

## 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,

**Kiona 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

**Nero dei Venti Chianti** \$30 bottle  
This classic elegant Chianti boasts beautiful aromas of red cherries and aged balsamic.

**Terres d'Orb** \$38 bottle  
Bright aromas of sweet violet, dark cherry & lavender. Light and soft in texture, brings forth rich flavors of blackberry, red berries, subtle vanilla and spice

**Kiona Estate Red Mountain Merlot** \$36 bottle  
Medium bodies with a dark core of black cherry fruit, juicy and plush, it's flavors lined by a cedary spray of tannins

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

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

**Gingerbread Martini** \$12.00  
Irish cream, vodka, gingerbread syrup, cream

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

**Winter Sangria** \$11.00  
Red wine, blackberry brandy, cranberry and pomegranate juices

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

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

**WE DO SELL ALL OUR LOOSE LEAF TEAS FOR YOU TO ENJOY AT HOME!!!!**

## May we start with tea.....

By the cup (1-2 cups) small pot \$4.95

By the pot (5-6 cups) large pot 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

**Earl Grey** – crisp bergamot aroma and flavor on Ceylon

**English Breakfast** - traditional blend

**SFI Signature Blend** – black tea, pink peppercorns, tangerine & vanilla

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

**Lapsang Souchong** – black Chinese tea with a smoky note

**Chocolate Truffle** – melted creamy chocolate with a dash of cream

**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

**Orange Cookie** – cinnamon, coriander, clove, pepper, apple, orange

**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

**Maple Taffy** – cinnamon, maple, popcorn, white cornflower

**Green Teas & Yerba Mate** (medium caffeine) (steep 3 minutes)

**Genmaicha** - Japanese green has a surprise inside: toasted rice

**Jasmine Green** - naturally scented by jasmine blooms

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

**Japanese Cherry Blossom** - aromatic, pink cherry blossoms

**Formosa Oolong** – Taiwanese, flowery and spicy

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

**Almond Biscotti** – almond, apple, hibiscus blooms & cinnamon

**Plum & Spice** – plum, elderberry, rosehip, aniseed, cinnamon, hibiscus

**Winter Solstice** – apple, orange peel, hibiscus, blackberry, almond, arils

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

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

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

**Cotton Candy** – pineapple, dragonfruit, apple, marshmallow, raspberry

**Pomegranate Chamomile** – apple, ginger, pomegranate arils & chamomile

**Sweet Sin** – (SAR), raspberry, rose, vanilla and cocoa

**Chocolate Rum** – (SAR) cocoa nibs & peel, roasted coconut, licorice root

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

**Ayurvedic Kapha** – ginger, coriander, cardamom, turmeric, cloves, nutmeg

**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

## February High Tea

### **Turkey & Chocolate Bacon Sandwich** 12.95

*Grain bread, cracked black pepper turkey, smoked gouda, chocolate dipped bacon & shallot aioli, topped with arugula, served with root chips or marinated beets*

### **Winter Chicken Salad Sandwich** 12.95

*A buttery croissant stuffed with chicken salad, strawberries, almonds, celery, green onion & Herb de Provence, served with root chips or marinated beets*

### **Pear & Havarti Melt** 11.95

*Butter bread layered with pear slices, Dijon mustard & Havarti cheese, all melted together, served with root chips or marinated beets*

### **Sweet Currant & Cranberry Sandwich** 11.95

*Cream cheese with honey, currant and cranberry on pumpernickel bread, served with root chips or marinated beets*

### **Strawberry & Mandarin Salad** 11.95

*Mixed greens with strawberries, mandarin segments, green onion, sugared pecans & feta cheese, drizzled with a poppy seed dressing, served with a warm cheddar & chive scone*

### **Beet & Avocado Salad** 11.95

*Arugula greens, marinated beets, avocado, red onion, goat cheese & pistachios, lined with balsamic fig dressing, served with a warm cheddar & chive scone*

### **Bourbon Roasted Pear Salad** 11.95

*Baby spinach, bourbon roasted pears, cranberries, blue cheese & candied walnuts, laced with smoked black pepper dressing, served with a warm cheddar & chive scone*

### **Beet Soup & Scone** 12.95

*A bowl of our yummy beet soup, topped with coconut cream, served with a warm cheddar & chive scone*

### **Broccoli-Gruyere Quiche** 11.95

*A delicious slice of quiche stuffed with broccoli, Gruyere cheese, onion, thyme & roasted red pepper, 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**

***We do have Gluten Free options for a \$2 upcharge, please let your server know of any allergies BEFORE YOU ORDER.***

## **February Afternoon Tea**

*(titled as such but 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 under “High Tea.” The middle tier has a raspberry scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include pink velvet cake, gourmet strawberry, chocolate raspberry truffle tart and petit four. Includes 1 large or 2 small pots of tea. No splitting please.*

### **The Hummingbird**

**25pp**

*This version has only 2 tiers and features the savory tea sandwiches and a raspberry scone served with lemon curd 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**

<b>Cup of soup</b>	<b>4.00</b>
<b>Kettle Chips</b>	<b>2.95</b>
<b>Scone w/cream &amp; curd</b>	<b>4.95</b>
<b>Pink Velvet Cake</b>	<b>6.95</b>
<b>Gourmet Chocolate Strawberry</b>	<b>5.95</b>
<b>Chocolate Raspberry Truffle Tart</b>	<b>5.95</b>
<b>Petit Fours (2)</b>	<b>5.95</b>
<b>Dessert sampling (4 small tasties listed above)</b>	<b>7.95</b>

## **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 plus a petit four dessert sampling. Includes beverage. No splitting please.*

### **Sandwich and side**

**8.95**

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