

MENU



BREAKFAST

- Toast with Specialty Jam

Specialty jam from Terrapin Ridge on toasted sourdough

\$7
- Avocado Toast

Sourdough bread topped with avocado, hard-boiled eggs, a drizzle of olive oil and balsamic glaze and seasoned with salt, pepper, and red pepper flakes

\$9
- Seasonal Muffin

Ask about our flavors

\$4

PANINIS

All paninis served with choice of chips or fruit
Replace with golden crisp fries +\$3
Add grilled or crispy chicken +\$4

- Roosters Crow

Sliced hard boiled egg and white American cheese with prosciutto pressed on sourdough

\$11
- Let Your Love Flow BB

Creamy brie, hot pepper bacon jam, and prosciutto pressed on sourdough

\$13
- Caprese Panini

Fresh buffalo mozzarella, tomato, extra virgin olive oil, balsamic glaze, farm-fresh basil, and Italian seasoning on pressed sourdough

\$13
- JP Cheesy

Cheddar and parmesan cheese on pressed sourdough

\$8

HOAGIES

- Italian Meatball

Fresh hoagie roll filled with sliced Italian meatballs topped with marinara, mozzarella, farm-fresh Italian seasoning and toasted

\$11
- Chicken Parmesan

Toasted fresh hoagie roll filled with crispy or grilled chicken topped with marinara, mozzarella, farm-fresh italian seasoning

\$11

PIZZA

- Cheese Pizza

Italian-made pizza topped with fresh mozzarella and provolone cheese

\$12
- Goat Cheese and Honey Pizza

Roman-style white pizza topped with goat and mozzarella cheese finished with sweet honey drizzle and a spritz of blueberry balsamic

\$12

ADD-ONS

- + Jalapenos, olives, sliced tomato, bacon bits

+\$1
- + Farm-fresh add-on: Ask us what's in season!

+\$1.50
- + Prosciutto, pepperoni, buffalo mozzarella, meatballs

+\$2
- + Grilled or crispy chicken

+\$4

SHAREABLES

- JK's Chicken Wings

6 wings tossed in your choice of sauce or rub and served with ranch or blue cheese

\$11
- Marco's Meatballs

3 Meatballs topped with marinara sauce, mozzarella, and parmesan cheese and served with Italian sourdough bites

\$12
- Soft Pretzel Sticks

Bavarian-style pretzel sticks lightly salted or sugared with your choice of sauce: Beer Cheese, Brown Mustard, or Nutella

\$8
- Hummus Board

Roasted red pepper hummus served with toasted pita bread and green olives

\$11
- Spinach Artichoke Dip

Spinach, artichokes, and cheese served warm with toasted pita pitettes and olives

\$11
- Toasted Brie and Apple

A wedge of creamy brie toasted and served with apples and crackers

\$15
- Charcuterie Board

Artisan cheese and cured meats served with flavorful spreads, olives, dried apricots, and crackers

\$18

= Wild Thyme Favorites

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.

11725 Angeline Blvd Land O' Lakes FL 34638

WildThymeCafeandMarket

HAPPY HOUR EVERY SATURDAY
2PM-8PM

MENU



KIDS MEALS

\$8.50

Served with chips or fruit and a drink



- Nutella Toast
- Chicken Tenders
- Grilled Cheese


COFFEE

Vanilla • Caramel • Hazelnut • Pumpkin Spice

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| Regular | \$3.50 |
| Espresso Shot | \$4 |
| Cappuccino, Latte, or Macchiato | \$5 |
| Iced Coffee | \$5 |

SALADS

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| Caprese Salad  | \$13 |
| Fresh buffalo mozzarella and vine-ripe tomatoes topped with extra virgin olive oil, salt, pepper, balsamic glaze, and farm-fresh Italian seasoning and basil | |
| Wild Thyme Garden Salad  | \$7 |
| Fresh iceberg and romaine mix with shredded carrots, cheddar cheese, diced tomatoes, and house-made croutons. Served with 15 Olives robust oil and your choice of 15 Olives balsamic | |
| Buffalo Chicken Salad | \$11 |
| Wild Thyme Garden Salad topped with crispy buffalo chicken and artisan blue cheese crumbles, served with a side of ranch or blue cheese | |
| Chicken Caesar Salad | \$11 |
| Romaine lettuce topped with crispy or grilled chicken, bacon bits, and house-made croutons, served with a side of Caesar dressing | |

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BEVERAGES

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|--------------------------------------|--------|
| Coke, Diet Coke, Sprite, Sprite Zero | \$2 |
| Iced Tea and Bottled Water | \$2 |
| Apple Juice | \$3 |
| Lemonade | \$4 |
| Sparkling Water | \$2.50 |
| Fresh Fruit Smoothies | \$9 |
| Hot Chocolate | \$2 |
| Hot Tea - Ask about our selection | \$2 |

WHITE WINE

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| Copper Ridge Chardonnay, California | \$6 |
| Ripe apple, pear, and tropical fruit flavors complemented by notes of vanilla, creamy butter, and a hint of light spice | |
| Clos Du Bois Chardonnay, California | \$8.50 |
| Aromas of warm apple pastry, honey, and toasted oak lead to bright layers of ripe pear, crisp apple, and a touch of citrus zest | |
| Clos Du Bois Pinot Grigio, California | \$8.50 |
| Crisp with bright aromas of melon, zesty grapefruit, white peach, and lime, finished with a touch of minerality | |
| Prophecy Sauvignon Blanc, California | \$8.50 |
| Aromas of grapefruit, lychee, and lime zest lead to fresh flavors of mandarin orange and green apple, followed by delicate notes of white tea | |

RED WINE

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|---|--------|
| Copper Ridge Cabernet Sauvignon, California | \$6 |
| Full-bodied with firm tannins, showcasing robust flavors of blackberry and plum, complemented by hints of spice and oak | |
| Franciscan Cabernet Sauvignon, California | \$9.50 |
| Flavors of blackberry and plum followed by a rich layer of toasted caramel, shaved chocolate, and toasted coconut | |
| Alamos Red Blend, Mendoza, Argentina | \$8.50 |
| A blend of Malbec, Bonarda, Cabernet Sauvignon, and Syrah offers notes of plum, juicy blackberry, and black cherry, with medium tannins and a smooth finish | |
| Mark West Pinot Noir, California | \$8.50 |
| Medium-bodied with flavors of black cherry, cola, strawberry, and plum, complemented by soft tannins | |

TRY OUR HOUSEMADE RED OR WHITE SANGRIA

SPARKLING, CIDERS, SELTZERS, AND BEER

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|-----------------------|-----|----------------|-----|
| Wycliff Brut Prosecco | \$6 | Modelo | \$5 |
| La Marca Prosecco | \$9 | Modelo Ore | \$5 |
| Mimosa | \$8 | Yuengling | \$5 |
| Angry Orchard | \$8 | Blue Moon | \$6 |
| Surfside Iced Tea | \$7 | Heineken | \$6 |
| Cutwater Mojito | \$7 | Jai Alai | \$6 |
| High Noon | \$7 | Michelob Ultra | \$6 |
| Miller Lite | \$5 | Stella Artois | \$6 |

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