



Afternoon Tea

A delightful prix fixe assortment of savory and sweet. An assortment of finger sandwiches, a mini quiche, and freshly baked scones served with jam, house-made lemon curd, and traditional Devonshire cream. Sweet treats include Scottish shortbread, a petit four, a seasonal tart, and a French macaron.

Your afternoon tea also includes an unlimited tea tastings from our curated collection of premium loose-leaf teas.

One Pot of tea suggested per every 2-3 guests.

90-minute service

Traditional/Vegetarian	\$65
Gluten Free/Vegan✓	\$67
Children 10 & under	\$38

SIGNATURE AFTERNOON TEA

Our traditional service + Babe's Specialty Shimmering Spritz **\$72**
+\$2 for Vegan/Gluten Free

TEA ENHANCEMENTS

Offered exclusively with the purchase of an Afternoon Tea Service

Side Salad. Caesar or Garden ✓ **\$7**
Tea Sandwiches & savories à la carte **\$5**

English Cucumber & Chive Cream Cheese

Boars Head Turkey & Seasonal Aioli

Turmeric Curry Chicken Salad.
Served on two Brioche Buns.

Two Mini Quiches

Ask your server for seasonal flavors, gluten free and vegan/dairy free options (+\$2)

Top Tier Dessert Tray. One of each seasonal pastry. **\$12**
Vegan/Gf +\$2 ✓

UNLIMITED TEA TASTING FOR ONE **\$24**

90-Minute experience.

Babe's TEA ROOM

SCONES + BREAKFAST

SCONES

Fresh baked daily, served with jam, cream, and lemon curd.

Authentic English or Seasonal Scone **\$8**

4 Mini Gluten Free + Vegan Scones✓ **\$10**

Cream Tea **\$19**

An English classic. One large scone with fresh berries, jam, cream, and curd paired with an individual pot of tea of your choice.

Gluten free/Vegan +\$2



BREAKFAST SANDWICHES

Served on an English scone with fresh fruit.

Substitute gluten free mini scones +\$2

BAE **\$15**
Bacon, avocado, egg.

Classic **\$13**
Bacon, egg, cheddar.

Make it Spicy! **\$15**
Turkey, bacon, egg, cheddar, spicy aioli.

The Veggie **\$15**
Egg, white cheddar, bruschetta, arugula.

To support our service team, a 22% service charge is applied to all parties of eight or more and includes gratuity.

SNACKS + BOARDS

Bruschetta✓

Tomato, basil, garlic, balsamic, crostini.

Add prosciutto+\$3

\$9

Baked Brie

Seasonal compote, local honey drizzle, toast.

\$15

Charcuterie Board

An assortment of cured meats, cheeses, dips and spreads.

\$24

Smoked Salmon Board

Smoked salmon filet, chive cream cheese, cucumbers, pickled red onion, capers + toast.

\$22

Dessert Board

For One \$16 For Two \$32

French macaron, petit four, lemon bar, seasonal cashew cream bar, dark chocolate peanut butter square.

Vegan/Gluten free +\$2✓



BABE'S CLASSIC

\$18

A sampler of three seasonal tea sandwiches and a mini quiche. Served with your choice of: House Salad, Caesar Salad, Lemon Arugula Salad, or Kettle Chips.

Vegan/Gluten free +\$2✓

Additional mini quiche + \$2.50

Additional chicken brioche, turkey croissant, or cucumber tea sandwiches + 4.00

SALADS

Signature

Smoked salmon, avocado, strawberries, goat cheese, candied pecans, mixed greens.

\$26

Chicken Ceasar

Chicken, shaved parmesan, house croutons, house Ceasar dressing, mixed greens.

\$20

Substitute Smoked Salmon +\$4

Turmeric Curry Chicken Salad

Greens, tomato, cucumbers, croutons, cucumber vinaigrette.

\$18

Substitute vegan chickpea salad✓

SANDWICHES

Sandwiches served on local French baguette, your choice of Ceasar, house salad, lemon arugula or chips.

Creamy French Brie

French brie, arugula, apple, herb jelly, mayo.

\$15

Add turkey +\$3

Turmeric Curry Chicken

Curry salad, greens, tomatoes, cucumbers, mayo.

\$18

Substitute vegan chickpea salad

Vegan Smash✓

Chickpea salad, cucumbers, tomato, lettuce, vegan mayo. Choice of Seasonal or Turmeric Curried Sweet Potato salad.

\$16

Sweet Treats

Strawberry Shortcake Scone

Open-faced Authentic English scone, whipped cream, strawberries.

\$13

Parisian Tea

Three macarons and an individual pot of tea of your choice.

\$19

Half Dozen Macaron

\$22.50

Vegan Half Dozen✓

\$25.50

