

Libations

Sparkling

La Marca Prosecco **\$10.00 glass/\$32 bottle**
Clean and fresh with lemon, green apple, and grapefruit

White

Cannonball Sauvignon Blanc **\$10.00 glass/\$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.

Dark Horse Pinot Noir **\$10.00 glass/\$32 bottle**
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

Blueberry Gin & Tonic **\$12.00**
Blueberry syrup, Gin and Tonic

Pineapple Coconut Spritz **\$12.00**
Coconut Rum, Muddled Pineapple, Seltzer

Peppermint Tea Mocktail **\$8.00**
Peppermint Tea, Lemon, Honey, Seltzer

Mimosa, Bellini **\$10.00**

Soda, Hot Chocolate, Lemonade, Coffee

White Teas

light caffeine, steep 3 - 5 minutes

Raspberry/Cherry w/Kombucha – sweet raspberry, sour cherry, thyme
White Grape – currants, rose hip, mallow & cornflower

Black Teas

most full caffeine, steep 4 minutes

Berrylicious – cranberry, raspberry, pomegranate, peony petals
Butter Truffles – butter cookie w/hint of orange peel & savory spices
Caramel Chai – caramel, cinnamon, coriander, cardamom
Ceylon Star – Sri Lanka makes a classic flavor
Chocolate Truffle – melted chocolate with a dash of cream
Cinnamon Roll – China/Ceylon base with cinnamon
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
Spiced Cookie – biscuit-like flavor w/light spicy notes
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
Green Earl Grey – Sencha base, bergamot, lemon peel, orange blossoms
Japanese Cherry Blossom - aromatic, pink cherry blossoms
Peach/Lemon – green tea w/citrus aromas, lemon, peach, juniper notes
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
Chocolate Rum – notes of cocoa, chocolate, coconut, sweet rum
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
Fairy Cake – sweet creamy floral notes w/rosebuds, cornflowers, dragon fruit
Heavenly Christmas – sweet pears, creamy vanilla custard notes, ginger
Lemon Tart – sun ripened lemon, tangy citrus & creamy vanilla notes
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 Walnut Cream (SAR) – pumpkin, apple, walnuts, cream caramel
Roasted Almond – almond, caramel, vanilla, & tart cranberry
Strawberry Crumble – apple, hibiscus, beet root, strawberry, rhubarb
Strawberry Lavender Macaron – strawberry, hibiscus, almond, lavender
Sweet Maple (SAR) - apple pieces, cocoa, pumpkin
Sweet Sin (SAR) – raspberry, rose, vanilla and cocoa
White Chocolate Pistachio (SAR) – roasted pistachio, creamy chocolate
Winter Solstice - apple, orange, almond, pomegranate, wintry spices

March 2026

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.

Guinness Beef Stew

Our Irish Guinness beef stew on top of mashed potatoes

First Tier

Savory Spinach Boursin Pastry

Golden puff pastry with spinach, caramelized onions, and creamy Boursin cheese

Cheddar & Chive Gougères

Airy French cheese puffs made with cheddar & chives, baked until golden

Ham & Piccalilli Sandwich

Creamy ham piccalilli salad topped with crisp cucumber slices on soft wheat bread

Second Tier

Fennel & Orange Scone

Served with Devonshire Cream

Third Tier

Petit Four

Viennese Whirls

Raspberry Sandwich Cookie

Cinnamon Streusel Cake

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, Raspberry & Cream Cheese 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

~ Scones ~

\$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

