

## 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

**Harvest Moon** **\$12.00**  
*Bourbon, Baked Apple, Green Tea, Apple Cider*

**Cranberry Harvest Fizz** **\$12.00**  
*Gin, Berrylicious Black Tea, Cranberry Juice*

**Caramel Chai Martini** **\$12.00**  
*Vanilla Vodka, Caramel Chai Black Tea, Cream*

**Mimosa, Bellini** **\$10.00**

**Cranberry Rosemary Fizz (non-alcoholic)** **\$8.00**  
*Raspberry Rosemary Lemon Herbal Tea, Cranberry, Citrus*

**Toasted Harvest Cream (non-alcoholic)** **\$8.00**  
*Roasted Almond Herbal Tea, Maple, Vanilla, Cream*

Soda, Hot Chocolate, Lemonade, 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  
**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.

***Apple Parsnip Soup***

**First Tier**

Sliced Pear & Candied Pecan Butter Crostini

*Served on Lightly Toasted Baguette*

Cranberry Sage Turkey Salad Sandwich

*Served on Oat Bread*

Mushroom, Caramelized Onion & Thyme Galette

**Second Tier**

Blueberry Pie Scone

*with maple oat topping, served with Devonshire Cream*

**Third Tier**

Caramel Swirl Brownie

Cranberry Coffee Cake

Apple Cider Snickerdoodle

Petit Four

**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.

Autumn is a season  
for gathering, gratitude,  
and the simple pleasure  
of *a cup of tea.*



**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