

NEW MENU AS OF 5/10/04

For Delivery Call  
212-533-7607 or  
212-533-7608  
\$10.00 Minimum  
8AM-10PM M-F  
5:30PM-10PM S-S



Breakfast  
Delivery  
8 AM - 11:30 AM  
Mon-Fri

Specials Available Every Day

LUNCH MENU

Appetizers

- Corn Chowder 6.
- Soup of the Day 6.
- Steamed Globe Artichoke with Garlic-Mustard Sauce 8.
- Smoked Scottish Salmon Rolls with Avocado, Sprouts and Red Onion 10.
- Crispy Calamari with Chipotle-Tomato Sauce 8.
- Black Bean Quesadilla with Roasted Onion and Jalapeño, Jack Cheese, Salsa Cruda and Guacamole 9.
- Homemade Garlic Hummus with Calamata Olives and Warm Nan Bread 8.
- Field Greens with Balsamic Vinaigrette (with Goat Cheese add \$1) 6.
- Baby Arugula Salad with Shaved Parmesan, Orange Segments, and Citrus Vinaigrette 8.
- Spinach Salad with Gingered Carrots, Red Cabbage, Cucumber and Miso-Tamari Vinaigrette 8.
- Caesar Salad with Romaine Hearts, Herb Croutons and Parmesan Cheese 7.
- Beet and Fennel Salad with Citrus Vinaigrette and Herb Goat Cheese Crostini 8.

Pizzas

- Time Pizza with Hickory-Smoked Bacon, Red Onion, Grilled Apples, Blue Cheese and Touch of Honey 13.
- Spicy Chicken, Poblano Pepper, Cilantro, Black Bean, Red Onion, Feta & Jack Cheeses 13.
- Shiitake, Cremini & Portobello Mushrooms, Calamata Olives, Sundried Tomatoes & Fresh Mozzarella 13.
- Margherita with Fresh Mozzarella, Plum Tomato, Parmesan Cheese and Basil 12.

Salads

- Seared Tuna Niçoise with Haricots Verts, Potatoes, Tomatoes, Egg, Olives and Sherry Vinaigrette 16.
- Crabmeat Salad with Field Greens, Red Onion, Bell Pepper, Avocado, and Lemon Thyme Vinaigrette 17.
- Classic Cobb Salad with Grilled Chicken, Bacon, Grape Tomatoes, Egg, Avocado & Blue Cheese 15.
- Market Salad with Grilled Vegetables, Lentils, Hummus and Sesame-Crusted Goat Cheese 14.
- Chopped Greek Salad with Romaine Hearts, Cucumbers, Tomatoes, Garbanzo Beans, Calamata Olives, Feta Cheese & Pita Toast 12.
- Caesar Salad with Grilled Chicken Breast, Romaine Hearts, Herb Croutons & Parmesan Cheese (sub Shrimp \$3) 13.

Entrées

- Spicy Vegetable and Jack Cheese Enchiladas with Tomatillo Salsa and Mexican Rice 13.
- Simply Grilled: Daily Fish with Steamed Vegetables 17.
- Black Sesame-Crusted Salmon with Wasabi Aioli and Sautéed Spinach 18.
- Grilled Chicken Paillard with Baby Arugula, Pears, Candied Pecans, Blue Cheese and Balsamic Reduction 16.
- Rigatoni Rustica with Hot Italian Sausage, Broccoli Rabe, Red Pepper, tossed in Olive Oil with Ricotta Salata 15.
- Wild Mushroom Ravioli with Red Pepper-Basil Sauce 15.
- Capellini with Bay Scallops and Green Olives in a roasted Garlic Plum Tomato Sauce with Grana Cheese 17.
- Stir-fried Tofu with Brown Rice, Seasonal Vegetables, Pickled Ginger, and Toasted Nuts (available with chicken or shrimp \$3) 15.

Sandwiches

- Grilled Rare Yellowfin Tuna, Sprouts, Tomato and Sesame-Wasabi Aioli on 7-Grain Bread 14.
- Honey Mustard Grilled Chicken Breast with Avocado, Tomato, and Melted Brie on Sourdough Bread 11.
- Seared Tofu and Avocado Sandwich with Lettuce, Tomatoes and Calamata Olive Aioli on Nan Bread 10.
- Serrano Ham, Smoke Gouda, Baby Arugula, Roasted Red Peppers & Honey Mustard on Grilled Sourdough 12.
- Herb-Roasted Turkey Club with Bacon, Lettuce, Tomato and Herb Aioli on Toasted Challah Bread 11.
- Bacon, Avocado, Lettuce and Tomato with Herb Aioli on Toasted Challah Bread 9.
- Grilled Cheddar and Monterey Jack Cheeses on 7-Grain Bread with Soup, Field Greens or French Fries 9.
- Garden Burger on a Toasted Whole Wheat Roll with Field Greens and Homemade Hummus 9.
- Grilled Turkey Burger w/ Sautéed Onions, Mushrooms and Swiss Cheese on a Whole Wheat Roll with French Fries 11.
- 10 oz. Time Burger on a Parker House Roll with French Fries (Cheddar, Jack, Swiss, Blue Cheese, Bacon, Sautéed Mushrooms, Avocado or Sautéed Onions \$1 Each) 10.

Side Orders \$4

- Sautéed Garlic Spinach
- Steamed Daily Vegetable
- Seared Tofu with Miso Dip
- French Fries
- Steamed Brown Basmati Rice
- Blue Corn Tortilla Chips with Guacamole or Salsa Cruda

Homemade Desserts

- Flourless Brownie 7.00
- Lemon Meringue Tart 7.00
- Triple Chocolate Mousse Cake 7.00
- Cinnamon Apple Pie with Walnut Crust 7.00
- Golden Pineapple Upside Down Cake 7.00
- Yogurt Panna Cotta with Blueberry Compote 7.00
- Seasonal Fruit Plate 6.50
- Homemade Biscotti 5.50

*Any Item with Ice Cream, Sorbet or Non-Fat Frozen Yogurt add \$1.75*

Fresh Juices

- Orange Juice 2.75/4.25
- Grapefruit Juice 2.75/4.25
- Apple Juice 2.75/4.25
- Carrot Juice 2.75/4.25
- Freshly Squeezed Lemonade 2.75
- Fruit Smoothie - Blended Fresh Fruit 4.75
- Yogurt Fruit Smoothie 5.25

Cold Beverages

- Saranac Root Beer 3.00
- Cranberry, Pineapple or Tomato Juice 2.00
- Perrier 2.75/5.50
- Vittel Mineral Water - Non-Sparkling 2.75/5.50
- Whole or Skim Milk 1.25

Coffee Beverages

- Illy Espresso 2.00/3.00
- Café Latte 2.50/3.50
- Cappuccino 2.50/3.50
- Café Mocha 2.75/3.75
- Chai Latte 3.50
- Café au Lait 3.25
- Illy Coffee 1.00/1.50
- Tea (ask your server for today's variety) 1.00

all above available iced or hot