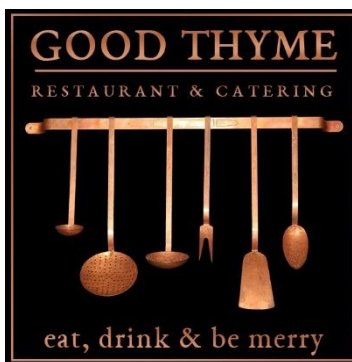


GOOD
FOOD & DRINKS!

GOOD PEOPLE!

GOOD THYME!



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RESTAURANT MENU

A PLACE TO START

Quattro Formaggi Crostini

Four Cheeses + Caramelized Onion + Olive Relish 11.

Mussels Marinière (gf)

Cream + Garlic + White Wine + Capers 16.

Trout Fingers

Hand-breaded Trout + Tartar Sauce + Lemon 11.

Wisconsin Cheese Curds

Tangy Remoulade Sauce 8.

Beef Tenderloin Tapenade

Sliced Beef Tenderloin + Olive Tapenade
+ Sliced Baguette + Horseradish Cream Sauce 15.

Crock-Baked Brie

8 oz. Brie + Chutney (varies seasonally)
+ Sherry Marsala Butter Sauce + Baguette 14.

THE MENAGERIE

*Burger served with choice of:
House Salad, French Fries, or Onion Rings*

Double Smashed Cheese Burger

Toasted Brioche Bun + Raw Onion + Dill Pickles
+ Bistro Sauce + Sharp American Cheese 15.
{ gluten-free buns available }

Blooming Chicken Salad

Crispy Organic Chicken + Local Butterhead Lettuce
+ Bacon + Tomatoes + Blue Cheese
+ Housemade Ranch Dressing 17.

Salad without Chicken 10.

FRIDAY NIGHT SPECIAL

All-You-Can-Eat Fish Fry

Beer Battered Whitefish + Tartar Sauce
Cheddar Garlic Biscuit + Coleslaw
+ Smashed Red Potatoes or French Fries 17.

MAIN PLATES

*All Main Plates come with
House Salad + Baguette Bread*

Wagyu Beef Sirloin (gf)

Kobe Grade Beef + Yukon Mashers + Demi-Glace
+ Horseradish Cream Sauce + Vegetable 31.

14 oz. Ribeye

Garlic Shallot Char Crust or Naked (gf)
Grilled Ribeye + Smashed Red Smashed Potatoes +
Mushroom Brandy Green Peppercorn Sauce
+ Vegetable 33.

Creamy Shrimp Ravioli

Gulf Shrimp + Quattro Formaggio Ravioli +
Spiced Roasted Squash + Pistachio Cream Sauce
+ Shaved Parmesan 25.

Cioppino (df)

Fresh Fennel Wine Tomato Sauce + Clams &
Mussels + Local Whitefish & Trout + Scallops +
Gulf Shrimp + Smashed Red Potatoes
+ Grilled Ciabatta 28.

20 oz. Braised Pork Shank (gf)

Demi-Glace de Pork + Braised Red Cabbage +
Truffled Compound Butter + Yukon Mashers
+ Vegetable 29.

Sun-dried Tomato Char Crusted Whitefish (gf)

Fresh, Local Whitefish with Sun-dried Tomato
Char Crust + Yukon Gold Mashers +
Roasted Red Pepper Rouille + Vegetable 24.

Bruschetta Chicken

Organic Chicken Breast + Fresh Mozzarella +
Feta Cheese + Tomatoes + Yukon Mashers
+ Vegetable 24.

Stuffed Portobello Mushroom (gf + v)

Roasted Garbanzo Beans + Sautéed Veggies +
Sesame Soy Sauce + Smashed Red Potatoes
+ Vegetable 21.

DESSERTS

Renee's Peanut Butter Pie : With Chocolate Crust and Ganache 7.

Chocolate Mousse : With Salted Caramel Pearls and Whipped Cream 7.

Cast Iron Chocolate Chip Sundae : Served with Tetzner's Vanilla Ice Cream and Luxardo Cherry 7.

Chocolate Martini : Godiva Chocolate Liqueur, Vodka, Bailey's Irish Liqueur, Salted Caramel Pearls 10.

Ask about our other House Cocktails + Beer & Wine Lists!