



FALL 2026 MENU

Eat Freely. Live Fully.

Globally inspired bowls • fresh, whole ingredients • worry free dining

FARECheck Platinum Certified

Food made without the Top 9 major food allergens, plus gluten

Bryan Center, Plaza Level • Duke University West Campus



OUR THYME

\$11.89

Bowls inspired by the people and family recipes behind Team Thyme

Charbel's Bowl Beirut

PLANT-BASED

Quinoa-brown rice, chickpea falafel, parsley-cucumber quinoa tabbouleh, fire-roasted tomato, chickpeas, sesame-free lemon hummus, toum.

Hawaiian Kalua Thyme

Slow-roasted pork, rosemary-thyme potatoes, grilled pineapple, crisp island cabbage and cilantro-lime vinaigrette.

Kanis' Golden Thai Thyme

PLANT-BASED

Quinoa-brown rice, golden Burmese chickpea tofu, roasted vegetables, cucumber, pickled cabbage and carrot, basil and sweet chile-lime glaze.

Nuvia's Carnival Caliente

Quinoa and brown rice, slow-roasted barbacoa beef, cilantro-lime black beans, poblano corn, mango salsa, pickled onion and jalapeño, smoky chipotle and fresh lime.



"Ask Me" Certified

All recipes are developed without milk, egg, peanut, tree nut, wheat, soy, fish, crustacean shellfish, sesame, or gluten. Every member of team Thyme is "Ask Me" certified.



YOUR THYME \$11.89

Student-inspired creations, developed with Team Thyme



Green Devil Delight

PLANT-BASED

Spinach and kale, golden chickpea tofu, roasted broccoli, avocado, chickpeas, carrot, pickled cabbage and white-bean herb Green Goddess.

Southern Thyme

Baby spinach, lemon-thyme chicken, roasted tomato and peppers, pickled cabbage and onion, avocado, crisp tostones and cilantro-lime vinaigrette.

Blue Devil's Thyme

Kalua-style pork, heirloom potato medley, Cajun pinto beans, seasonal vegetables, pickled jalapeño, lemon-garlic sauce, pico and arugula.

Caribbean Thyme

Potato medley, jerk chicken, poblano corn, roasted seasonal vegetables, fire-roasted tomato, mango salsa and tostones.

FARECheck Platinum Recognized

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IT'S THYME

Build your bowl. No compromises.

\$12.85

01 CHOOSE 1 BASE

Quinoa & brown rice • brown rice • white rice •
rosemary-thyme potatoes • heirloom potato medley
• shredded kale

02 CHOOSE 1 PROTEIN

Jerk chicken • lemon-thyme chicken • Burmese
chickpea tofu • chickpea falafel • smoky black beans
• Kalua Style Pork • Beef Barbacoa

03 CHOOSE 2 HOT TOPPINGS

Poblano roasted corn • seasonal vegetables •
cilantro-lime black beans • Cajun pinto beans

04 CHOOSE 3 COLD TOPPINGS

cucumber • pico • chickpeas • fire-roasted tomato •
red onion • watermelon radish • pickled cabbage •
carrot ribbons • jalapeño • roasted peppers • avocado
add .99

05 CHOOSE 2 SAUCES OR SALSAS

Cilantro-lime vinaigrette • tomatillo salsa verde •
mango salsa • sweet thai chili glaze • lemon-garlic
sauce • smoky chipotle



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BUILD YOUR OWN AÇAÍ BOWL

\$11.89

01 CHOOSE 1 BASE

Pure açai • mango • pineapple • dragon fruit • passion fruit • blue spirulina • ube • strawberry • matcha • cacao cream

02 CHOOSE 2 FRUITS

Banana • strawberry • blueberry • kiwi • shredded coconut • candied cranberries

03 CHOOSE 3 FINISHES

Certified GF honey-oat crunch • chia • roasted pepitas • honey drizzle

HOUSE SIPS

Sunshine Lavender Lemonade **\$3.99**

Pomegranate Limeade **\$3.99**

Pineapple Iced Tea **\$3.49**

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DINNER

Available after 4pm • every entrée made to order

DINNER AT THYME

Hot Honey Thyme Tenders \$10.99

FOUR TENDERS • SWEET POTATO FRIES

Chickpea-flour-crusted chicken tenders glazed with hot honey, served with crisp sweet potato fries and sweet chile dipping sauce.

Crispy Chickpea Falafel Wrap \$11.89

PLANT-BASED • SWEET POTATO FRIES

Quinoa-chia wrap, crisp falafel, kale, cucumber, pickled red onion, sesame-free garlic hummus and white-bean herb Goddess.

Smoky Barbacoa Loaded Fries \$13.49

Crisp sweet potato fries topped with slow-roasted barbacoa, black beans, poblano corn, mango salsa, pickled onion and smoky chipotle.

Jerk Chicken Tostone Plate \$12.49

Pulled jerk chicken, four crisp tostons, island slaw, fire-roasted tomato, mango salsa and cilantro-lime sauce.



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