

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

Bilbo's Breakfast Punch **\$12.00**
Black Tea, Citrus, Honey & Brandy

Lilly of the Valley Fizz **\$12.00**
Green Tea, Lemon and Prosecco

Second Breakfast Chai **\$12.00**
Spiced Chai Tea with Vanilla, Cinnamon, Maple Syrup, Bourbon

Hobbiton Harvest Iced Tea (non-alcoholic) **\$8.00**
Peach Tea infused with apricot and hint of rosemary

Mimosa, Bellini **\$10.00**

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee

White Teas

light caffeine, steep 3 - 5 minutes

Lemon/Cream/Cherry – apple, cherry, lemon peel, pineapple,
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 – black tea blend w/marigold blossoms & juicy mango
Berrylicious – cranberry, raspberry, pomegranate, peony petals
Blood Orange – Ceylon black tea blend, orange, safflower
Butterfly – black tea, rose petals, sunflower & cornflower blossoms
Caramel Chai – caramel, cinnamon, coriander, cardamom
Ceylon Star – Sri Lanka makes a classic flavor
Chinese Rose Tea – sweet, flowery black tea, rose blossoms
Chocolate Coconut – cocoa, white chocolate, coconut, milk powder
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
Fruits & Roses – black sencha, orange, lemon, rosebuds, cherry, almond
Irish Morning – wild strawberry leaves, safflower, coconut
Lapsang Souchong – black Chinese tea with a smoky note
SFI Signature Blend – black tea, pink peppercorns, tangerine & vanilla
Strawberry Moon – black & green tea blend, papaya, rose petals, sunflower
Sunday Tea – medium strong black tea with vanilla notes
Violet Macaron – nutty, floral & sweet nuances of violet flowers & almonds

Green Teas & Yerba Mate

medium caffeine, steep 3 – 5 minutes

Apple Pear – fruity fresh light green tea with apple & pear pieces
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
Lemon/Raspberry – green mate, tart, tangy lemon notes w/sweet raspberry
Macabeo – green & white tea w/citrus nuances & flowery jasmine
Mate Bergamot – Brazilian Mate, apple, lemon
Peach/Lemon – green tea w/citrus aromas, lemon, peach, juniper notes
Starfruit – starfruit, mango, orange peel, safflower

Herbal & South African Rooibos (SAR)

caffeine free, steep 5+ min

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon
Blackberry – blackberry, hibiscus blossoms, papaya, raspberry, strawberry
Chocolate Rum (SAR) – 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
Ginger Treasure – fruity sweet & spicy fresh strawberry, hibiscus, ginger
Honey & Ginger – creamy honey, apple, ginger, sunflower, cornflower
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
Raspberry, Rosemary, Lemon – apple, daisies, lemon raspberry, & rosemary
Roasted Almond – almond, caramel, vanilla, & tart cranberry
Strawberry Lavender Macaron – strawberry, hibiscus, almond, lavender

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

September 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.

Red Lentil Soup

First Tier

Caramelized Onion & Cheese Sandwich

Molasses bread topped with caramelized onions, goat cheese, and candied pecans.

Loaded Sweet Potato Bites

Seasoned sweet potato with ricotta cheese and spinach

Krautstrudel

Cabbage and bacon seasoned with caraway, wrapped in crisp phyllo.

Second Tier

Garlic Rosemary Scones

Served with whipped honey butter

Third Tier

Petit Four

Apple Pie Cookies

Cardamom Orange Chocolate Babka

Honey Cake

The Hibiscus

\$30 per person

Our two-tier afternoon tea, featuring our signature savory and sweet selections. Dessert tier not included. 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 child friendly version of The Duchess with fruit cup starter followed by Macaroni & Cheese, Peanut Butter and Jelly Sandwich on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

The Hummingbird

\$25 per person

A smaller version of The Duchess with fruit cup starter followed by Macaroni & Cheese, choice of savory from the Duchess, scone 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 gift baskets, tea pots, & accessories
for neat gift ideas!

Gift certificates available