & smoky ed salmon 9.00	
BACON WRAPPED DATES stuffed with st. agur blue cheese, with walnuts & honey	12	BEETS & GREEN SALAD a composed salad of fresh spinach, roasted red & golden beets beans, cucumbers, candied walnuts, feta cheese, & dijon vinaig served on the side • add mary's free-range chicken, salami, or tuna 4.00 • add grill		
LAMB MEATBALLS with tomato, manchego cheese, gremolata, & toasted baguette	12	CHOPPED KALE SALAD kale, radicchio, cucumbers, cannellini beans, pistachios, avocad tossed in a champagne vinaigrette dressing	13	
FRIED SQUASH BLOSSOMS stuffed with mozzarella & ricotta cheese, served with pomodoro sauce	13	• add mary's free-range chicken, salami, or tuna 4.00 • add grill	ed salmon 9.00 7	
ROASTED CAULIFLOWER with pine nut puree, salsa verde, pine nut, & currant relish	14	entrees	,	
HUMMUS FLIGHT grilled pita bread with hummus, english pea hummus, & roasted pepper hummus	14	ALL-AMERICAN BURGER USDA certified angus beef, yellow cheddar cheese, tomatoes, onions, ketchup, & mayonnaise, served with house-made frer	16 lettuce, pickles, nch fries	
ROASTED BRUSSELS SPROUTS & BURRATA	15	ROASTED MARY'S CHICKEN BREAST roasted half chicken served with a parmesan arugula salad, french t	-	
with parmesan reggiano & bread crumbs		BUCATINI with ragu bolognese	17	
AVOCADO & BURRATA TOAST crushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15	CHICKEN PICATTA with mashed potatoes, preserved lemons, capers & a parmesan	24 arugula salad	
POACHED EGG TOAST	15	LINGUINE & SHRIMP fresh shrimp, in a butter lemon sauce with chili flakes & grated p	armesan 26	
two free-range poached eggs, sliced avocado, & chili flakes, on grilled country sourdough, served with a parmesan arugula salad	15	HOUSEMADE POTATO GNOCCHI chanterelle mushrooms, brown butter, celery root puree, breadc & parmesan	rumbs	
CHEESE & CHARCUTERIE PLATE with accompaniments	25	PENNE & HOUSEMADE FENNEL SAUSAGE with a creamy white wine sauce, chili flakes & parmesan	18	
sides BROCCOLINI with garlic & chili flakes		SPAGHETTI WITH BURRATA CHEESE with pancetta, mutti tomatoes, & chili flakes, topped with breadcr	rumbs	
HOUSE-MADE FRIES ROASTED BRUSSELS SPROUTS	9 7 9	MARY'S FRIED CHICKEN with mashed potatoes & broccolini	22	
MASHED POTATOES	8	CATCH OF THE DAY	M.P.	

DINNER

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for online ordering please email orders@oliveandthyme.com (818) 557-1560 3821 Riverside Drive, Toluca Lake, CA, 91505 www.oliveandthyme.com

WINE	
sparkling	
SOMMARIVA, PROSECCO Veneto, Italy	12/48
LOUIS ROEDERER, CHAMPAGNE Champagne, France	98
rosé	
DOMAINE DE FONTSAINTE Corbières, France	12/48
WHISPERING ANGEL Côtes de Provence, France	14/56 1/2 Bottle 26
DOMAINES OTT Côtes de Provence, France	95
white	
GROTH, SAUVIGNON BLANC Napa, California	13/52
DOMAINE DU SALVARD, SAUVIGNON BLANC Cheverny, France	12/48
BERONIA, VERDEJO Rueda, Spain	12/48
WHITE WINE FLIGHT	15
red	
HITCHING POST, PINOT NOIR "HOMETOWN" Central Coast, California	13/52
RIGHT HAND MAN, SYRAH Central Coast, California	13/52
J. WILKES, CABERNET SAUVIGNON Paso Robles, California	15/60
PESSIMIST, RED BLEND Paso Robles, California	15/60
RED WINE FLIGHT	15
beer	
HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7



brunch		
EGGS YOUR WAY choice of two poached, sunny-side up, or scrambled free-range eggs, served with applewood-smoked bacon, sourdough toast, butter, & house-made seasonal preserves	12	SEASON buttery l
BREAKFAST BURRITO free-range scrambled eggs, applewood-smoked bacon, pork sausage, gruyère cheese, onions, roasted potatoes, & bell peppers, topped with house-made red sauce & sliced avocado	14	THE O&T one over english r
FARMHOUSE PANINI applewood-smoked bacon, scrambled free-range eggs, & white cheddar cheese on panini-pressed ciabatta, served with fruit	12	SHORT R all-natur topped v
FORAGER PANINI pork sausage, sautéed mushrooms, scrambled free-range eggs, fontina cheese, & tapatio on panini-pressed ciabatta, served with fruit	12	HUEVOS choice o queso fre
BRIOCHE SANDWICH two fried free-range eggs, applewood-smoked bacon, heirloom tomatoes, sharp cheddar, & garlic aioli on toasted buttery brioche bread • add avocado for 3.00	13	salad
EGGS BENEDICT two poached free-range eggs, canadian bacon, & hollandaise sauce on a toasted english muffin, served with a parmesan arugula side salad & fruit	13	CHOPPEI romaine scallions, • add ma
EGGS FLORENTINE two poached free-range eggs, spinach, & hollandaise sauce on a toasted english muffin, served with a parmesan arugula side salad & fruit	13	FATTOUS romaine lemon ga • add ma
SPINACH & MUSHROOM OMELETTE free-range eggs with spinach, mushrooms, & goat cheese, served with a parmesan arugula side salad	12	CHOPPEI black kal
QUICHE OF THE DAY served with a parmesan arugula side salad	12	in champ • add ma
POACHED EGG TOAST two free-range poached eggs, sliced avocado, & chili flakes on grilled country sourdough, served with a parmesan arugula salad	15	CAESAR romaine • add ma
BAGEL & LOX choice of plain or onion bagel, atlantic smoked salmon, cream cheese, & heirloom tomatoes, with cucumbers, red onions, & capers on the side	16	BEETS & a compo candied • add ma
RIGHT START chia, flax, & hemp seeds, pistachios, greek yogurt, & organic seasonal fruit	12	COBB SA a compo bacon, av
FRESH FRUIT selection of organic seasonal fruit • add yogurt and honey 2.00	8	CRISPY C romaine
GRANOLA house made granola with your choice of whole milk or greek yogurt & honey • add seasonal organic fruit for 3.00 • sub almond milk or soy milk 2.00	10	& fried w
OATMEAL with dried cherries & steamed milk • add slivered almonds for 1.00 • sub almond milk or soy milk 2.00	8	green go sourdoug SOUP OF
TOAST fresh baguette with butter & house-made seasonal preserves	5	sides
PANCAKES creamy nutella, fresh strawberries, & strawberry whipped cream, dusted with powdered sugar • add egg white substitution to any order for an additional 4.00	14	breakfast french frie avocado 3
 add mary's free-range chicken to any order for an additional 4.00 		

NAL FRUIT FRENCH TOAST brioche, organic seasonal fruit, & house-made whipped cream, dusted with powdered sugar **&T BREAKFAST SANDWICH** 11 er-easy free-range egg, applewood-smoked bacon, white cheddar, & arugula on a toasted muffin, served with a parmesan arugula side salad RIB HASH 14 ural braised short rib, onions, applewood-smoked bacon, & roasted potatoes, with two over-easy free-range eggs & sriracha **DS RANCHEROS** 14 of two poached, sunny-side up, or scrambled free-range eggs with roasted picadillo, fresco, avocado, cilantro, tomatillo sauce, & refried beans atop lightly crisped tortillas ds ED SALAD 13 e & iceberg lettuces, garbanzo beans, tomatoes, celery, pepperoncini, parmesan, ns, parsley, & basil tossed in oregano vinaigrette nary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00 JSH SALAD 13 e lettuce, tomatoes, cucumbers, feta, dill, parsley, mint, & smoky pita chips tossed in garlic vinaigrette nary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00 ED KALE SALAD 14 ale, radicchio, cannellini beans, pistachios, avocado, parmesan, & cucumbers tossed npagne vinaigrette nary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00 R SALAD 13 e lettuce, parmesan reggiano, hand-torn croûtons, tossed in caesar dressing nary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00 & GREENS SALAD 14 posed salad of fresh spinach, roasted red & golden beets, garbanzo beans, cucumbers, d walnuts, feta cheese, & diion vinaigrette on the side nary's free-range chicken, salami, or tuna 4.00 • add grilled salmon 9.00 ALAD 15 posed salad of romaine & iceberg lettuces, mary's free-range chicken, applewood-smoked avocado, free-range egg, blue cheese, tomato, & spicy russian dressing on the side CHINESE CHICKEN SALAD 14 e lettuce, red & green cabbage, mary's free-range chicken, carrots, scallions, cilantro, wontons tossed in creamy peanut dressing GODDESS CHICKEN AVOCADO PLATE 15 goddess chicken salad, chili-dusted grilled avocado, grilled lime, served with a side of ugh toast & parmesan arugula salad tossed in meyer lemon dressing OF THE DAY 7 *fine chopping of any salad is subject to a 2.00 fee

olive & thyme

breakfast potatoes 5.00 french fries 7.00 avocado 3.00	sliced heirloom tomatoes 3.00 bacon or sausage 4.00 smoked salmon 7.00	grilled salmon 9.00 side of eggs 5.50 side of egg whites 6.50

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sandwiches	
SPICY CHICKEN PICY CHICKEN nary's free-range chicken, spicy harissa mayonnaise, havarti cheese, avocado, red onion, & cilantro, on panini-pressed ciabatta	14
CHICKEN PESTO nary's free-range chicken, roasted bell peppers, pickled fresno chilis, pickled red onions, resh mozzarella, & pesto mayonnaise on panini-pressed sourdough	15
CHICKEN CAPRESE nary's free-range chicken, fresh mozzarella, tomatoes, basil, & pesto mayonnaise, on panini-pressed ciabatta	14
RIED CHICKEN ried mary's free-range chicken, spicy jalapeño coleslaw, & harissa aioli on a toasted brioche bun	16
CRANBERRY CHICKEN SALAD Nouse-made cranberry chicken salad & butter lettuce on grilled cranberry-walnut bread	15
ROASTED TURKEY urkey, sundried tomatoes, avocado, havarti cheese, & pesto mayonnaise on panini-pressed ciabatta	14
TURKEY CLUB urkey, applewood-smoked bacon, avocado, tomatoes, romaine lettuce, & cilantro mayonnaise on grilled country sourdough	15
EMON TURKEY urkey, house-preserved lemons, arugula, parsley, & garlic aioli on grilled rosemary bread	13
ለAMA'S TURKEY urkey, tomatoes, butter lettuce, swiss cheese, pickles, mayonnaise, & mustard on grilled whole-grain	15
3RAISED SHORT RIB SANDWICH ill-natural braised short rib, horseradish crème fraîche, & caramelized onions on grilled country sourdough	16
3.A.T. applewood-smoked bacon, avocado, heirloom tomatoes, & mayonnaise on grilled sourdough	12
TUNA SALAD una salad, romaine lettuce, tomatoes, red onions, & mayonnaise on grilled whole-grain	13
WOCADO & BURRATA TOAST rrushed avocado, heirloom tomatoes, burrata cheese, & basil on grilled country sourdough	15
GRILLED VEGETABLE jrilled carrots, red bell peppers, squash, zucchini, mushrooms, onions, & goat cheese on panini-pressed ciabatta, served with house-made secret sauce	12
GRILLED CHEESE gruyère, fontina, & white cheddar cheeses on panini-pressed sourdough add applewood-smoked bacon 4.00 • add mary's free-range chicken 4.00 add blue cheese 2.00 • add heirloom tomatoes 3.00 • add short rib 6.00	12
LET'S BE FRANK" ALL-ORGANIC BEEF HOT DOG erved with ketchup & dijon mustard add sauerkraut 1.00 • add grilled onions 1.00 • add shredded white cheddar 1.50	10
ALL-AMERICAN BURGER JSDA certified angus beef, white cheddar cheese, tomatoes, lettuce, pickles, onions, setchup, & mayonnaise, served with house-made french fries	16
cheese and charcuterie	
ELECTION OF 3 CHEESES with accompaniments ELECTION OF 5 CHEESES with accompaniments CHARCUTERIE PLATE with accompaniments CHEESE & CHARCUTERIE PLATE with accompaniments	15 25 17 25

wine	olive & thyme
sparkling	
SOMMARIVA, PROSECCO Veneto, Italy	12/48
LOUIS ROEDERER, CHAMPAGNE Champagne, France	98
rosé	
DOMAINE DE FONTSAINTE Corbières, France	12/48
WHISPERING ANGEL Côtes de Provence, France	14/56 1/2 Bottle 26
DOMAINES OTT Côtes de Provence, France	95
white	
GROTH, SAUVIGNON BLANC Napa, California	13/52
DOMAINE DU SALVARD, SAUVIGNON BLANC Cheverny, France	12/48
BERONIA, VERDEJO Rueda, Spain	12/48
WHITE WINE FLIGHT	15
red	
HITCHING POST, PINOT NOIR "HOMETOWN" Central Coast, California	13/52
RIGHT HAND MAN, SYRAH Central Coast, California	13/52
J. WILKES, CABERNET SAUVIGNON Paso Robles, California	15/60
PESSIMIST, RED BLEND Paso Robles, California	15/60
RED WINE FLIGHT	15
beer	
HOFBRÄU ORIGINAL LAGER	6
ABITA SPRINGS AMBER ALE	7
refreshments	
ICED TEA •BLACK•GREEN MINT•HERBAL	3.75
HOUSE-MADE LEMONADE FRESH FRUIT AGUA FRESCA	4
ORANGE JUICE	5
MIMOSA • PROSECCO & ORANGE JUICE BELLINI • PROSECCO & PEACH PUREE	12 13

*for additional beverages please see our grab and go refrigerator

olive & thyme is committed to supporting local, organic, & sustainable farming practices • WE PROUDLY SERVE MARY'S FREE RANGE CHICKEN & OUR EGGS ARE FREE RANGE CAGE FREE

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