



TIMBER & THYME

SUNWAY STARTERS



HARVEST CORN DIP

FIRE ROASTED CORN | SOUR CREAM |
ROASTED SWEET POTATO | FRESH
HERBS | HOUSE TORTILLA CHIPS

17

NORTHERN "ARANCINI"

CREAMY SOUTHERN GRITS |
BREADED + FRIED | HOUSE AIOLI |
FRESH HERBS | PINEAPPLE PICO
DE GALLO | PICKLED RED ONIONS

16 FOR 4

STATION NACHOS

HOUSE TORTILLA CHIPS | HOUSE
CHEESE SAUCE | PINEAPPLE PICO
DE GALLO | PICKLED JALAPEÑOS |
BLACK BEANS | SOUR CREAM |
FRESH HERBS

15 | ADD CHICKEN | SHAVED STEAK OR
PULLED PORK +7

STEAMERS

FRESH LITTLENECK CLAMS | WHITE
WINE | GARLIC | BUTTER | FRESH
HERBS | FRESH LEMON | TOASTED
BAGUETTE

MP*

WHILE THEY LAST!

BACON WRAPPED SHRIMP

FOUR JUMBO SHRIMP | SWEET
THAI CHILI DRIZZLE | PINEAPPLE
PICO SLAW | CILANTRO- LIME
VINAIGRETTE | FRESH HERBS

22

HEDGES HUMMUS

HOUSE HUMMUS | GRILLED NAAN
BREAD | CRUDITÉ | HOUSE ROMESCO |
PAPRIKA OIL | FRESH HERBS & SPICES
| CRISPY CHICKPEAS

17

EGGPLANT CHIPS

EGGPLANT RIBBONS | CORN STARCH
DUSTED | FRIED | SPICED MAPLE
DRIZZLE

15

WILD AIR WINGS ON REQUEST

YOUR CHOICE OF...

- BUFFALO
- GARLIC PARM
- HOT MAPLE MUSTARD
- TIMBER JERK DRY RUB
- CURRY DRY RUB
- ORANGE STICKY SAUCE
- SWEET THAI CHILI
- LEMMON PEPPER SAUCE

SERVED WITH CRUDITÉ & HOUSE BLUE
CHEESE

18 FOR 10

FOXLAIR FRITES

YOUR CHOICE OF...

STANDARD

AMERICAN GRANA | FRESH HERBS
| GOCHUJANG AIOLI

12

REN'S BUFF & BLUE

HOUSE BUFFALO SAUCE | DANISH
BLUE CHEESE | FRESH HERBS |
BUTTERMILK CRAFT RANCH

13

TRUFFLE PARMESAN

TRUFFLE OIL | AMERICAN GRANA
| HOUSE GARLIC AIOLI

14

SWEET POTATO

SWEET POTATO FRIES W/ MELBA
SAUCE

14



3% DISCOUNT
ON CASH PAYMENTS

PLEASE INFORM YOUR SERVER OF ANY
DIETARY RESTRICTIONS OR ALLERGIES

20% AUTO GRATUITY ON PARTIES
OF 8 OR MORE: NO SEPARATE CHECKS



TIMBER & THYME



SHOWCASE SALADS

TIMBER HOUSE SALAD

FRESH GREENS | CUCUMBER | TOMATO |
RED ONION | SPICED PEPITAS | CARROT |
AMERICAN GRANA CHEESE | HERB
VINAIGRETTE
HALF 10 | FULL 16

ROASTED BEET SALAD

SWEET ROASTED BEETS | PEPPERY ARUGULA |
TOASTED WALNUTS | GOAT CHEESE |
AMERICAN GRANA CHEESE | LOCAL HONEY |
BRIGHT LEMON VINAIGRETTE
17

THE BURRITO BOWL

FLUFFY RICE | FIRE ROASTED CORN | HOUSE
GUACAMOLE | CRISP ROMAINE | PINTO BEANS |
ROASTED BELL PEPPERS | JALAPEÑOS |
PINEAPPLE PICO DE GALLO | SHREDDED
CHEDDAR | FRESH CILANTRO | CREAMA
FRESCA | CILANTRO - LIME VINAIGRETTE |
FRESH LIME
20



THE HARVEST CAESAR

SHREDDED KALE | CHOPPED ROMAINE |
ROASTED SWEET POTATO | SPICED PEPITAS |
CRISPY CHICKPEAS | HOUSE CROUTON |
AMERICAN GRANA CHEESE | SEASONAL
PUMPKIN CAESAR DRESSING *CONTAINS
ANCHOVIE
HALF 11 | FULL 17

APPLE SALAD

MIXED GREENS | GRANNY SMITH APPLES |
DRIED CRANBERRIES | CANDIED WALNUTS |
GOAT CHEESE | HOUSE-MADE MAPLE
VINAIGRETTE
HALF 11 | FULL 17

ADD
PROTEIN:

CHICKEN SPIEDIE
SOUTHERN-FRIED CHICKEN
SHAVED STEAK +8



STRIP STEAK
SHRIMP

GRILLED SALMON +11

BEYOND BURGER

UPGRADE SIDES

POTATO SALAD +5 | PASTA SALAD +5 | DRESSED GREENS +5 | FRITES +3 |
SPECIALTY FRITES +5

HIGH PEAKS HANDHELDS

TIMBER BURGER

8 OZ. BEEF PATTY | MELTED
CHEDDAR & AMERICAN |
TOASTED BRIOCHE BUN |
BLACK PEPPER BACON | MIXED
GREENS | TOMATO | RED
ONION | HOUSE AIOLI

25

THE GYROS

YOUR CHOICE OF...

-SHAVED STEAK
-CHICKEN SPIEDIE
-BUFFALO CHICKEN SPIEDIE

TOASTED NAAN |
DRESSED GREENS | TOMATO | RED ONION |
CUCUMBER | PICKLED RED ONION | FETA
| HOUSE AIOLI

19

BIG BEAR PHILLY

SHAVED STEAK | BIG BEAR DRY
RUB | SAUTEED PEPPERS |
MUSHROOMS | ONIONS | MELTY
AMERICAN CHEESE | PICKLED
RED ONIONS | HOUSE AIOLI |
TOASTED HOAGIE

22

PULLED PORK SANDO

SLOW-ROASTED PULLED PORK |
TOASTED BRIOCHE BUN | ZESTY
CRANBERRY AIOLI | CRISPY
FRIED ONIONS

21





TIMBER & THYME



ECHO ENTREES

ASK YOUR SERVER ABOUT THE DAILY STARCHES AND VEGETABLES

N.Y. STRIP STEAK



A PREMIUM 14 OZ. STRIP STEAK FLAME-GRILLED TO YOUR PREFERRED TEMPERATURE AND FINISHED WITH RICH BÉARNAISE SAUCE. SERVED WITH SEASONAL VEGETABLES & YOUR CHOICE OF SIGNATURE STARCH

37

MAKE IT A SURF & TURF WITH BACON WRAPPED SHRIMP +15



MAPLE - MISO SALMON



FLAME-KISSED SALMON GLAZED WITH LOCAL MAPLE SYRUP AND SAVORY WHITE MISO. SERVED WITH SEASONAL VEGETABLES & YOUR CHOICE OF STARCH

32

FLAME GRILLED PORK

PORTERHOUSE



A THICK-CUT, BONE-IN PORK PORTERHOUSE. FLAME-GRILLED AND TOPPED WITH WARM SPICED PEACH CHUTNEY. SERVED WITH SEASONAL VEGETABLES & YOUR CHOICE OF SIGNATURE STARCH

34

BLACKENED RED SNAPPER



PAN SEARED RED SNAPPER | CAJUN DUSTED | SWEET-AND-TANGY PINEAPPLE PICO DE GALLO. SERVED WITH SEASONAL ACCOMPANIMENTS

33

THE MACS



YOUR CHOICE OF...

MOXHAM :

ROASTED GARLIC | PESTO | SUNDRIED TOMATO | ARTICHOKE HEARTS | LEMON ZEST | 5 CHEESE BLEND | HOUSE BREADCRUMB 26

BUFFALO CHICKEN :

ROASTED GARLIC | FIVE CHEESE BLEND | HOUSE BREADCRUMB | BUFFALO TOSSED CHICKEN | BUFFALO DRIZZLE 29

BBQ PORK :

FIVE CHEESE BLEND | HOUSE BREADCRUMB | BBQ PULLED PORK | SWEET TANGY BBQ DRIZZLE 29



VEGETABLE NAPOLEON

LAYERS OF MARINATED OVEN-ROASTED EGGPLANT | ZUCCHINI | YELLOW SQUASH | CARAMELIZED ONIONS | ROASTED RED PEPPERS | BASIL PESTO | BALSAMIC REDUCTION.

29 ... add cheese +5



DONT FORGET TO ASK ABOUT OUR SPECIALS!

3% DISCOUNT
ON CASH PAYMENTS

PLEASE INFORM YOUR SERVER OF ANY
DIETARY RESTRICTIONS OR ALLERGIES

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THINGS TO DRINK



3.50

SODA

PEPSI
DIET PEPSI
STARRY
ROOT BEER
GINGER ALE
LEMONADE
DR. PEPPER
UNSWEET TEA
MT DEW
RASP. ICED TEA

GET IT HOT

COFFEE
HOT CHOCOLATE
TEA

JUICE

ORANGE
CRANBERRY
APPLE
GRAPEFRUIT
PINEAPPLE

Want to get Fancy?
CHECK OUT OUR
MOCKTAILS!



ABOUT US

Timber & Thyme was born from a lifelong connection to the North Country and a deep love for the mountains we call home.

For Chef and Owner Shaun Hazlitt and his family; the Adirondacks are more than a backdrop. They are home, community, inspiration, and a way of life. Our food reflects that spirit: warm, thoughtful, and comforting, with a love for cooking over fire, bold flavors, seasonality, and gathering around a table.

At the heart of Timber & Thyme is our wonderful local team, whose deep roots in the area help make this place feel like home. Their warmth, familiar faces, and connections to our neighbors bring the spirit of the North Country to every table, welcoming longtime locals and first time visitors alike.

We believe being part of this community means taking care of it. Whenever possible, we support local and regional farms, producers, artisans, and small businesses while remaining committed to the stewardship of the mountains, forests, waterways, and wildlife that make this place so remarkable.

That same spirit carries into Adirondack Elevations, our nonprofit initiative creating opportunities for veterans and first responders to experience the peace, camaraderie, and healing found in the outdoors.

Timber & Thyme is our way of bringing it all together: good food, good people, community, and a genuine love for the Adirondacks.

Whether you call these mountains home or are experiencing them for the first time, we're glad you've found your way to our table.

