

Babe's TEA ROOM

SPECIALTY DRINKS

Matcha Latte Matcha, Frida Co Local Honey & Steamed Milk	\$5.50
Lavender London Fog Earl Grey Tea, Lavender Vanilla House Made Simple Syrup & Steamed Milk	\$5.50
Gingerade Ginger Tea, Fresh Pressed Lemon Juice & Frida Co Local Honey	\$5.50
Chai Latte Chocolate Chai Black Tea, House Made Simple Syrup & Steamed Milk	\$5.50
"Make it Dirty"- 2 Shots of Espresso	+\$2
Iced Tea	\$4
Iced Tea + Fresh Pressed Lemonade With Simple Syrup Choices for Iced Tea: Jasmine Blossom Green, Earl Grey Black, Egyptian Hibiscus Herbal	\$5
Substitute Frida Co Local Honey	+.50
Iced Matcha Hibiscus Lemonade Matcha, Egyptian Hibiscus , Fresh Pressed Lemon Juice & Frida Co Honey	\$6
COFFEE	
Queen City Drip Coffee	\$3.25
Iced Coffee	\$3.25
Queen City Espresso	\$3
Latte (Hot or Iced)	\$4.75
Cappuccino	\$4.75
Adaptagenic Mocha (Hot or Iced)	\$5.75

Add On

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



SWEET TREATS

Scottish Shortbread Tea Cookies 4pc	\$3
Specialty Top Tier Mini Desserts Ask Your Server for Current Options	\$3
Biscotti Perfect to Dip in Tea or Coffee. 3pc	\$5.50
Chocolate Peanut Butter Bar (GF & V)	\$4
Lemon Bar	\$4
Daily Baked Goods	\$5-10
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

SCONES

Authentic English Scone Ask for daily flavors	\$4.00
+Jam and cream GF or Vegan	\$5.50 +\$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



Thank you in advance... All tables are offered a 90-minute reservation

FRENCH MACARONS (GF)

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

Single Macaroon	\$3.50
Gift Box 6pc	\$21.00

Parisian Tea

Assorted 3 Assorted Macaron flavors with a...	
Pot of Tea for One	\$13.75
Bottomless Drip Coffee	\$13.75
Glass of Prosecco	\$19.50
Mini Bottle of Bubbles	\$21.50



SALADS

VO Signature Salad (GF)
Mixed Greens, Avocado, Strawberries, Goat Cheese, Candied Pecans & Champagne Pear Vinaigrette \$18

VO 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

Garden (V)
Mixed Greens, Tomatoes, Cucumbers and a Cucumber Vinaigrette \$11

Caprese (GF)
Fresh Mozzarella & Tomatoes over a bed of Arugula with House Made Pesto, Balsamic Glaze, and Pine Nuts \$16

Roasted Chicken Club (GF)
Smoked Bacon, Avocado, Cucumbers, Tomatoes with a Cucumber Vinaigrette \$18

Add Ons

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

BREAKFAST-OFFERED ALL DAY

Mini Quiche

Savory Filling. Rotating Flavors. Served with Garden Salad, Chips or Fruit. Please allow 20 minutes for heating. \$17

Matcha Yogurt Parfait

Sacred Vow Local Granola + Cow & Goat's Milk Greek Yogurt + Friday Co Local Honey + Berries + Matcha \$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)

- Add Bacon, Roasted Turkey or Avocado \$8
- Add Pesto, Spicy Mayo, Cheddar or Havarti +\$3
- Add Mixed Greens, Arugula, Tomato or Cucumber +\$1
- +\$.25

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 & Artichoke Hummus
- Vermont White Cheddar & Fig Jam (Served open faced)
- House Made Chickpea Salad (Vegan)
- Red Cabbage Slaw (Vegan)
- Artichoke Hummus & Arugula (Vegan)
- Vegan English Cucumber & Chive Cream Cheese

Sunflower Butter & Jelly Kid Tea Sandwiches with Fresh Berries

- \$8
- Substitute for a Baguette \$12



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.

VO Green Machine

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

VO Sun and Berries

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

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 & Babes House Made Basil Pesto

\$16

Curried Chicken Salad

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, Vegan Cream Cheese, Mixed Greens and Red Cabbage Slaw

\$16



Vegan Upon Request

Holiday Afternoon Tea



A pre-fixed 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 \$32

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

Thank you in advance...

All parties are offered a 90-minute table reservation

Vino and Bubbles



Pear & Ginger Shimmering Spritz
LE GRAND COURTÂGE Blanc de Blancs Brut, Pear Puree, House made
Ginger Simple Syrup & **Wonderdust Electrolyte Glitter**
\$15

BOTTOMLESS BUBBLES

90-Minute Duration. Offered 10-4PM Daily

Mimosas	\$22
Bellinis	\$26

BY THE GLASS & MINI BOTTLES

DOMANDA Prosecco By the Glass	\$10
LE GRAND COURTÂGE (Blanc de Blancs Brut) 187 ml Mini Bottle	\$12
LE GRAND COURTÂGE (Brut Rose) 187 ml Mini Bottle	\$12
HAUTE Sauvignon Blanc 187 ml Mini Bottle	\$8
AGNES Rose 187 ml Mini Bottle	\$8
BELL RIV Pinot Noir 187 ml Mini Bottle	\$8
MOËT IMPÉRIAL (Champagne) 187 ml Mini Bottle	\$22

Mimosa
By the Glass \$10

Bellini
By the Glass \$12

BY THE BOTTLE

DOMANDA Prosecco By the Bottle	\$35
MONTOYA Sauvignon Blanc Monterey By the Bottle	\$42
SISTERS FOREVER Central Coast Chardonnay By the Bottle	\$35
CHAMPS Cotes De Provence (Rose) By the Bottle	\$39
FOGSCAPE VINYARDS Pinot Noir By the Bottle	\$46
BOOMTOWN Cabernet Sauvignon Washington State By the Bottle	\$42

HAPPY HOUR (4-6PM DAILY)

Prosecco, Rosé, Sauvignon Blanc & Pinot Noir	\$7
All Full Bottles	\$30