



Breakfast Menu

Served 6:30am until 11am (Breakfast Buffet available until 11:30am)

Petite Plates

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| Fresh Baked Muffin with Honey Butter 3 | Artisan Cheese Sampler 9 |
| Oatmeal and Caramelized Bananas 6 | Sliced Medley of Breakfast Breads 4 |
| Lox, Capers, Red Onion & Bagel 8 | Seasonal Fresh Fruit Bowl 6 |
| Selection of Cold Cereals 2 | Granola, Seasonal Berries and Yogurt 6 |
| H&H Brooklyn Bagel, Cream Cheese 3 | |

Breakfast Specialties

- Two Eggs Any Style, Choice of Honey Cured Bacon, Ham Steak or Sausage. Home fries & Toast 7
Grilled 6-Ounce Top Sirloin and Eggs Any Style, Griddled Tomatoes, Home fries, Fruit & Toast 9
Scrambled Eggs, Canadian Bacon, Cheddar Cheese & Sliced Avocado on a Grilled Croissant 7
Salmon Lox, Capers and Onion Scrambled Eggs. Served with Home fries, Fruit & Toast 9
Andouille Sausage, Breakfast Potatoes and Green Onion Topped with Two Eggs Any Style 7
Mascarpone and Grand Marnier Soaked Peach Stuffed French Toast, with Candy Walnuts 8
Three-Grain Griddlecakes, Honey Butter, Medley of Seasonal Berries 7
Bacon, Leek and Onion Quiche, Served with Home fries and Seasonal Fruit 8
Egg Substitute Available At No Extra Charge — Egg Whites Add 1

Omelettes

(Three Egg Omelettes, with Homefries & Toast)

- Portobello and Button Mushrooms, Parsley, Garlic and Swiss Cheese 7
Maryland Blue Crab, Bay Shrimp, Chervil and Jack Cheese 10
Honey Glazed Ham, Bell Peppers, Sweet Onion and Cheddar Cheese 7
Sautéed Baby Spinach, Forest Mushrooms and Goat Cheese 7
Andouille Sausage, Globe Tomato, Saffron and Cheddar Cheese 8
Omelette Additions: (.50 Each Item)
Bell Peppers, Tomato, Sweet Onion, Mushrooms, Spinach, Green Onion, Avocado

Benedicts

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| Classic Eggs Benedict with Hollandaise 8 | Benedict Pomodoro, on Griddled Tomatoes 8 |
| Eggs Florentine with Spinach Béchamel 8 | Smoked Salmon Benedict, Sauce Béarnaise 9 |

On The Side

- Grilled Ham Steak, Sausage or Bacon 3
Griddled Home fries 2
Toast, English Muffin 1
One Egg, Any Style 2

Eye Openers

- Millennium Bloody Mary 6
Screwdriver 5
Mimosa 5

For your convenience, an 18% gratuity will be added to parties of six or more
Thyme on the Creek gladly accepts all major credit cards and traveler's checks, sorry, no personal checks

Executive Chef: Scott Miller

*Sous Chefs: Christopher Tait
Eric Stagl*

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