



Sparkling

Baron de Seillac Brut Rosé

\$7.50 glass / \$23 bottle

Dry with enticing fruit flavors and a fine mousse.

White

Vallee des Rois Touraine Sauvignon Blanc

\$7.50 glass / \$22 bottle

The classic tropical fruit flavors and high acidity of this wine from the Loire Valley in France make it a great food wine.

Veiga Naum Albarino

\$8.50 glass / \$25 bottle

Fruit and floral aromas on the nose with a maritime influence from the sea mists of Rias Baixas.

Carson Scott Chardonnay

\$7.50 glass / \$20 bottle

Complex aromas of vanilla, pineapple, and nutmeg.

IXSIR Grande Reserve White (Lebanon)

\$38 bottle

60% Viognier, 25% Sauvignon Blanc, 15% Chardonnay. A full-bodied white wine with surprising depth and elegance. Enticing aromas of flowers, peach, and citrus. Beautiful grapefruit and tropical fruit flavors that transition to a long and smooth finish with a silky mouthfeel.

Red

Château de Trousse Bordeaux

\$7.50 glass / \$22 bottle

Aromas of cherries and raspberries, full-bodied, elegant structure, and silky tannins.

Kiona Columbia Valley Estates Cuvee

\$8.50 glass / \$24 bottle

A rich blend that provides a mouthful of rich dark cherry fruit, spice & toasty oak,

Kauzo Malbec+Syrak

\$8.00 glass / \$23 bottle

Full bodied and generous, with a dark fruit concentration and rich cocoa tones.

Longvale Lodi Zinfandel

\$8.00 glass / \$23 bottle

Opulent strawberry jam aromas and blackberry syrup flavors.

Now Presenting Red Blend

\$8.50 glass / \$25 bottle

Rich aromas of blueberry and vanilla. Intense blackcurrant and cinnamon flavors.

Mont Reaga La Espera (Spain)

\$33 bottle

70% Cabernet Sauvignon, 30% Merlot. Mellow, long, and well balanced. Presents a deep, rich nose with an herb and spice bouquet complementing fruit flavors accented with notes of cocoa and coffee. With 18 months aging in French and American oak, this wine has a beautiful rich, rounded complexity.

IXSIR Grande Reserve Red (Lebanon)

\$50 bottle

61% Syrah, 39% Cabernet Sauvignon. Rich and mouth-filling with soft, structuring tannins. Aromas of blackberry, cranberry, and rosemary. Bright red plum and cherry flavors followed by a spice, date, and chocolate finish that is distinctively Lebanese.

Marcelo Pelleriti Grand Reserve (Argentina)

\$47 bottle

70% Malbec, 20% Petit Verdot, 10% Cabernet Franc. This is a superb, balanced blend, well-oaked and powerful, with great fruit. The nose is aromatic, with scents of black and red berries mixed with flowers. Full bodied, with silky tannins and a long, refined finish.

Sangria, Mimosa, Bellini, Sherry \$7.50 Beer by the bottle \$6

May we start with tea.....

By the cup (1-2 cups) small pot	\$2.95
By the pot (5-6 cups) large pot	7.00

Our Tea Selections

White Tea (caffeine free) (steep 5 minutes)

Dragon Fruit – a blend with pomegranate, kiwi, raspberry & dragon fruit

Vanilla Bergamot – a soft floral blend of vanilla & bergamot

Mango Pear – bits of mango, pear and marigold blossoms

White Grape – currants, rose hip, mallow & cornflower blossoms

Black Teas (steep 4 minutes)

Ceylon Star - Sri Lanka makes a classic flavor that is smooth and crisp

Ceylon Star – decaffeinated version of the above

Earl Grey - bergamot aroma and flavor are crisp on premium Ceylon

English Breakfast - traditional blend

Spicy Chai – aniseed, cinnamon, ginger, peppercorns, cloves, chicory roots

Lapsang Souchong – black Chinese tea with a sharp smoky note

Darjeeling – Himalayan Blend with soft amber and nutmeg note

Persimmon – superior Ceylon with sharon fruit known as “Fruit of the Gods”

Blackberry Maple – dried blackberries, blackberry leaves and brittle pieces

Salty Caramel – smooth melted caramel enriched with a hint of salt

Red Vineyard Peach – sweet peach, strawberry and tangerine pieces

Santa Berry – sweet & tangy berries, vanilla & eggnog flavorings

Irish Morning – wild strawberry leaves, orange-red safflower, coconut

Pomelo & Basil – pomelo cubes (sweet grapefruit), orange peel & basil

Ginger Truffle – candied ginger, dark chocolate, almonds, pink peppercorns

South Sea Magic - rose blossoms, sunflower blossoms, cornflower blossoms

Green Teas (steep 3 minutes)

Ginger Peach – spicy ginger, sweet peaches, marigold blossoms, chamomile

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Sencha – decaffeinated bold Japanese tea

Japanese Cherry Blossom - aromatic, pink cherry blossoms and Sencha

Winter Pine – almond, orange, safflower and pink peppercorns

Berry & Fig – fig, peony, blackberries, raspberries and strawberries

Kombucha Plum – Kombucha powder, berries, plum, lemon grass

Herbal & South African Rooibos Teas (caffeine free) (steep 5 minutes)

Almond Biscotti – almond, apple, hibiscus blooms and cinnamon

Tiramisu - chocolate, caramel bits and (gasp!) whole coffee beans

Berry Kisses – candied apple, strawberry, pear & hibiscus blossoms

Dreamy Tuscany – lavender, rose, blackberry leaves, and orange blossom

Winter Solstice – caramelized pomegranate, orange, apple & cinnamon

Egyptian Chamomile - flower heads of finest chamomile

Lucky Lemon – lemongrass, lemon peel, apple, ginger and licorice root

Orange Creamsicle – SAR, curls of orange rind & dried yogurt pieces

Chocolate Mint – SAR, cinnamon, cocoa, aniseed and peppermint

Sweet Sin – SAR, raspberry, rose, vanilla and cocoa

Pineapple & Mint – pineapple, cucumber, peppermint & lemon

Peaches & Cream – apple, peaches, pineapple, tangerine & vanilla

Chocolate Truffle – SAR, cocoa, chocolate bits, coconut shreds

Rosemary & Mint – rosemary leaves, peppermint, rose buds, eucalyptus

Strawberry Macaroon - fruity strawberries, creamy nuances and light, nutty notes

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$2.95

April High Tea

Turkey & Roasted Tomato Sandwich **11.95**

Oat bread, sliced turkey, roasted tomatoes, cheddar, shallot aioli & greens, served with vegetable chips or asparagus & pea salad

Artichoke & Black Olive Tuna Sandwich **11.95**

A buttery croissant stuffed with tuna, artichoke, olive and pea shoots, served with vegetable chips or asparagus & pea salad

Blue Cheese & Fig Melt Sandwich **9.95**

Butter bread with blue cheese, figs and sugared walnuts all melted together, served with vegetable chips or asparagus & pea salad

Cucumber & Dill Sandwich **9.95**

White bread, crisp cucumber, dill and lemon zest cream cheese, served with vegetable chips or asparagus & pea salad

Grilled Asparagus Salad **9.95**

Mixed greens, grilled asparagus, cherry tomatoes, red onion & feta, tossed with Greek dressing, served with a warm herbs de Provence scone

Early Spring Salad **9.95**

Bibb lettuce, red grapes, blue cheese, shallots and sugared pecans, drizzled with a red wine vinegar dressing, served with a warm herbs de Provence scone

Arugula & Rosemary Salad **9.95**

Arugula greens, tasted rosemary, hazelnuts, shaved parmesan, celery, croutons with a lemony olive oil dressing, served with a warm herbs de Provence scone

Soup & Scone **8.95**

A bowl of yummy watercress & pea soup topped with sour cream & pea shoots, served with a warm herbs de Provence scone.

Spinach & Sundried Tomato Quiche **9.95**

A delicious slice of quiche stuffed with spinach, sundried tomato and feta cheese, served with a warm herbs de Provence scone

Tickle Your Fancy **10.00**

A perfect choice for someone that wants to try a couple of things-pick 2 choices from our quiche, soup, salad and sandwich offerings. Served in half sizes. No side included.

We sell all our loose-leaf tea for your enjoyment at home

April Afternoon Tea

(titled as such but may be ordered at any time)

The Duchess

\$26pp

The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with the 4 different savory tea sandwiches listed on the opposite page under "High Tea." The middle tier has an apricot white chocolate scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include London Fog cake, raspberry mango shortbread, Atlantic Beach tart and petite four. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and an apricot white chocolate scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

16.00

An assortment of 12 delectable choices of sample size "sweets" made up of scones and desserts. Perfect for sharing with a few friends as a snack or dessert after High Tea.

Tea & Scones

12.00

Just enough to tide one over for their evening meal; a large pot of tea and 2 scones – 1 savory and 1 sweet.

Starters, Desserts & Singles

<i>Cup of soup</i>	3.00
<i>Kettle Chips</i>	1.95
<i>Scone w/cream & curd</i>	3.95
<i>London Fog Tea Cake</i>	3.95
<i>Raspberry Mango Shortbread</i>	3.95
<i>Atlantic Beach Tarts</i>	4.95
<i>Petit Fours (2)</i>	3.95
<i>Dessert sampling (4 small tasties listed above)</i>	5.95

Children's Menu

The Bumblebee

12.00pp

Under 12 years old only please. A smaller version of The Duchess with strawberry cream cheese, chocolate spread & berry jam, peanut butter & banana sandwiches plus a petit fours sampling. Includes beverage. No splitting please.

Sandwich and side

6.95

Choose from one of our sandwiches above or perhaps a grilled cheese plus either chips or fruit.