



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.

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. It is gentle and tasty with good acidity and full body.

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+Syrah

\$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.

Isabella Bobal 2016

\$7.50 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. Enjoy with hoisin ribs, roasted parsnips and good friends. Malbec, Zinfandel, Merlot, and Syrah

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, and subtle oaky vanilla. The finish is long and complex with hints of mushroom and clove alongside focused acidity and well-integrated tannins.

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 (light caffeine) (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 (full caffeine) (steep 4 minutes)

Ceylon Star - Sri Lanka makes a classic flavor that is smooth and crisp (decaf avail)

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

English Breakfast - traditional blend

Chocolate Truffle – melted creamy sweet chocolate, dash of cream & coconut

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

Gingerbread Parfait – ginger, mandarin, aniseed, cardamom pods, apple, almond

Blackberry Maple – dried blackberries, blackberry leaves and brittle pieces

Orange Cookie – apple, cinnamon, orange slices, cardamom, pink pepper, cloves

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

Violet/Macaron – violet flowers, almonds- nutty, floral and sweet

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

Green Teas (medium caffeine) (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

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

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

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

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

Pumpkin Pie – pumpkin, apple, cinnamon, ginger, cloves, cardamom

Raspberry Swirl – raspberries, hibiscus, ginger, cinnamon, currants, blueberries

Turkish Apple – apple, cinnamon, Turkish spices

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

November High Tea

Turkey & Gouda Sandwich **12.95**

Oat bread, sliced turkey, gouda cheese & apple bacon jam, topped with arugula, served with root chips or roasted brussel sprouts w/gorgonzola demi salad

Fall Chicken Salad Sandwich **12.95**

A buttery croissant stuffed with chicken salad, cranberries, mandarins, green onion, toasted almonds and poppyseed dressing, served with root chips or roasted brussel sprouts w/gorgonzola demi salad

Brie & Fig Jam Melt **10.95**

Butter bread layered with fig jam and brie cheese, all melted together, served with root chips or roasted brussel sprouts w/gorgonzola demi salad

Carrot Cake Tea Sandwich **10.95**

Cinnamon swirl bread with a cream cheese center, carrots and pecans, served with root chips or roasted brussel sprouts w/gorgonzola demi salad

Pear & Blue Cheese Salad **10.95**

Mixed greens with pears, black truffle almonds, blue cheese and shallots, drizzled with a smoked black pepper dressing, served with a warm rosemary scone

Apple & Ginger Salad **10.95**

Spinach greens, apple, goat cheese, cranberries, crystallized ginger and sugared pecans, lined with poppyseed dressing, served with a warm rosemary scone

Quinoa Butternut Squash Salad **10.95**

Arugula topped with butternut squash cubes, red onion, pomegranate seeds and pepitas, laced with maple balsamic, served with a warm rosemary scone

Spiced Pumpkin & Leek Soup & Scone **10.95**

A bowl of our yummy spiced pumpkin & leek soup, topped with a nutmeg crème fraiche and pumpkin seeds, served with a warm rosemary scone

Fall Harvest Frittata **10.95**

A delicious slice of frittata stuffed with butternut squash, cranberries, fall spices and caramelized onions, served with a warm rosemary scone

Tickle Your Fancy **11.00**

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

Add Protein to any salad Bacon \$3 Chicken \$5 Salmon \$6

Please alert your server of any allergies you may have

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

\$5 bag = approximately 20 cups

November Afternoon Tea

(titled as such but 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 peach scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include caramel pumpkin cake, chocolate bourbon ball, pecan pie bar 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 peach 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, sweet or savory</i>	3.95
<i>Blueberry Bread Pudding</i>	5.95
<i>Pecan Coconut Tart</i>	4.95
<i>Caramel Pumpkin Cake</i>	4.95
<i>Petit Fours (2)</i>	4.95
<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 sandwiches above or perhaps a grilled cheese plus either chips or fruit.