

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 \$9.00 glass/\$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/\$28 bottle
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

Red

Château Les Tours de Bayard Montagne \$12.00 glass/\$38 bottle
Ripe and rich, aromas of dark plums, black fruit, chocolate and spice

Kiona Columbia Valley Estates Cuvee \$10.50 glass/\$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

Kiona Estate Red Mountain Lemberger \$28 bottle
It's not a stinky cheese but a very palatable red wine with notes of boysenberry, blueberry and plum followed by oak, chocolate and 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

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

May we start with tea.....

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

By the pot (5-6 cups) large pot 7.90

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

Angel's Kiss – a heavenly blend of passionfruit, pineapple, strawberry

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

Orange Cookie – orange, clove, coriander, cardamom, fruity pepper

Santa Berry – raspberry, cranberry, eggnog pieces

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

Baklava – black sencha, pistachios, almonds, spices, rose petals

Berrylicious – cranberry, raspberry, pomegranate, peony petals

Red Vineyard Peach – sweet peach, strawberry and tangerine

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

Caramel Chai – caramel, cinnamon, coriander, cardamom

Irish Morning – wild strawberry leaves, safflower, coconut

Violet/Macaron – violet flowers & almonds

Cozy Hygge – raspberry, blueberry, cocoa and cinnamon

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

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

Raspberry Tart – sweet fruity raspberry, pink cornflowers & cream

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

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Ginger Strawberry Punch – ginger, tart apple, strawberries

Winter Solstice – hibiscus, berries, orange, apple, cinnamon, almond, arils

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

Fall Bliss – SAR, apple, pear, various spices

Pumpkin Spice – SAR, Tastes like pumpkin pie

Strawberry Macaroon - strawberries, creamy with nutty notes

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

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

Sweet Lavender – SAR, fennel, chamomile, lavender, lemon, apple

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

Honey & Ginger – creamy honey, apple and ginger

Almond Fair – sweet apple & roasted caramelized almonds

January High Tea

French Ham Sandwich **12.95**

Oat bread, sliced deli honey ham, muenster cheese, French dressing mayonnaise, topped with arugula, served with root chips or Bellini carrots

Pesto Aioli Chicken Sandwich **12.95**

Chicken breast salad stuffed croissant with roasted tomato and pesto aioli, served with root chips or Bellini carrots

Roasted Onion & Mushroom Melt Sandwich **10.95**

Butter bread with melted cheddar & roasted garlic onion jam, served with root chips or Bellini carrots

Artichoke Tea Sandwich **10.95**

White bread, marinated artichokes & cream cheese spread, served with root chips or Bellini carrots

Artichoke Salad **10.95**

A bed of butter greens topped with artichokes, grape tomatoes, feta, black olives, red onion and banana peppers, tossed with Greek dressing and served with a warm thyme & black pepper scone

Asparagus & Orange Salad **10.95**

Mixed greens with crisp shaved asparagus, juicy orange sections, gorgonzola and hazelnuts, laced with a champagne dressing, served with a warm thyme & black pepper scone

Farro Apple Bowl **10.95**

Baby kale, apples, red onion, goat cheese, dates, farro, walnuts w/ poppyseed dressing, served with a warm thyme & black pepper scone

French Onion Soup & Scone **10.95**

A bowl of yummy French onion soup topped with baguette top and Gruyere cheese, served with a warm thyme & black pepper scone.

Spinach & Artichoke Quiche **10.95**

A delicious slice of quiche stuffed with sautéed spinach, artichokes and fontina cheese to warm you up, served with a warm thyme & black pepper 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 looseleaf teas for you to enjoy at home

January Afternoon Tea

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

The Duchess

\$30pp

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 under “High Tea.” The middle tier has a date scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include white chocolate amaretto cheesecake, strawberry cream horn, chocolate macaroon shortbread and petit four. Includes 1 large or 2 small pots of tea. No splitting please.

The Hummingbird

22pp

This version has only 2 tiers and features the savory tea sandwiches and a date 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

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>	4.00
<i>Kettle Chips</i>	1.95
<i>Scone w/cream & curd</i>	3.95
<i>White Chocolate & Amaretto Cheesecake</i>	5.95
<i>Strawberry Cream Horn</i>	4.95
<i>Chocolate Macaroon Shortbread</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

15.00pp

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

7.95

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