

May we start with tea.....

By the cup (1-2 cups) small pot \$3.95

By the pot (5-6 cups) large pot 7.00

White Tea (light caffeine) (steep 5 minutes)

Dragon Fruit – 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

Black Teas (full caffeine) (steep 4 minutes)

Ceylon Star - Sri Lanka makes a classic flavor (decaf avail)

Earl Grey – crisp bergamot aroma and flavor on Ceylon

English Breakfast - traditional blend

Chocolate Truffle – sweet chocolate, dash of cream & coconut

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

Lapsang Souchong – black Chinese tea with a smoky note

Darjeeling – Himalayan Blend with soft amber and nutmeg

Blackberry Maple – dried blackberries & leaves and brittle

Orange Cookie – apple, cinnamon, orange, cloves, cardamom

Salty Caramel – smooth melted salty caramel

Red Vineyard Peach – sweet peach, strawberry and tangerine

Santa Berry – sweet & tangy berries, vanilla & eggnog

Irish Morning – wild strawberry leaves, safflower, coconut

Violet/Macaron – violet flowers & almonds

South Sea Magic – rose, sunflower and cornflower blossoms

Green Teas (medium caffeine) (steep 3 minutes)

Ginger Peach – ginger, sweet peaches, marigold, chamomile

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Sencha – decaffeinated bold Japanese tea

Melon & Citrus – pea flowers, pomelo, lemon, watermelon

Japanese Cherry Blossom - aromatic, pink cherry blossoms

Winter Pine – almond, orange, safflower and pink peppercorns

Kombucha Plum – Kombucha powder, berries, plum, lemon

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

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

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

Berry Kisses – candied apple, strawberry, pear & hibiscus

Dreamy Tuscany – lavender, rose, blackberry leaves, orange

Winter Solstice – pomegranate, orange, apple & cinnamon

Egyptian Chamomile - flower heads of finest chamomile

Lucky Lemon – lemongrass & peel, apple, ginger and licorice

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

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

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

Pineapple & Mint – pineapple, cucumber, mint & lemon

Peaches & Cream – peaches, pineapple, tangerine & vanilla

Rosemary & Mint – rosemary leaves, mint, rose, eucalyptus

Strawberry Macaroon - strawberries, creamy with nutty notes

Ginger Dream – spicy ginger, apple, lemon, licorice and rose

Raspberry Swirl – berries, hibiscus, ginger, cinnamon, currants
Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$3.95

Libations

Sparkling

Baron de Seillac Brut Rosé \$8.00 glass / \$23 bottle
Dry with enticing fruit flavors and a fine mousse.

White

Vallee des Rois Touraine Sauvignon Blanc \$8.00 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.

Galerno Verdejo \$9.00 glass / \$25 bottle
Fruity citrus aromas with notes of tropical flowers

Carson Scott Chardonnay \$8.00 glass / \$20 bottle
Complex aromas of vanilla, pineapple, and nutmeg.

Vaiven Blanco de Tempranillo \$26 bottle
Vaiven is produced by quickly removing the skins from the juice after the grapes have been pressed. The resulting wine has a fresh and floral bouquet mixed with red berries aromas.

Red

Château de Trousse Bordeaux \$8.00 glass / \$22 bottle
Aromas of cherries and raspberries, full-bodied, elegant structure, and silky tannins.

Kiona Columbia Valley Estates Cuvee \$9.00 glass / \$24 bottle
A rich blend that provides a mouthful of cherry fruit, spice & oak.

Kauzo Malbec & Cabernet Blend \$9.00 glass / \$23 bottle
Big, bold and concentrated. Blackberries, dark cherries, chocolate.

Burnside Road Sonoma Zinfandel \$9.00 glass / \$23 bottle
Rich and vibrant dark fruit flavors laced with cinnamon and subtle vanilla

Isabella Bobal 2016 \$8.00 glass / \$22 bottle
Dark red fruits with hints and strawberry and raspberry balanced by smooth toast notes and spicy licorice. Tasty and fruity with well-rounded tannins and a light touch of smoky, toasty vanilla.

Sunset Red \$28 bottle
Elegant structure with soft tannins and savory spice notes. The lingering finish echoes the wine's ripe black fruit aromas with notes of lively blueberry and dark chocolate throughout.

Carson Scott Pinot Noir \$28 bottle
Nuanced Pinot aromas of raspberry and cola lead to a luxuriant, rich mouthfeel and flavors of black cherry, licorice, oak & vanilla.

Sangria, Mimosa, Bellini, Sherry \$8.00 **Beer** \$6

We sell all our delicious teas for
you to enjoy at home

Summer High Tea

Turkey & Artichoke Garlic Sandwich 12.95
Oat bread, sliced turkey, Havarti, artichoke and garlic scape pesto, served with kettle chips or cucumber feta salad

Apricot & Chicken Salad Sandwich 12.95
A buttery croissant stuffed with chicken salad, apricots, mandarin oranges, pecans, celery and green onion, served with kettle chips or cucumber feta salad

Strawberry & Cucumber Mint Sandwich 10.95
White bread layered with strawberries, cucumbers and a lemony mint cream cheese spread, served with kettle chips or cucumber feta salad

Egg Salad Sandwich 10.95
White wrap, egg salad with a hint of mustard and crisp pea shoots, served with kettle chips or cucumber feta salad

Raspberry Brie Salad 10.95
Spinach leaves with raspberries, brie, puff croutons, green onions and candied pecans, drizzled with a blackberry vinaigrette dressing, served with a warm wild basil scone

Strawberry & Green Bean Salad 10.95
Mixed greens, sliced strawberries, crisp green beans, feta cheese, peppered pine nuts, dressed with wildflower honey & lime vinaigrette, served with a warm wild basil scone

Summer Garden Salad 10.95
Arugula greens, cucumber, radish, cherry tomatoes, shallots, & house-made croutons, laced with a golden citrus dressing, served with a warm wild basil scone

Soup & Scone 10.95
A bowl of our yummy chilled honeydew melon soup, served with a warm blueberry lavender scone

Blueberry Goat Cheese Quiche 10.95
A delicious slice of quiche stuffed with blueberries, almonds, basil and goat cheese, served with a warm wild basil scone

Tickle Your Fancy 11.00
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.

Add Protein Chicken \$5.00 Salmon \$7.00

Summer Afternoon Tea

The Duchess \$28pp
The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with a 1/2 of each of the 4 different savory tea sandwiches listed on the opposite page under "High Tea." The middle tier has a blueberry lavender scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include lavender shortbread, rhubarb crumb cake, key-lime tartlets and petite four. Includes large pot of tea or two small. No splitting please.

The Hummingbird 20pp
This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and a blueberry lavender scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier 18.00
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 13.00
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

Cup of soup 4.00
Kettle Chips 1.95
Scone w/cream & curd 3.95
Rhubarb Crumb Cake 5.95
Lavender Shortbread Cookies 4.95
Key-lime Tartlets 4.95
Petit Fours (2) 4.95
Dessert sampling (4 small tasties of above) 6.95

Children's Menu

The Bumblebee 14.00pp
Under 12 years old only please. A smaller version of The Duchess with strawberry cream cheese, chocolate spread & berry jam, peanut butter & fluff sandwiches plus a petit four & dessert 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.