

Thyme Square Cafe

615 Hampshire St 62301-3011 · +12172243515 · Updated: Jan 14, 2026

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HOUSEMADE CAFE LUNCH 20

Spring Chicken Salad	\$9.99
poached chicken breast, aioli, celery, tarragon, asparagus, field greens, on multigrain bread	
Thyme Square Bahn MI	\$9.99
beer braised pork belly, cilantro, pickled carrots, fresh jalapenos, hot sauce aioli on baguette	
Housemade Ham & Cheese	\$9.99
roasted Trent Farm house-cured ham, shallot-raisin chutney, melted brie on Quincy sourdough	
Crispy Herb Market Fish	\$10.99
lightly breaded, pan-seared fresh market fish, pickled aioli & field greens on baguette	
Housemade Reuben	\$9.99
house-cured grass-fed brisket, braised napa cabbage, russian dressing, gruyere on deli rye	
Chipotle Turkey	\$9.99
Garden Gate herb-brined free range turkey, house-cured bacon, chipotle aioli, cheddar, on Quincy sourdough	
Grass-Fed Steak Sofrito	\$10.25
Grilled black pepper flat-iron steak, sofrito, caramelized leeks, spinach, aioli, on Quincy sourdough	
Grilled Portobello	\$8.99
grilled portobello, roasted red peppers, pickled red onion, fresh field greens, herb goat cheese, & aioli on baguette	
Shupe & Salad Cafe Duo	\$8.99
A bowl of our Shupe du Jour with either our 1/2 Farmers Market Salad or Housemade Caesar	
Thyme Square Light Market Fish	\$11.99
Pan seared fresh market fish on a bed of yukon gold potatoes, asparagus, carrots, cherry tomatoes, peppers and spinach. Topped with a lemon-rosemary vinaigrette. Fresh market fish variety based on season and availability	
Thyme Square Burger	\$11.99
1/2 pound grass-fed burger, house-smoked bacon, sunny side up farm-fresh egg, aged cheddar, & aioli	
Mushroom Gruyere Burger	\$10.99
1/2 pound grass-fed burger with red wine braised mushrooms, caramelized onions, gruyere cheese, & house-made aioli	
Spicy Bacon Burger	\$10.99
1/2 pound burger, pickled jalapenos, housesmoked bacon, pepperjack cheese, and chipotle aioli	
Blue Cheese Burger	\$10.49
1/2 pound grass-fed burger topped with crumbled blue cheese, caramelized onions, & garlic aioli	

Classic Cheeseburger	\$9.99
1/2 pound, house-ground burger topped with aged cheddar, aioli, lettuce, raw onion, pickles, & local tomatoes	
Shupe du Jour	AVAILABLE OPTIONS
Served with a slice of our house-made bread & herb butter. Soup variety changes regularly	Cup: \$4.49
	Bowl: \$5.49
Thyme Square Cobb Salad	\$9.99
arugula, baby kale, romaine, blue cheese, hard-boiled egg, house turkey, and house-smoked bacon topped with our red wine vinaigrette and fresh chive	
Asparagus Panzanella Salad	\$9.99
grilled Quincy sourdough traditional 'bread salad' with asparagus, Valley View Harvest greens, radish, shaved carrots, pickled red onions, goat cheese, and garden herb vinaigrette	
Farmer's Market House Salad	AVAILABLE OPTIONS
farm-fresh ingredients change regularly	Full Salad: \$8.99
	Half Salad: \$5.99
Classic Caesar Salad	AVAILABLE OPTIONS
local romaine tossed with our house-made sourdough croutons, shaved parmesan, tomatoes, and our house-made Caesar dressing	Full Salad: \$8.99
	Half Salad: \$5.99

THYME SQUARE CAFE DUOS 3

Housemade Ham & Cheese

Spring Chicken Salad

Chipotle Turkey

FARMFRESH BREAKFAST 21

Housemade Corned Beef Hash	\$9.99
Two poached farm-fresh eggs served over our house-made corned beef, onions & potatoes. Served with choice of hand-made bread with seasonal jam	
Local Veggie Hash	\$9.99
peppers, onions, yukon gold potatoes, asparagus, carrots, cherry tomatoes, and spinach, topped with two poached farm-fresh eggs & served with choice of hand-made bread with seasonal jam	
Traditional Breakfast	\$8.99
two eggs any style served with choice of bacon or sausage, breakfast potatoes, and choice of hand-made bread with seasonal jam	
Thyme Square Breakfast Sandwich	AVAILABLE OPTIONS
choice of bacon, sausage or ham, farm fresh scrambled eggs, aioli, and aged cheddar on choice of hand-made bread	\$6.49
	Add a Side of Breakfast Potatoes:
	\$1.99

Thyme Square Breakfast Burrito	\$9.99
Flour tortilla rolled with peppers, onions, potatoes, house-made chorizo, farm-fresh eggs & aged cheddar. Served with our tomato salsa & breakfast potatoes. Substitute fresh portabello mushroom for our house-made chorizo as a vegetarian option	
Housemade Classic Frittata	\$9.99
Three farm-fresh eggs with house-made ham, bacon or sausage, peppers & onions then baked with gruyere cheese. Served with breakfast potatoes and house-made english muffin with seasonal jam	
Garden Frittata	\$9.99
Three farm-fresh eggs with local spinach, mushrooms, peppers & onions baked with gruyere cheese. Served with local fruit and choice of hand-made bread with seasonal jam	
Classic Eggs Benedict	\$9.99
Fresh-baked english muffin topped with housemade canadian-style bacon, two poached eggs, and hollandaise sauce. Served with breakfast potatoes	
Housemade Country Benedict	\$9.99
Fresh-baked english muffin topped with our housemade sage sausage patty, two poached eggs, and sausage gravy. Served with breakfast potatoes	
Housemade Lox Benedict	\$10.99
Fresh-baked english muffin topped with house-made lox, avocado, two poached farm-fresh eggs, and hollandaise sauce. Served with breakfast potatoes	
Garden Omelet	\$9.99
Three egg omelet filled with peppers, onions, mushrooms, spinach, seasonal veggie and gruyere cheese. Served with a side of seasonal fruit and choice of hand-made bread with seasonal jam	
Thyme Square Omelet	\$9.99
Three egg omelet filled with our house-smoked bacon, peppers, & aged cheddar. Topped with our hollandaise & served with a side of breakfast potatoes and choice of hand-made bread with seasonal jam	
Charcuterie Omelet	\$10.99
Three egg omelet stuffed with aged cheddar cheese, house-smoked bacon, house-cured ham, & house-made sausage, side of breakfast potatoes & choice of hand-made bread with seasonal jam	
Cheddar Omelet	\$7.49
three farm-fresh eggs with aged cheddar cheese served with choice of two strips of bacon or sausage patty & choice of hand-made bread with seasonal jam	
Picante Omelet	\$9.99
Three egg omelet stuffed with our house-made chorizo, onions, peppers, & pepper jack. Served with a side of house-made salsa, breakfast potatoes choice of hand-made bread with seasonal jam	
Buttermilk Pancakes	AVAILABLE OPTIONS
three housemade buttermilk pancakes served with whipped honey butter & pure maple syrup	\$7.99
	Add Fresh Fruit on Top: \$1.49
Housemade Challah French Toast	AVAILABLE OPTIONS
handmade brioche served with whipped honey butter & pure maple syrup	\$9.99
	Add Fresh Fruit on Top: \$1.49

Housemade Biscuits & Sausage Gravy		AVAILABLE OPTIONS
House-made cheddar biscuits topped with sausage gravy		Half: \$3.99
		Full: \$5.99
		Add an Egg on Top: \$1.49

Thyme Squarold	\$8.99
House-made cheddar biscuit topped with scrambled eggs, breakfast potatoes, aged cheddar & warm sausage gravy	

Housemade Granola	\$7.99
Garden Gate rolled oats, nuts, & dried fruit served with warm milk on the side & choice of fresh baked, hand-made bread with seasonal jam	

Housemade Lox Tartine	\$9.99
House-cured salmon, cream cheese, pickled red onions, capers, radish & parsley on grilled, house-made sourdough bread. Served with a side of local, seasonal fruit	

KIDS BREAKFAST 5

One Egg (Any Style), Bacon or Sausage	\$5.25
Cheesy Scrambled Egg, Bacon or Sausage	\$5.25
Three Kid-Size Pancakes with Syrup	\$5.25
Cup of Granola with Either Milk or Yogurt	\$5.25
Small Biscuits & Gravy	\$3.99

KIDS LUNCH 4

Grilled Cheddar Sandwich	\$5.99
Ham (or Turkey) & Cheese Sandwich	\$5.99
Kids Mini-Burger	\$5.99
cheese upon request	
Toasty PB&J on Multigrain	\$5.99

CAFE BEVERAGES 8

Gourmet Iced Coffee	\$2.99
lightly sweet, house-ground coffee & cream	
Fresh-Brewed Iced Tea	\$1.99
free in-house refills	

Natalie's Fresh-Squeezed Juice	AVAILABLE OPTIONS
Squeezed fresh from the fruit- not from concentrate. Never any added preservatives, ingredients or flavors. Orange, Orange Mango, Honey, Tangerine Grapefruit (Cranberry, Apple, Tomato & Pineapple also available)	Sm.: \$2.39
	Lg.: \$3.49

Ice Cold Sodas	\$1.99
Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Club Soda	
Seasonal Specialty Beverage	\$2.89
Fresh-Fruit Iced Tea or Lemonade	
Houseground Coffee	\$1.99
free in-house refills only	
Houseground Flavored Coffee	\$1.99
free in-house refills only	
Organic Hot Tea Selection	\$1.89
large variety	

SPECIALTY COFFEES 4

Espresso	AVAILABLE OPTIONS
	Single: \$1.89
	Double: \$2.59
Cappuccino	\$3.25
Cafe Latte	\$3.25
Cafe Mocha	\$3.75

HANDMADE DESSERTS 4

Thyme Square Chef Dessert	\$4.99
Made fresh daily. Selection changes regularly	
Fresh Baked Macaron	\$1.99
House-made, gluten-free, baked meringue cookie stuffed with a delicious butter-cream or chocolate ganache filling. Vanilla Bean, Chocolate Ganache, Sweet Almond, and Seasonal. 24 hour notice required for Macaron orders larger than a dozen	
Handmade Ice Cream	AVAILABLE OPTIONS
All of our ice cream is made in-house using fresh milk & cream. Vanilla Bean, Chocolate, Espresso & Seasonal (will vary)	Single Scoop: \$3.00
	Double Scoop: \$5.00
	Quart: \$13.00
Handmade Milkshakes	\$3.99
All shakes are mixed by hand with our house-made ice cream & made to order. Vanilla Bean, Chocolate, Espresso, Seasonal (will vary)	

HANDMADE BREAD 7

Baguette	AVAILABLE OPTIONS
a long thin loaf of French bread distinguishable by its length and crisp crust	Single Serving: \$1.49
	Loaf: \$2.00

Rustic White	AVAILABLE OPTIONS
artisan white bread made of traditional poolish, flour, water, salt & yeast	Single Serving: \$1.49 Loaf: \$4.00
Multigrain	AVAILABLE OPTIONS
bread made with whole wheat flour & local, whole, unprocessed grains	Single Serving: \$1.49 Loaf: \$6.00
English Muffin	\$1.49
classic Thyme Square round & flat yeast-leavened bread	
Deli Rye	AVAILABLE OPTIONS
levain rye starter, rye flour, bread flour, caraway seed, and salt	Single Serving: \$1.49 Loaf: \$4.00
Sourdough	AVAILABLE OPTIONS
Naturally leavened using the same local starter from when we first opened!	Single Serving: \$1.49 Loaf: \$6.00
Challah Bread	AVAILABLE OPTIONS
sweet egg-rich bread with a hint of vanilla	Single: \$1.49 Loaf: \$4.00

BOYLAN CRAFT SODAS 7

Cane Cola
Diet Cane Cola
Black Cherry
Root Beer
Ginger Ale
Creme Soda
Diet Black Cherry

HANDMADE DESSERT 3

Thyme Square Chef Dessert	\$4.99
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Fresh Baked Macaron	\$1.99
House-made, gluten-free, baked meringue cookie stuffed with a delicious butter-cream or chocolate ganache filling. Vanilla Bean, Chocolate Ganache, Sweet Almond, and Seasonal. 24 hour notice required for Macaron orders larger than a dozen	
Pain Au Chocolate or Almond Croissant	\$3.99
Buttery, flaky, hand-made croissant stuffed with rich, dark chocolate or almond creme & toasted almonds	

HANDMADE ICE CREAM, SORBET & FLOATS 3

Ice Cream	AVAILABLE OPTIONS
Vanilla Bean, Chocolate Ganache, Espresso & Seasonal (will vary)	Single Scoop: \$3.00
	Double Scoop: \$5.00
	Quart: \$13.00
Sorbet	AVAILABLE OPTIONS
Champagne & Seasonal (will vary)	Single Scoop: \$3.00
	Double Scoop: \$5.00
	Quart: \$13.00
Old Fashion Float	\$6.00
100% all natural, using our house-made ice cream and Boylans Natural Cane soda; Black Cherry Vanilla, Traditional Rootbeer, Cane Cola Fudge, Seasonal (will vary)	

HANDMADE MILKSHAKES 4

Vanilla Bean
Chocolate
Espresso
Seasonal (Will Vary)

HANDMADE BREADS 7

Baguette	AVAILABLE OPTIONS
a long thin loaf of French bread distinguishable by its length and crisp crust	Single Serving: \$1.49
	Loaf: \$2.50
Rustic White	AVAILABLE OPTIONS
artisan white bread made of traditional poolish, flour, water, salt & yeast	Single Serving: \$1.49
	Loaf: \$4.00
Multigrain	AVAILABLE OPTIONS
bread made with whole wheat flour & local, whole, unprocessed grains	Single Serving: \$1.49
	Loaf: \$6.00
English Muffin	\$1.49
classic Thyme Square round & flat yeast-leavened bread	
Deli Rye	AVAILABLE OPTIONS
levain rye starter, rye flour, bread flour, caraway seed, and salt	Single Serving: \$1.49
	Loaf: \$4.00
Sourdough	AVAILABLE OPTIONS
naturally leavened using the same local starter from when we first opened!	Single Serving: \$1.49
	Loaf: \$6.00
Croissant	\$2.99
buttery, flaky, viennoiserie-pastry made of a layered yeast-leavened dough	

Pepsi

Diet Pepsi

Sierra Mist

Lemonade

Club Soda
