

Libations

Sparkling

Baron de Seillac Brut Rosé

\$9.00 glass/\$28 bottle

Dry with enticing fruit flavors and a fine mousse.

White

Vallee des Rois Touraine Sauvignon Blanc \$9.00glass/\$28 bottle

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

Paradosso Pinot Grigio

\$9.00 glass/\$28bottle

Aromas of summer peaches and tangerines with a touch of honey

Kiona Columbia Valley Chardonnay

\$9.00 glass/\$27 bottle

Fresh fruit flavors with almond and crème brulee notes

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 Les Tours de Bayard Montagne

\$12.00glass/\$38bottle

Ripe and rich, aromas of dark plums, black fruit, chocolate and spice

Kiona Columbia Valley Estates Cuvee

\$10.50glass/\$32 bottle

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

Mont Reaga Tempo Blend

\$10.00 glass/\$30 bottle

Big, bold and earthy. Berries, oak accents, notes of paprika, licorice and thyme.

Burnside Road Sonoma Zinfandel

\$11.00 glass/\$34 bottle

Rich and vibrant dark fruit flavors laced with cinnamon and subtle vanilla

Paradosso Montepulcian d'Abruzzo

\$9.00 glass/\$27 bottle

Beautiful floral scents layered over an array of red and black fruits. Lively, rich, easy-drinking cherry flavor with soft tannins and engaging spiciness

Grand Barossa Shiraz

\$9.50 glass/\$28 bottle

A deep complex Australian wine from the Chateau Tanunda - with blackberry, plum, black pepper and oak.

Victoria Chianti Riserva

\$26 bottle

This classic elegant Chianti boasts beautiful aromas of red cherries and aged balsamic.

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

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.

White Rose Martini

\$12.00

White Grape Tea, vodka, rosewater, honey

Jasmine Blossom Cocktail

\$11.00

Jasmine Green Tea, gin, pear, prosecco

Hibiscus Margarita

\$11.00

Hibiscus, tequila, agave

Earl Grey Old Fashioned

\$12.00

Earl Grey Tea, bourbon, bitters

Peach & Whiskey

\$11.00

Sweet Peach Tea, whiskey, mint

Mimosa, Bellini, Sherry \$8.50 Beer \$6

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

White Grape – currants, rose hip, mallow & cornflower

Mango Pear – delicate white peony with bits of mango & pear

Black Teas (most full caffeine, see decaf) (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

Apricot Delight – apricot, mango, marigold blossoms

Salty Caramel – smooth melted salty caramel

Berrylicious – cranberry, raspberry, pomegranate, peony petals

Red Vineyard Peach – sweet peach, strawberry and tangerine

Raspberry Aronia – raspberry pieces, pomegranate, rose (decaf)

Irish Morning – wild strawberry leaves, safflower, coconut

Violet/Macaron – violet flowers & almonds

Green Teas & Yerba Mate (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

Mate & Melon – apple, melon, watermelon, carrot, blackberry

Japanese Cherry Blossom - aromatic, pink cherry blossoms

Formosa Oolong – Taiwanese, flowery and spicy

Blueberry Blossom – blueberry & raspberry leaves, violet

Herbal & South African Rooibos (caffeine free) (steep 5+ min)

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Salted Caramel Apple – apple, ginger, brittle, pearl salt

Ginger Strawberry Punch – ginger, tart apple, strawberries

Berry Kisses – candied apple, strawberry, pear & hibiscus

Summer Solstice – hibiscus, berries, orange, apple, rose

Strawberry Peaches – (SAR) strawberry, peach, lime, apple

Beets & Berries – raspberry, currants, cranberry, gojiberry

Egyptian Chamomile - flower heads of finest chamomile

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

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

Tumeric Cocoa – turmeric, cocoa peel, ginger root & vanilla

Raspberry Swirl – berries, hibiscus, ginger, cinnamon, currants

Watermelon – watermelon, honeydew, apple, beetroot, carrot flakes

Lemon Tart – lemon, orange, apple, blackberry leaves

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$3.95

September High Tea

Roast Beef & Horseradish Aioli Sandwich 12.95

Oat bread, thinly sliced roast beef, horseradish aioli, provolone and greens, served with root chips or peach tomato salad

Apple Cranberry Chicken Salad Sandwich 12.95

A buttery croissant stuffed with chicken salad, apple, cranberries, celery and walnuts, served with root chips or peach tomato salad

Pear & Caramelized Onion Melt 10.95

White bread layered with pear, caramelized onion & gruyere cheese, served with root chips or peach tomato salad

Tomato Cheddar Sandwich 10.95

Butter bread, sliced tomatoes, aged cheddar, mayonnaise and watercress, served with root chips or peach tomato salad

Pear & Blue Cheese Salad 10.95

Mixed greens, pear, apricot, blue cheese and shallots, sugared walnuts, drizzled with a champagne vinaigrette, served with a warm blue cheese walnut scone

Quinoa Butternut Squash Bowl 10.95

Quinoa, squash cubes, currants, goat cheese, roasted pepitas, laced with maple balsamic dressing, served with a warm blue cheese walnut scone

Fall Harvest Salad 10.95

Spinach greens, apple, feta, cranberries, crystallized ginger and sugared pecans, dressed with chili pomegranate, served with a warm blue cheese walnut scone

Soup & Scone 10.95

A bowl of our yummy apple & parsnip soup, served with a warm blue cheese walnut scone

Pear & Sage Quiche 10.95

A delicious slice of quiche stuffed with pear, sage, caramelized onion and gruyere cheese, served with a warm blue cheese walnut 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 to any salad Bacon \$3 Chicken \$5 Salmon \$6

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

September Afternoon Tea

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

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 the 4 different savory tea sandwiches listed on the opposite page under "High Tea." The middle tier has a pink lady apple scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include French apple cake, pecan pie shortbread, pear tart 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 pink lady apple 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

<i>Cup of soup</i>	4.00
<i>Kettle Chips</i>	1.95
<i>Scone w/cream & curd</i>	3.95
<i>French Apple Cake</i>	5.95
<i>Pecan Pie Shortbread</i>	4.95
<i>Pear Tart</i>	4.95
<i>Petit Fours (2)</i>	3.95
<i>Dessert sampling (4 small tasties listed above)</i>	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 fours sampling. Includes beverage. No splitting please.

Sandwich and side

6.95

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