

BREAKFAST-OFFERED ALL DAY

Mini Quiche (Limited Quantity)

Made from scratch. Savory & fluffy egg filled pie. Rotating Flavors. Served with a Garden Salad, Chips or Fruit. Please allow 20 minutes for heating.

\$17

Sacred Vow Yogurt Parfait

Sacred Vow Local Granola, Cow & Goat's Milk Greek Yogurt, Friday Co Local Honey and Berries

\$9

SCONE BREAKFAST SANDWICHES

Served with a Garden Salad, Chips or Fruit

THE "BAE"

Bacon + Avocado + Egg + Greens

\$14

Build Your Own:

Egg Breakfast Sandwich (Your Choice of Scone, White or Wheat toast)

\$8

Add Bacon, Roasted Turkey or Avocado

+\$3

Add Pesto, Spicy Mayo, Cheddar or Havarti

+\$1

Add Mixed Greens, Arugula, Tomato or Cucumber

+.25

SCONES

Authentic English Scone

Ask for daily flavors

\$4.00

+Jam and cream

\$5.50

GF or Vegan

+\$2

Cream Tea

One Fresh Homemade Scone, Imported Devonshire Cream, Strawberry preserves, A Pot of Tea for One and a Fresh Berry Medley on the side

\$14

Gluten Free or Vegan

+\$2

Strawberry Shortcake Scone

House Made Whipped Cream, Fresh Strawberries, Lavender Vanilla Simple Syrup Sandwiched in a Scone

\$12



FRENCH MACARONS (GF)

An Iconic French Dessert Made From Two cookies, Joined with a Layer of Ganache, Buttercream or Jam.

Single Macaron	\$3.50
Gift Box 6pc	\$21.00
Vegan Macaron 6pc	\$24.00

Parisian Tea

3 Assorted Macaron flavors with a(n)...

Pot of Tea for One	\$13.75
Americano	\$13.75
Glass of Prosecco	\$19.50

SWEET TREATS

Scottish Shortbread Tea Cookies 4pc	\$3
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Specialty Top Tier Mini Desserts Tarts or Homemade Petit Fours	\$3
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Biscotti Perfect to Dip in Tea or Coffee. 3pc	\$5.50
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Chocolate Peanut Butter Bar (GF & V)	\$4
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Lemon Bar	\$4
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Belgium Raw Cakes

Sweet Specialty Cakes Imported from Belgium. Ingredients are Uncooked and Unprocessed; These Creamy, Frozen Cakes are Naturally Free from Gluten, Dairy and Refined Sugar. Rotating Flavors

\$5.50



SPECIALTY

Matcha Latte

Matcha, Frida Co Local Honey & Steamed Milk

\$6

Lavender London Fog

Earl Grey Tea, Lavender Vanilla House Made Simple Syrup & Steamed Milk

\$6

Gingerade

Ginger Tea, Fresh Pressed Lemon Juice & Frida Co Local Honey

\$6

Chai Latte

Chocolate Chai Black Tea, House Made Simple Syrup & Steamed Milk

\$6

"Make it Dirty"- 2 Shots of Espresso

+\$2

Iced Tea

\$5.50

Iced Tea + Fresh Pressed Lemonade With Simple Syrup

Black, Green or Herbal Options Available

\$6

Substitute Frida Co Local Honey

+.50

Iced Matcha Hibiscus Lemonade

Matcha, Egyptian Hibiscus, Fresh Pressed Lemon Juice & Frida Co Honey

\$7

COFFEE

Americano	\$4.50
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Queen City Espresso	\$3
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Latte (Hot or Iced)	\$6.00
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Cappuccino	\$5.50
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Adaptagenic Mocha (Hot or Iced)	\$6.00
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Add On's

- +House Made Simple Syrup .50
- +Frida Co Local Honey .75
- +Lavender Vanilla .75
- +Caramel .75
- +Seasonal .75
- +Oat or Almond Milk .85

SANDWICHES

Served on a White Baguette With Your Choice of Chips or Side Garden Salad. (GF + \$2)

Creamy French Brie

French Brie, English Herb Jelly, Mayo, Lettuce, Tomatoes and English Cucumbers

\$14

Turkey & French Brie

Boars Head Ovengold Turkey, French Brie, English Herb Jelly, Mayo, Lettuce, Tomatoes and English Cucumbers

\$18

Caprese

Fresh Mozzarella, Tomatoes, Arugula, Balsamic Vinaigrette & Basil Pesto

\$16

Curried Chicken Salad Sandwich

Savory Spice Turmeric Curry Blend, Lettuce, Tomatoes, and English Cucumbers

\$16

Roasted Turkey Club

Boars Head Ovengold Turkey, Smoked Bacon, Avocado, Mayo, Lettuce & Tomatoes
Add Cheese +1

\$18

Vegan Veggie

House Made Chickpea Salad, Avocado, Cucumbers, Tomatoes, Cucumber Vinaigrette, Mixed Greens and Red Cabbage Slaw

\$16

Smoked Salmon BLT

Smoked Salmon Filet, Bacon, Basil Garlic Aioli, Fresh Tomatoes + Greens served on Toasted White Bread

\$18

Add On

- +Chicken \$4
- +Avocado \$2
- +Smoked Salmon \$8
- +Italian Prosciutto \$6
- +Roasted Turkey \$4



Vegan Upon Request

TOAST

Half Order 1 Piece \$12
Full Order 2 Pieces \$18
(GF + \$2)

Avocado with Brie and Za'atar Seasoning

Drizzled with Frida Co Local Honey & Served with a Fresh Fruit Medley.



Green Machine

Avocado, Cucumbers, Chive Cream Cheese, Arugula, EVOO, Za'atar Spice with a Fresh Fruit Medley on the Side.



Sun and Berries

Sun Butter, Berries, Cinnamon, Cocoa Powder, Frida Co Local Honey & Goat Cheese. Served with a Mini Yogurt Parfait.

Smoked Salmon Avocado Toast

Smoked Salmon, Chive Cream Cheese, Avocado, Capers & Pickled Red Onions. Served with a Fresh Fruit Medley

+\$3



SALADS



Signature Salad (GF)

Mixed Greens, Avocado, Strawberries, Goat Cheese, Candied Pecans & Champagne Pear Vinaigrette

\$18



Lemon Arugula (GF)

Pine nuts, Shaved Parmesan, Lemon & EVOO

\$12

Curried Chicken Salad

Savory Spice Turmeric Curry Blend, Tomatoes, Cucumbers, Mixed Greens, House Made Croutons and Cucumber Vinaigrette

\$16

Caprese (GF)

Fresh Mozzarella & Tomatoes Over a Bed of Arugula with House Made Pesto, Balsamic Glaze, and Pine Nuts

\$16

Smoked Salmon & Citrus (GF)

A bright, refreshing salad served with Mixed Greens, Cucumber, Avocado, Blueberries, Mandarin Oranges, Pomegranate and a Smoked Salmon Filet Served with a Citrus Poppyseed Vinaigrette

\$20

Roasted Chicken Club (GF)

Smoked Bacon, Avocado, Cucumbers, Tomatoes with a Cucumber Vinaigrette

\$18

Garden

Mixed Greens, Tomatoes, Croutons, Cucumbers and a Cucumber Vinaigrette (Vegan)

\$11

TEA SANDWICHES

Served with a Garden Salad (Mixed Greens, Tomatoes, Cucumbers, Croutons, and a Cucumber Vinaigrette)

Half Order 4 Pieces (Choose One)

\$12

Full Order 8 Pieces (Choose Two)

\$18

(GF + \$2)

Tea Sandwich Choices:

- English Cucumber & Chive Cream Cheese
- Turmeric Curry Chicken Salad
- Boar's Head Turkey & Basil Garlic Aoli
- Vermont White Cheddar & Apricot (Served open faced)
- Ask Your Server for Seasonal Vegan/Dairy Free Options

Sunflower Butter & Jelly Kid Tea Sandwiches with Fresh Berries

\$8

Tiered Tapas & Bottle

Served 3pm-6pm Monday through Thursday

Chef's selections of tea sandwiches and charcuterie served with a bottle of wine of your choice. Serves 2.

\$50



Afternoon Tea

A prix fixe menu including an assortment of savory tea sandwiches, miniature scones served with jam, homemade lemon curd and Devonshire Cream, Scottish shortbread, homemade petit fours, and a French macaron.

Includes unlimited tea tasting. One pot of tea suggested per every 2-3 guests. Which can be rotated frequently.

Children \$35

Per Person (Regular, Vegetarian) \$48
(Vegan or Gluten Free) +2

Thank you in advance...

All parties are offered a 90-minute table reservation