

## BREAKFAST

AVAILABLE ALL DAY  
SHARE PLATE CHARGE \$3.00

### Tea Shoppe Breakfast Sandwich - \$11

Over easy egg, bacon or sausage patty, and cheddar on toasted croissant, bagel, or English Muffin.  
Served with fresh fruit

### Quiche - \$10

Our Quiche of the Day, served with fresh fruit

### Freshly Baked Scone - \$4

Served with Devonshire Cream & Lemon Curd

### Toasted Bagel - \$4

Plain, Everything, Asiago Cheese, or Cinnamon Raisin  
Served with cream cheese and fresh fruit

### Toasted English Muffin - \$4

Served with butter, jelly, and fresh fruit

### Toasted Croissant - \$4

Served with butter, jelly, and fresh fruit

### Toasted Bread - \$3

Two slices white or wheat served with butter and jelly. Add 1.00 for Gluten Free or Vegan Bread

### Fruit Cup - \$5

A delicious assortment of fresh fruit

### Side of Bacon - \$3.50

2 pieces of crispy bacon

## TEA SERVICES

ALL TEA SERVICES ARE SERVED WITH THE FOLLOWING SANDWICHES. ADD \$1.50 PER SANDWICH TO SWAP OUT ANY OF THESE WITH TEA-SIZED SANDWICHES FROM SANDWICH MENU (PANINIS, BLT, AND TURKEY CLUB NOT INCLUDED). GLUTEN-FREE BREAD OR VEGAN \$1.00 EXTRA FOR EACH SANDWICH.

### Tarragon Chicken Salad on croissant (contains pecans)

Cucumber Dill on white

White Cheddar Pimento on wheat

Turkey with Cranberry Orange Cream Cheese spread on ciabatta

### Afternoon Tea - \$18.95

A pot of tea for one with four tea sandwiches, four sweets and pastries, and a scone served with Devonshire cream and lemon curd. Served on a three-tiered tray

### Formal Tea - \$20.95

Afternoon Tea with a cup of soup  
+ Swap out soup for a slice of quiche \$2.50 extra

### Royal Tea - \$24.95

Afternoon tea with a cup of soup and a slice of quiche

### Cream Tea - \$13.95

A pot of tea for one with four tea sandwiches and a scone

### 'Just Dessert' Tea - \$13.95

A pot of tea for one with four assorted sweets and pastries and a scone

### Children's Tea - \$13.95

Child friendly tea sandwich ( Ham & Cheese, Turkey & Cheese, or PB&J), seasonal fruit, cheese cubes, sweets. A pot of tea, lemonade, or hot chocolate.

Guests under 10

## SALADS

HOMEMADE DRESSINGS INCLUDE RANCH, BALSAMIC VINAIGRETTE, RED WINE VINAIGRETTE, GREEK VINAIGRETTE, SUN-DRIED TOMATO BASIL, POPPY-SEED, CREAMY ITALIAN, BLUE CHEESE OR CAESAR. ADD-ONS: SOUP \$3.50 (CUP) \$5.50 (BOWL). CHICKEN \$3.50, BACON \$3.50, BLUE CHEESE CRUMBLES \$1.00, HARD-BOILED EGG \$2.00, EXTRA DRESSING \$.75, SHARE PLATE CHARGE \$3.00

### House Garden Salad - \$8

Mixed greens, romaine, red onions, tomatoes, and cucumbers

### Spinach Salad - \$11

Spinach topped with tart apple slices and candied walnuts

### Cobb Salad - \$15

Mixed greens, hard-boiled egg, bacon, chicken, red onion, tomatoes, cucumbers, and blue cheese crumbles

### Pear Salad - \$14

Mixed greens topped with pear slices, dried cranberries, red onions, candied pecans, and parmesan cheese

### Mozzarella Salad - \$14

Spinach topped with tomato and fresh mozzarella.  
Drizzled with olive oil and a Balsamic glaze

### Prosciutto Salad - \$14

Mixed greens, prosciutto, fresh mozzarella, roasted red peppers, and artichoke hearts. Drizzled with a Balsamic glaze.

### Caesar Salad - \$11

Romaine, shredded parmesan, and homemade croutons. Served with Caesar dressing

### Spring Salad - \$13

Mixed greens topped with blue cheese, candied walnuts, and fresh strawberry slices

### Greek Salad - \$14

Mixed greens topped with cucumbers, tomatoes, Kalamata olives, red onion, pepperoncini, and feta. Served with pita bread and Greek vinaigrette

### Chef Salad - \$15

Mixed greens, tomato, shredded cheddar, turkey, ham, cucumber, hard-boiled egg

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

## SOUPS

### House Soup - \$5.49 Cup / \$7.49 Bowl

Tomato served with homemade croutons and cheddar cheese

### Soup of the Day - \$5.49 Cup / \$7.49 Bowl

## COMBOS

### Cup of Soup & Side House Salad - \$9

Spinach or Caesar salads \$3.50 extra  
Premium salads \$4.50 extra

### Cup of Soup & Half Sandwich - \$12

Paninis & Turkey Club not included

### Half Sandwich & Side House Salad - \$9

Paninis and Turkey Club not included.  
Spinach or Caesar salads \$3.50 extra  
Premium salads \$4.50 extra

### Cup of Soup & Scone - \$9.5

## PANINIS

### Fig, Brie & Prosciutto - \$14

On Italian bread

### Apple Bacon Cheddar - \$14

With apple butter spread, on Italian bread

### Monte Cristo - \$13

Ham & swiss with Honey Dijon on Italian bread  
dipped in an egg/milk mixture and grilled.  
Topped with powdered sugar

### Triple Cheese - \$12

Provolone, Cheddar, and Swiss, on Italian bread

### Caprese - \$13

Our Caprese Classic as a panini. Served on flatbread

### Bacon Chicken Ranch - \$15

With shredded mozzarella. Served on flatbread

## GOURMET SANDWICHES

ALL SANDWICHES & PANINIS COME WITH A SIDE OF KETTLE CHIPS AND A PICKLE OR A SMALL HOUSE GARDEN SALAD. REPLACE SIDE HOUSE SALAD WITH SPINACH OR CAESAR SALAD FOR \$3.50 OR A PREMIUM SALAD FOR \$4.50. ADD SOUP \$3.50 (CUP) \$5.50 (BOWL). GF OR VEGAN BREAD \$2.50. SHARE PLATE CHARGE \$3.00

### Signature Tarragon Chicken Salad - \$12

With pecans, celery, red onion, mayonnaise, and diced Granny Smith apples on croissant

### Bacon Lettuce & Tomato - \$13

on toasted Italian bread with mayonnaise

### Dilled Egg Salad - \$13

With celery, red onion, dill pickle, mayo, dijon mustard, and dill, lettuce and tomato on croissant

### French Brie - \$13

Brie Cheese, pear slices, strawberries, greens, and Balsamic Vinaigrette, on Brioche

### Beef & Blue - \$15

Roast Beef with blue cheese crumbles, red onions, greens, tomato, and horseradish mayo on Italian bread.

### Tavern Ham & Brie - \$13

Ham, Brie cheese, lettuce, tomato, and a Dijon Mustard Sesame Seed spread on Italian bread

### Tuscan Tuna Salad - \$12

Tuna, Kalamata olives, capers, celery, hard boiled egg, Granny Smith apples, mayonnaise, lettuce, and tomato on croissant  
+Add \$1.50 to make a Cheddar Tuna Melt

### Tea Shoppe Turkey - \$12

Turkey, dried cranberries, spinach, and basil mayonnaise on French brioche

### Caprese Classic - \$12

Basil pesto, tomatoes, and fresh mozzarella on Italian.  
+ Add Prosciutto \$2.00 extra

### Turkey Club - \$15

Turkey, bacon, tomatoes, lettuce, red onions, and mayo on 3 layers of toasted white bread  
+ Add slice of cheese \$.50. GF Bread add \$3.00

### Hummus & Roasted Red Pepper - \$12

With Feta cheese and spinach on Vegan bread

## SWEETS

### Fresh Baked Bite Sized Sweets - \$2.50-3.25

Check out our bakery for full-sized cookies, brownies, muffins, and more

## BEVERAGES

**Fresh Brewed Hot Tea - Cup \$3 / Pot \$6**

**Fresh Brewed Iced Tea - \$4**

**Soft Drinks - \$3**

Pepsi, Diet Pepsi, Sprite

**Hot Chocolate, Orange Juice,  
Cranberry Juice, or Lemonade - \$3.5**

**Arnold Palmer - \$4**

Half Iced Tea, Half Lemonade

**Thai Iced Tea - \$4.5**

Our brewed Thai Tea sweetened with sugar and condensed milk

**Coffee - \$3**

Regular or Decaf

## TEA FLIGHTS

**Try something new. Compare 4 premium loose leaf teas prepared for you. \$10 per flight**

### Black Teas Around The World

Black tea is grown in many different regions of the world and each will vary in taste, smell, and appearance. Margaret's Hope Darjeeling (India), Lover's Leap (Sri Lanka), Keeman Panda #1 (China), and Kambaa (Kenya)

### China vs. Japan Green Teas

In this Light we highlight the difference between China and Japan style green teas. Japan Sencha Kakagawa (Japan), Jasmine Dragon Tears (China), Dragonwell (China), Japan Genmaicha Yamasaki (Japan)

### From White to Black

This flight gives you the opportunity to try a white, green, oolong, and black tea. Silver Moonlight Wild White, Japan Sencha Kakagawa, Ti Kuan Yin Oolong, Lover's Leap

### To Your Health

This flight gives you opportunity to taste some of our wellness Teas. Ayurvedic Total Body, Balance, Energy, Poet's Wellness

### Build Your Own Tea Flight

Choose 4 of our teas. Add \$2

## WINES BY THE GLASS

Avive White Peach Spritz - \$9

Bella Fina Prosecco - \$10

Ponga Sauvignon - \$9

Annalisa Pinto Grigio - \$9

Ancient Oaks Chardonnay - \$12

## MIMOSAS

Orange or Cranberry Juice - \$10

Seasonal/ Specialty - \$10.50

### The Tea Gardens of India

India is one of the world's largest tea producers; vast stretches of landscapes with differing climates, elevations, and precipitation create a variety of different black teas. Margaret's Hope Darjeeling (Darjeeling), Tarajulie (Assam), Tiger Hill (Nilgiri), Star of India (Blend of Darjeeling, Assam & Nilgiri)

### The Wonder of Oolong

These artisan teas are a small sampling of the many oolongs ranging from light to dark. Quanzhough Milk Oolong, Ti Kuan Yin (Iron Goddess of Mercy), Formosa Oolong, Orange Blossom Oolong

### British Favorites

Some of our most popular English Teas. Queen Mary, Dorian Grey, Buckingham Palace Garden Party, Royal Bengal Tiger

### The South Africans

This flight highlights some of our teas from South Africa (Rooibos & Honeybush). Organic Rooibos, Bourbon Street Vanilla, Honeybush Hazelnut, Winter Palace Marizpan

## SPARKLING BEVERAGES

*Flavors Vary (Ask your server)*

Pellegrino Mineral Water - \$2

Rishi Sparkling Botanicals - \$3.60

Juni Sparkling Tea with Adaptogens - \$3.50

Heywell Caffeinated Sparkling Water with Adaptogens,

Herbs and Antioxidants - \$4.25

Eleve Adaptogen Infused Sparkling Water - \$4.50

Moment Mood Boosting Botanical Soda - \$3.50

## NEIGHBORHOOD KOMBUCHA

*Flavors Vary (Ask your server) - \$5.00*