

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

Kjona 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

Kjona Columbia Valley Estates Cuvee \$10.50 glass/\$32 bottle
A rich blend that provides a mouthful of cherry fruit, spice & oak.

Kjona Estate Red Mountain Syrah \$12.00 glass/\$38 bottle
Mineral and fruit aromas with earth, spice and dark fruit flavors.

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

Victoria Chianti Riserva \$26 bottle
This classic elegant Chianti boasts beautiful aromas of red cherries and aged balsamic.

Burnside Road Cabernet Sauvignon \$38 bottle
Elegant structure with soft tannins and savory spice notes. Floral aromas with dark fruit, cinnamon and rich coffee flavors. The finish is complex with hints of cocoa and leather.

Kjona 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

Auspicious Brew Party Punch Hard Kombucha \$8.00
Strawberry & ginger, lemon

Auspicious Brew Indigo Skies Hard Kombucha \$8.00
Blueberry & lemongrass

Caramel Apple Martini \$12.00
White tea w/lavender, tangerine, elderflower & vodka

Earl Gray Old Fashion \$12.00
Earl Grey, bourbon, bitters

Autumn Sangria \$11.00
Rose, vodka, plums, cherries & peaches

Mimosa, Bellini, Sherry \$9.50 Beer \$7

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$4.95

*We do have Gluten Free options, please let your server know of any allergies
BEFORE YOU ORDER.*

May we start with tea.....

Small Pot (2-3 cups) \$4.95

Large Pot (5-6 cups) 9.90

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

Angels 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

SFI Signature Blend – distinct black teas, pink peppercorns, tangerine & vanilla

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

South Sea Magic – mango, passionfruit, papaya

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

Raspberry & Rose – flowery oolong w/rose, raspberries, pink cornflower

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

Mandarin Lemongrass – lemongrass, orange peel and sunflower petals

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

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Ginger Strawberry Punch – ginger, tart apple, strawberries

Mandarin & Bergamot – apple, carrot, mandarin, orange, rose, blackberry

Peaches & Cream – peaches, rose petals, carrot flakes, pineapple cubes

Beets & Berries – raspberry, currants, cranberry, goji berry

Pomegranate Chamomile – apple, ginger, pomegranate arils & chamomile

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

Lavender Tangerine – orange, apple, lavender, hibiscus, lemongrass

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

Honey & Ginger – creamy honey, apple and ginger

Chocolate Mint – SAR, rich chocolate, creamy mint and vanilla notes

Dueling Dragons – ginger, dragon fruit, raspberry, carrot, lemongrass

Strawberry Macaroon – fruity strawberry, cream nuances, light & nutty

October High Tea

Turkey & Roasted Hummus Sandwich 12.95

Oat bread, sliced turkey, muenster cheese, roasted carrot cumin hummus, served with root chips or roasted butternut squash demi salad

Fall Fig & Chicken Salad Sandwich 12.95

A buttery croissant stuffed with chicken salad, whipped blue cheese, peach jam & walnuts, served with root chips or roasted butternut squash demi salad

Apple & Cheddar Melt 11.95

Sourdough bread layered with apple, caramelized onion, honey mustard & cheddar cheese, served with root chips or roasted butternut squash demi salad

Mixed Harvest Wrap 11.95

Spinach wrap with grilled beets, brussel sprouts, parsnip and whipped honey goat cheese, served with root chips or roasted butternut squash demi salad

Autumn Pear Salad 11.95

Mixed greens, pear, dried cherries, brussel sprouts, shaved parmesan cheese & cinnamon spice pecans, drizzled with a Dijon balsamic dressing, served with a warm cheddar & chive scone

Sweet Potato & Avocado Bowl 11.95

Quinoa, roasted sweet potato, sauteed kale, black beans, avocado, laced with a creamy yogurt dressing, served with a warm cheddar & chive scone

Fall Harvest Salad 11.95

Spinach greens, apple, gorgonzola, cranberries, red onion, and sugared pumpkin spiced walnuts, dressed with a maple honey vinaigrette, served with a warm cheddar & chive scone

Soup & Scone 12.95

A bowl of our yummy curried butternut squash & pear soup, served with a warm cheddar & chive scone

Apple Bacon Quiche 11.95

A delicious slice of quiche stuffed with apple, bacon, caramelized onion and fontina cheese, served with a warm cheddar & chive scone

Tickle Your Fancy 12.00

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 \$4 Chicken \$6 Salmon \$7

October Afternoon Tea

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

The Duchess

\$32pp

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 maple scone served with pumpkin butter and Devonshire cream. The top tier has a selection of dessert samplings to include a salted caramel pumpkin eclair, maple sugar cookie, apple cinnamon roll and petite four. Includes large pot of tea or two small. No splitting please.

The Hummingbird

25pp

This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and a maple scone served with pumpkin butter and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

22.00

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

16.00

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	2.95
Scone	4.95
Chocolate Caramel Roulade	6.95
Maple Sugar Cookies	5.95
Pumpkin Cream Puffs	5.95
Petit Fours (2)	5.95
Dessert sampling (4 small tasties listed above)	7.95

Children's Menu

The Bumblebee

16.00pp

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

Sandwich and side

8.95

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