

BEVERAGES

coke, diet coke, sprite, lemonade,
sweet tea, unsweet tea, coffee,
decaf coffee, root beer, ginger beer,
hot tea, san pelligrino, Fiji Water

WE ALSO HAVE OVER 190 WINES

UNUSUAL BREWS

BELGIUM

Stella Artois

CALIFORNIA

Stone pale ale
Lagunitas IPA

COLORADO

Fat Tire
Blue Moon
Lagunitas Ipa india pale ale

GEORGIA

Sweet water 420 pale ale

GERMANY

Franziskaner Hafe-Weissbier
Clausthaler (non-alcoholic)

HOLLAND

Heineken
Amstel light

MEXICO

CORONA LIGHT

NORTH CAROLINA

The duck-rabbit milk stout

USA

Miller light ,Bud light, Mic ultra light, Yuengling

DRAFT BEER

Carolina Blonde, Winston-Salem, NC
Highlands Gaelic Ale, Asheville (Local)
Hi-Wire Bed of Nails, Asheville (Local)
Lazy hiiker golden Ale. Franklin, (Local).
1554 Black Lager, Asheville, (Local),
Lazy Hiker Slack Pack IPA. Franklin, (Local).

2011 - 2014 & 2016 - 2019 RECIPIENT OF
WINE SPECTATOR
AWARD OF EXCELLENCE

BE SURE TO CHECK OUR WINE LIST

Gift Certificates
Available

Call today for reservations
or for take out

828-526-4035

WWW.WILDTHYMEGOURMET.COM

OPEN YEAR ROUND

Wild Thyme Gourmet is a smoke free and cell phone
free restaurant

INDOOR/OUTDOOR DINING

We accept Cash, Visa , Mastercard,
American Express And Discover

CALL FOR SEASONAL HOURS



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343-D Main Street, Highlands, NC 28741
(in Town Square, next to TJ Bailey's)

LUNCH

DINNER

Price subject to change without notice

SOUP OF THE DAY 1/2 Pint \$5.50 Pint \$8.50

CHEVRE GOATS' CHEESE SANDWICH \$10.75
Served open-face with fig relish and walnuts on multigrain

GRILLED VEGETARIAN BLACK BEAN BURGER \$10.50
With Cheddar cheese, lettuce, tomato, roasted red pepper with ancho-chili sauce on brioche bun

WARM GRILLED VEGETABLE SANDWICH \$11.00
With Grilled zucchini, red peppers, portabella mushrooms with roasted garlic feta spread, lettuce, and tomato on ciabatta

GRILLED PORTOBELLO SANDWICH \$11.95
Marinated Portobello mushroom with lettuce, tomato, dill pickle, mozzarella cheese and pesto mayo on brioche bun

CRISPY FRIED CHICKEN SANDWICH \$10.75
With romaine, tomato, and ancho-chili sauce on baguette

CRAB CAKE SANDWICH \$13.95
Our roasted lump crab cakes (no filler) with cucumber, lettuce, tomato, and herb-caper mayonnaise served open-face on baguette

CRISPY SHRIMP SANDWICH \$12.50
Japanese panko crusted crispy shrimp with lettuce, tomato, and horseradish onion blossom sauce on baguette

SALMON BLT SANDWICH \$12.95
Grilled salmon with apple wood smoked bacon, lettuce, tomato, and herb mayonnaise on baguette

SPICY BACON CHEDDAR BURGER \$12.95
Pat Lafrieda chopped Natural Black Angus beef, Lettuce, tomato, dill pickle on brioche bun with cheddar bacon spread

GRILLED STRIP SANDWICH \$11.95
Thinly sliced strip loin of beef served with roasted Portobello mushroom and a horseradish herb spread on baguette

GRILLED CHICKEN AND ARTICHOKE WRAP \$10.75
Grilled chicken, Kalamata olives, tomato, cucumber, lettuce, feta cheese, and an artichoke spread in a whole wheat tortilla

SALMON OVER A PUFF PASTRY \$12.95
Fresh Salmon, sugar snap peas, carrot julienne and a lemon-dill caper cream sauce served over a puff pastry

GOAT'S CHEESE SALAD \$10.50
Honey-balsamic marinated grilled red onions, roasted pecans, mixed greens and our balsamic vinaigrette dressing
With Chicken add \$4.00 – with Salmon add \$5.00
with 2 Crab Cakes add \$7.00

WARM SESAME CHICKEN SALAD \$12.50
A sugar snap pea, carrot and pepper stir-fry with a lively ginger sesame dressing served over mixed greens. Also available with Tofu \$12.50

SPINACH SALAD \$10.95
Spinach, bacon, toasted almonds, brie, red onion, tomato, dried cranberries, and a honey and lemon vinaigrette dressing
With Chicken add \$4.00 – with Salmon add \$5.00
with 2 Crab Cakes add \$7.00

APPETIZERS

SPICY THAI SHRIMP \$9.95
Shrimp, peppers, sugar snap peas and a Thai chili sautéed in a lightly spiced ginger sauce, served over mixed field greens

FRIED GREEN TOMATO \$8.95
Cornmeal crusted green tomato served with grits and remoulade sauce

LUMP CRAB FILO PURSES \$12.95
Sautéed Lump Crab Meat with Gruyère Cheese and Sherry, Wrapped in a Fillo and Baked

SPRING ROLLS \$9.95
Shitake Mushrooms, Shrimp and Cabbage,
Served with a sweet chili sauce

MAPLE BRIE \$10.95
A warmed wheel of Brie served with Apples, Pecans, and Maple Syrup

FRIED CALAMARI \$9.95
Beer batter fried calamari served with homemade marinara sauce

SALADS

HEART OF PALM SALAD \$7.50
Mixed Field Greens topped with Hearts of Palm, julienne vegetables and Balsamic vinaigrette

GOAT CHEESE, WALNUT AND CRANBERRY SALAD \$7.95
Baby arugula tossed with boiled honey-lemon vinaigrette

THE WEDGE \$8.95
A wedge of crisp iceberg lettuce topped with house made blue cheese dressing and warm, crisp bacon

ENTREES

PORTOBELLO MUSHROOM NAPOLEON \$18.95
Crisp puff pastry layered with grilled Portobello mushrooms, Roasted red peppers and roasted garlic-feta sauce, Served on a tomato sherry cream

RICOTTA RAVIOLI \$19.95
Homemade ravioli with ricotta cheese, black olive and roasted red bell pepper tomato sauce finish with fresh basil.

POLENTA WITH PROVENÇAL VEGETABLE RAGOÛT
Topped off with goat cheese \$17.50
Served with grilled shrimp \$25.00

SHRIMP AND SEA SCALLOPS \$29.95
Shrimp and scallops poached in a lemon, dill, and caper cream with sugar snap peas and carrot julienne.
Served over a puff pastry cup

CRAB CAKES \$29.95
Our baked lump crab cakes (no fillers) served with citrus beurre blanc

SHRIMP AND TASSO LINGUINE \$24.95
Spicy Cajun Tasso and Wild South Carolina-Georgia caught shrimp in a vermouth, garlic and cream reduction with spinach

SALMON WITH A VIDALIA ONION CRUST \$27.00
Oven roasted fresh salmon served with citrus beurre blanc

PAN SEARED WNC MOUNTAIN TROUT \$25.95
Served with creamy polenta, red cabbage, and lemon caper macadamia nut compound butter

GRILLED FRESH FISH (\$MARKET PRICE)
A ginger, garlic and fresh lime juice splash.

SALMON WITH WASABI PEAS \$27.00
Fresh salmon roasted with a soy-brown sugar glaze and a wasabi pea crust

CHICKEN PARMIGIANA \$23.95
Breaded chicken cutlet baked with parmesan cheese and fresh mozzarella served with tomato sauce, pasta linguine and fresh vegetables.

BACON WRAPED QUAIL \$25.95
Served on a bed of wilted spinach and honey sage balsamic reduction

SAUTÉED BREAST OF CHICKEN \$23.95
Filled with green olives and served with sautéed almonds, red wine poached figs and a marsala beurre noisette

WATERFALL BEEF \$24.95
A spicy stir-fry of beef tenderloin, fresh vegetables, ginger, cilantro, and lime. Served with Basmati Rice

DOUBLE CUT PORK CHOP \$27.00
Served with an apricot-rosemary sauce

NEW YORK STRIP \$31.00
Stock Yard Angus Strip Loin grilled to perfection and finished with Red Wine-Shallot Compound Butter

GRILLED FILET OF BEEF \$35.00
Topped with melted pimento cheese and crispy onions

ASK ABOUT OUR DESSERT SELECTIONS