SAVING THYME

PATISSERIE • BISTRO • PREPARED FOODS

IN-HOUSE MENU AS OF NOVEMBER 2026

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450 APPLEBY LINE
BURLINGTON

1784 STONE CHURCH ROAD EAST
HAMILTON

CONTAINS ALCOHOL

COOKED WITH ALCOHOL

DAIRY FRIENDLY

The item is made with ingredients that are inherently dairy free but some items contain clarified butter.

GLUTEN FRIENDLY

The item is made with ingredients that don't contain gluten but will come into contact with airborne gluten as breads and croissants are made in the same kitchen.

★ POPULAR

VEGETARIAN

HOT BEVERAGES

Brewed Coffee 12oz • 3.95

Decaf Coffee 12oz • 3.95

Sloane Tea • 4

Sloane Tea Pot • 7.5

Espresso • 4

Americano • 4.35

Espresso Macchiato • 4.35

Cortado • 4.85

Flat White • 5.25

Cappuccino • 5.25

Latte • 5.75

Spiced Cookie Latte • 5.95

Tea Latte • 5.5

Mocha • 5.95

Hot Chocolate • 4.75

Hot Apple Cider • 4

ADD

Amaretto 1oz • 3

Baileys 1oz • 3

Brandy 1oz • 4

Frangelico 1oz • 3

- VANILLA, CARAMEL, AND PEPPERMINT SYRUPS AVAILABLE
- ALMOND, COCONUT, AND OAT MILK AVAILABLE

WE PROUDLY PARTNER WITH PILOT COFFEE

Our brewed coffee is made with Monument Blend and our espresso beverages are made with Heritage Blend. Both are available on our retail shelf.

SLOANE TEAS

BLACK

Bold Breakfast

Decaf Black

Earl Grey

Heavenly Cream

Masala Chai

Signature Black

GREEN

Classic Green

Tropical Green

HERBAL (caffeine free)

Citron Calm

Crimson Berry

Ginger Twist

Marrakesh Mint

OOLONG

Oolong Creme

WHITE

Peaches & Cream

COLD BEVERAGES

Perrier • 3

Freshly Squeezed Orange Juice • 6.5

House Made Iced Tea • 4

Lemonade • 6.5

Raspberry Fruit Ice Lemonade • 7.5

Mango Fruit Ice Lemonade • 7.5

Arnold Palmer Lemonade & Iced Tea • 5.25

Cranberry Juice • 4

COFFEE-BASED

Espresso Tonic espresso, orange juice, tonic • 7

Iced Latte • 5.5

Iced Americano • 4

CHILDREN'S SIZES

Milk • 3

Chocolate Milk • 3.5

Freshly Squeezed Orange Juice • 4

BRUNCH COCKTAILS

Espresso Gin & Tonic • 14
Citadelle gin, espresso, orange juice, tonic

French 75 • 14
Citadelle gin, sparkling wine

Shimmering Pear • 14
Grey Goose pear vodka, soda

Espresso Martini • 15
Grey Goose, coffee liqueur, espresso

Mimosa • 12
Sparkling wine, freshly squeezed orange juice

Seasonal Spritz • 15
Dillon's gin, sparkling wine, ask about our current flavour

Sneaky Tea • 13
Canadian Whisky, iced tea, lemon

Caesar • 13
vodka, Clamato, preserved lemon, cornichons
⊕ add house made horseradish

RED

	5oz	bottle
Cuvée Jean-Paul Rouge *grenache, syrah* Boutinot, 2024 • Gascogne, France	9	35
La Belle Allure *pinot noir* François-Xavier Barc, 2023 • Vin de France	12	45
Château Les Maurinieres *merlot* Castillon Côtes de Bx., 2022 • Bordeaux, France	15	60

WHITE

	5oz	bottle
Cuvée Jean-Paul Sec *colombard/ungi blanc* Boutinot, 2024 • Gascogne, France	9	35
Chardonnay Père et Fils Laurent Miquel, 2024 • Languedoc, France	12	40
Sauvignon Blanc Château Gabaron, 2024 • Bordeaux, France	15	60

ROSÉ

	5oz	bottle
Syrah Cazal Viel, 2024 • Langeudoc, France	12	40

SPARKLING

	200ml	bottle
Prosecco DOC Spumante Extra Dry Serenissima • Trebaseleghe, Italy	14	40

CIDER — 16oz

Tawse Sparkling Apple 6
Niagara, Canada

BEER — 11oz

Kronenbourg 1664 Blanc 5
Alsace, France

Kronenbourg 1664 Rosé 5
Alsace, France

Kronenbourg 1664 Blanc ● 0.0% 5
Alsace, France

16oz

Kronenbourg 1664 Blanc 6
Alsace, France

Kronenbourg 1664 Lager 6
Alsace, France

EGGS

★ | **Breakfast Sandwich** • 9.5
soft poached egg, bacon, aged white cheddar, cayenne aioli,
on a house made English muffin (substitute bacon with avocado)
⊕ add avocado • 3.5

Gluten Friendly Breakfast • 9.5
soft poached egg, bacon, aged white cheddar, cayenne aioli,
on a bed of sautéed spinach (substitute bacon with avocado)

★ | **Eggs Benedict** • 19
soft poached eggs, hollandaise, on a house made English muffin,
frites, heritage greens
⊕ add spinach • 3
⊕ add bacon or ham • 4.5
⊕ add house cold-smoked salmon • 6

Quiche • 17.5
daily flavours, heritage greens

BOWLS

Bowl of Fruit • 8.5
citrus and berries with mint, vanilla syrup

Yogurt Bowl • 14
Greek yogurt, honey, berry compote, Saving Thyme's pistachio granola

★ | **French Onion Soup** • 16
Gruyère butter bun

Bowl of Frites • 8.25
roasted garlic aioli

SALADS

Chickpea Salad • 12
corn, roasted red peppers, fennel, goat cheese, toasted pumpkin seeds, white wine vinaigrette

Spinach Salad • 18.5
pear, fennel, candied walnuts, goat cheese, white wine vinaigrette

Warm Salmon Cake & Beet Salad • 18.5
roasted beet and kale, brown butter vinaigrette, sweet potato salmon cake

French Bistro Salad • 18.5
heritage greens, frisée, Dupuy lentils, bacon, carrot, red wine cranberries, sourdough croutons, soft poached egg, white wine vinaigrette

Yellowfin Tuna Salad • 18.5
potato cake, Niçoise olives, mustard vinaigrette, tomato, cucumber, crispy capers, arugula

SWEET

Pain Perdu • 18
Brioche French toast finished in caramel, maple syrup, berry compote, vanilla whipped ganache

Banana Breakfast Torte • 19
Saving Thyme's answer to the pancake, ask about our seasonal flavour

SANDWICHES

Cucumber Savoury Paris-Brest • 14
herb cream cheese, cucumber

Smoked Salmon Savoury Paris-Brest • 18
house cold-smoked salmon, mignonette, horseradish crème fraîche

Vegetarian Sandwich • 18
havarti, avocado, tomato, herb aioli, wild rice and onion bread

Croissant Sandwich • 17
rum glazed ham, Gruyère, grainy mustard

★ | **BLT on Brioche** • 23
aged white cheddar, aioli

Roast Beef on Dutch Crunch • 25
pickled red onion, provolone, roasted garlic aioli

★ | **Chicken Confit Sandwich** • 23
havarti, avocado, tomato, herb aioli, wild rice and onion bread

Croque Monsieur on Sourdough • 23
rum glazed ham, Jarlsberg, grainy mustard

add fried egg • 3

PLATES

★ | **Fenwood Farm Chicken Leg** • 22
seasonal vegetables, frites, heritage greens, confit leg

Fenwood Farm Chicken Breast • 25
seasonal vegetables, frites, heritage greens, roast breast

Chicken Vol-au-Vent • 17.5
puff pastry, velouté

Ratatouille Toast • 22
sourdough, Gruyère, two fried eggs

The Burger • 23
brie, provolone, tomato jam, crispy shallots, herb aioli, frites

SIDES

Avocado • 3.5

Heritage Greens • 4.5

Frites • 4

Bacon • 5

Poached Egg • 3

Sourdough Toast with Butter • 4

Toasted English Muffin with Butter • 3.5

Roasted Chicken Breast • 10

House Cold-Smoked Salmon • 10

Warm Salmon Cake • 10

DRY PASTRIES

★ | **Butter Croissant** • 3.75

★ | **Almond Croissant** • 6.25

Pain au Chocolat • 4.95

Kouign Amann • 2.75

Chausson aux Pommes • 4.75

★ | **Tomato Rosette** • 4.75

★ | **Orange Cardamom Morning Bun** • 5

Chocolate Thyme Bomb • 5.25

Cinnamon Thyme Bomb • 5.25

Cinnamon Sugar Donut • 3.25

Cranberry Lemon Scone • 2.6

Aged Cheddar Scone • 2.6

Sticky Bun • 4.5

Currant Bun • 4

★ | **Chocolate Chunk Cookie** • 2.75

Ginger Molasses Cookie • 2.75

Oatmeal Raisin Cookie • 2.75

Macaron • 3

WET PASTRIES — THE FOREVER FAVOURITES

★ | **Lime Meringue Tart Slice** • 5.45

Lemon Meringue Tart • 5.45

Coconut Cream Tart • 5.25

Chocolate Praline Tart • 6

Cherry Clafoutis • 5.25

Vanilla Berry Cheesecake • 6.5

Crème Caramel • 6.25

★ | **Carrot Cake Stack** • 9.5

Vanilla Caramel Petit Choux • 2.75

Buttertart Eclair • 5.25

Coffee Crisp Eclair • 5.25

Raspberry Passion Fruit Macaron Cake • 9.5

ASK ABOUT OUR SEASONAL FLAVOURS

★ | **Olive Oil Cake**

Chocolate Mousse Entremet

Petit Choux

Cake Stack

and more

We Create Joy!