Libations Sparkling La Marca Prosecco \$10.00 glass/\$32 bottle Clean and fresh with lemon, green apple, and grapefruit White Cannonball Sauvignon Blanc \$10.00glass/\$32 bottle bursting with flavors of grapefruit, nectarine, and honeysuckle. Sea Glass Pinot Grigio \$10.00 glass/\$32 bottle Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine. Cupcake Chardonnay \$10.00 glass/\$32 bottle Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond Red De Loach Merlot \$10.00 glass/\$32 bottle Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak. \$10.00 glass/\$32 bottle Dark Horse Pinot Noir raspberry, cedar and red-cherry flavors, light tannins, a polished feel on the palate and lingering finish. Mirassou Cabernet Sauvignon \$10.00 glass/\$32 bottle Blackberry, black cherry, and raspberry, layered with vanilla and soft tannins Harvest Warmth \$15.00 Apple cider, pomegranate, ginger ale, bourbon Spiced Pear Cocktail: \$15.00 Pear vodka, splash of lemon with spiced simple syrup Non-Alcoholic Sangria \$8.00 Black Tea, citrus juices, pomegranate juice

Soda, Hot Chocolate, Lemonade, Coffee

\$10.00

Mimosa, Bellini

White Teas

light caffeine, steep 3 - 5 minutes

Angels Kiss— a heavenly blend of passionfruit, pineapple, strawberry **Raspberry/Cherry w/Kombucha** — sweet raspberry, sour cherry, thyme **White Grape** — currants, rose hip, mallow & cornflower

Black Teas most full caffeine, steep 4 minutes

Apricot Delight – Ceylon blend w/apricot, marigold & mango
Berrylicious – cranberry, raspberry, pomegranate, peony petals
Caramel Chai – caramel, cinnamon, coriander, cardamom
Ceylon Star – Sri Lanka makes a classic flavor
Chocolate Truffle – melted chocolate with a dash of cream
Darjeeling – Himalayan blend with soft amber and nutmeg
Earl Grey – crisp bergamot aroma and flavor on Ceylon
English Breakfast – traditional blend
Irish Morning – wild strawberry leaves, safflower, coconut
Lapsang Souchong – black Chinese tea with a smoky note
Orange Cookie – cinnamon, coriander, cardamom fruity peppercorns, orange
SFI Signature Blend – black tea, pink peppercorns, tangerine & vanilla
Sunday Tea – medium strong black tea with vanilla notes
Violet Macaron – violet flowers & almonds

Green Teas & Yerba Mate medium caffeine, steep 3 – 5 minutes

Baked Apple – wintry Spices & fruity baked apple in a green tea base
Blueberry Blossom - sweet apple, spicy ginger, and blueberry blossoms
Enchanted Forest - aroma of black forest cherry cake refined with sweetness
Formosa Oolong – Taiwanese, flowery and spicy
Genmaicha – Japanese green has a surprise inside: toasted rice
Japanese Cherry Blossom - aromatic, pink cherry blossoms
Maple/Honey/Lemon – green tea, apple, buckwheat, lemon
Mate Bergamot – Brazilian Mate, apple, lemon
Raspberry Rose – tangy raspberries complimented by a flowery oolong

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

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon Banana Pudding Tiramisu – banana, caramel, cocoa, coffee beans Blackberry – blackberry, hibiscus blossoms, raspberry, strawberry, papaya Caramel Apple & Orange – apple, carrot, marigold blossoms, sweet/sour Cotton Candy - pineapple, dragon fruit, apple, marshmallow, raspberry Cranberry Plum - apple, cornflower, cranberry, pineapple, plum Dragon Fruit – notes of dragon fruit, raspberry, ginger, hibiscus blossom Honey & Ginger - creamy honey, apple, and ginger Lemon & Fig – green rooibos, lemon, fig, pistachios, and apple Mandarin & Bergamot – apple, carrot, mandarin, orange, rose, blackberry Maple/Honey, Vanilla - fennel, apple, blackberry, chamomile, sage Morello Cherry/Plum (SAR) – Cherry, plum, apple pieces & violet blossom Pumpkin Spice (SAR) – cinnamon, cardamom, cloves, pumpkin Roasted Almond - almond, caramel, vanilla, & tart cranberry Strawberry Crumble – apple, hibiscus, beet root, strawberry, rhubarb Strawberry/Lavender/Macaroon – apple, hibiscus, rose hips & almond Sweet Maple (SAR) - apple pieces, cocoa, pumpkin Sweet Sin (SAR) – raspberry, rose, vanilla and cocoa

November 2025

The Duchess

\$38 per person

The formal "Duchess of Bedford" style of afternoon tea with our 3-tiered cake stand. Includes a large pot of tea or two small pots. No splitting please.

Broccoli Cheddar Soup

Creamy soup of tender broccoli and sharp cheddar

First Tier

Ham & Swiss Tea Sandwich With mustard sage aioli on sourdough

Cornbread Canapé
Topped with crispy green beans

Blueberry Whirl

Cinnamon bread with tangy cream cheese and rich blueberry preserve, grilled

Second Tier

Maple Scone with Oat Crumble Served with Devonshire Cream

Third Tier

Chocolate Petit Four Ginger Cake with Cranberry Compote Pumpkin Crunch Parfait Plum Tea Bread with Earl Grey Glaze

The Hibiscus

\$30 per person

This version has only 2 tiers and does not include the top third dessert tier. Includes a small pot of tea. No splitting please.

Soup, Savory & Scone

\$18 per person

Enjoy the soup and choice of first tier savory item with a scone and a small pot of tea. No splitting please.

The Chandelier

\$25 each

An assortment of desserts and a scone on a decorative multi-tier stand

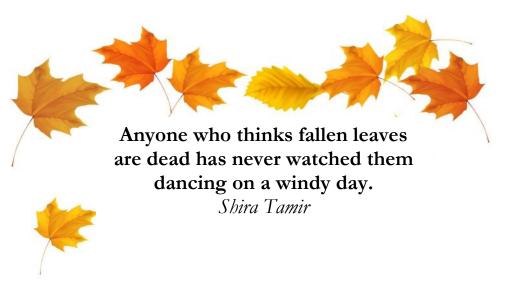
Children's Menu

The Bumblebee

\$20 per person

Under 12 years old only please. A smaller kid friendly version of The Duchess with fruit cup starter followed by Macaroni & Cheese, Nutella & Grape Jam Sandwich on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

Please let your server know of any allergies before you order. We do have Gluten Free, Dairy Free and Vegan options for an upcharge.



Take home a taste of the Tea Parlor

We sell all our looseleaf teas for you to enjoy at home \$15 per bag = 20 cups of tea

Petit fours: \$35 per dozen

 \sim Scones \sim \$4.95 each or six for \$25

We also have several themed and non-themed gift baskets tea pots & accessories for neat gift ideas!

Gift certificates are available