

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

Black Magic Tea Fizz **\$12.00**
Vodka, Lemon Juice, Simple Syrup, & Prosecco

Sanderson Sisters Potion **\$12.00**
Midori, Gin, Pineapple Juice & Orange Juice

Witches Brew **\$12.00**
Black Tea, Dark Rum, Orange Liquor, Lemon Juice & Simple Syrup

Binx's Black Cat Cooler (non-alcoholic) **\$8.00**
Black Tea, Blackberry, & Sparkling Water

Mimosa, Bellini **\$10.00**

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee

White Teas

light caffeine, steep 3 - 5 minutes

Angel's Kiss – floral notes w/passionfruit, pineapple & strawberry
Lemon/Cream/Cherry – apple, cherry, lemon peel, pineapple,
Macabeo – green & white tea w/citrus nuances & flowery jasmine
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
Caramel Chai – caramel, cinnamon, coriander, cardamom
Ceylon Star – Sri Lanka makes a classic flavor
Chinese Rose Tea – sweet, flowery black tea, rose blossoms
Choco-Latte – cocoa nibs, coffee & cream nuances with a hint of spice
Chocolate Truffle – melted chocolate with a dash of cream
Cozy Hygge – cinnamon, cocoa, blackberry, blueberry, cranberry & raspberry
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
Red Vineyard Peach – sweet & fruity w/peaches & strawberries
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
Baked Apple – green tea, almond, fruity baked apple & wintery spices
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
Mate Bergamot – Brazilian Mate, apple, lemon
Peach/Lemon – green tea w/citrus aromas, lemon, peach, juniper notes

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
Dragon Fruit – notes of dragon fruit, raspberry, ginger, hibiscus blossom
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
Morello Cherry/Plum (SAR) – cherry, plum, apple pieces & violet blossom
Pineapple/Coconut/Cranberry (SAR) – berry & fruity w/creamy coconut
Pumpkin/Marshmallow – apple, carrot, marigold, marshmallow, pumpkin
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

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.

Autumn Harvest Salad

*Arugula, Butternut Squash, Pumpkin Seeds
& Dried Cranberries with Maple Balsamic*

First Tier

Apple & Havarti Sandwich
Apple & Havarti w/ Dijon on Sourdough.

Cheddar Thumbprint Cookie
Savory Cookie with Red Pepper Jelly

Puff Pastry Twist
Puff Pastry w/ Pesto & Prosciutto

Second Tier

Chai & Brown Sugar Scone
Served with Devonshire Cream

Third Tier

Cranberry Orange Tartlet
Petit Four
Pumpkin Bread
Spiced Chocolate Crinkle Cookie

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.

Salad, Savory & Scone

\$18 per person

Enjoy the salad 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