

BREAKFAST

Sunrise Special

Two eggs, two pieces of bacon, two pieces of toast, and avocado slices. Served with strawberry jam & fresh fruit.

\$16.00

Berry French Toast

Griddled to perfection and crowned with an assortment of fresh berries, house-made whipped cream, and berry compote.

\$16.00

Mini Quiche

House made savory & fluffy egg filled pie. Lorraine (Bacon and Cheddar) or Seasonal Vegetarian. Served with fresh fruit. Please allow 20 minutes for preparation.

\$18.00

Sacred Vow Yogurt Parfait

Cow + Goats Milk Greek Yogurt, topped with Sacred Vow Granola, fresh berries + local honey.

\$12.00



SCONES

Authentic English or Seasonal Scone

Served with house-made lemon curd, jam and Devonshire cream

\$7.25

Gluten Free + Vegan 2 Piece Mini Scones

One plain and one seasonal scone. Served with house-made lemon curd, jam and Devonshire cream or sub vegan cream cheese, butter & jam.

\$8.25

CREAM TEA

An English Classic

One large scone, an individual pot of tea of your choice, house made lemon curd, jam and Devonshire cream. Served with fresh fruit.

Gluten free and vegan \$2.00

\$17.00

Babe's

TEA ROOM

SCONE BREAKFAST SANDWICHES

Served with a side of fresh fruit

Gluten Free toast or two gluten free mini scones \$2

BAE

Bacon, Avocado, Egg + Greens

\$15.00

Classic

Bacon, Egg + Cheese

\$13.00

Make It Spicy!

Turkey, Bacon, Egg, Cheddar + Spicy Aioli

\$15.00

The Veggie

Egg, Pesto, Tomato + Arugula

\$15.00

TOAST

Served with a side of fresh fruit

Half Order One-Piece

\$14.00

Full Order One-Piece

\$18.00

Add an Egg or Two \$2/\$4

Gluten free +\$2

Avocado, Brie + Za'atar

A layer of whipped Chive Cream Cheese, freshly sliced Avocado, layers of Brie, drizzled with Local Honey and topped with Za'atar Spice.

Green Machine

A layer of whipped Chive Cream Cheese, Avocado and Cucumbers. Topped with Arugula, EVOO and Balsamic Drizzle.

Smoked Salmon Avocado Toast (+\$3)

Herb Crusted Smoked Salmon, Chive Cream Cheese, Avocado, Capers & Pickled Red Onions

Café Menu

SPECIALTY DRINKS

Chai Latte \$6.00

Traditionally steeped in house with your choice of whole or oat milk.

Make it "Dirty"- Add a Shot of Espresso \$1.00

Matcha Latte \$6.00

Matcha, Local Honey & Steamed Milk

Lavender London Fog \$6.00

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

Gingerade \$6.00

Ginger Tea, Fresh Pressed Lemon Juice & Local Honey

Iced Tea \$5.50

Iced Tea + Fresh Pressed Lemonade \$6.50

Black, Green or Herbal Options Available

Iced Matcha Hibiscus Lemonade \$7.00

Matcha, Egyptian Hibiscus, Fresh Pressed Lemon Juice & Local Honey

WELLNESS SHOT

Vixen \$5.00

Ginger, Lemon, Topped with Cayenne Pepper

EARLY HOUR ELIXERS

Mimosa \$10.00

Orange juice or grapefruit

Matcha Pistachio Martini \$15.00

Zyr Vodka, Russo Pistachio Cream Liqueur, Liqueur 43, Matcha Tea, Burlesque Bitters & Vanilla

PB Espresso Martini \$16.00

Chica Chida Peanut Butter Agave Spirit, Zyr Vodka, Lightly Sweetened Espresso

Freeland Coffee \$12.00

Espresso, Freeland Bourbon, Heavy Cream

COFFEE

Americano \$4.00

Queen City Espresso \$3.00

Latte \$6.00
(Hot or Iced)

Cappuccino \$5.50



ADD ONS

House Made Simple Syrup \$0.50

Petals for Pollinators Honey \$0.75

Lavender Vanilla \$0.75

Vanilla \$0.75

Caramel \$0.75

Seasonal \$0.75

Oat or Almond Milk \$0.85

The following major food allergens are used as ingredients: milk, eggs, fish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Thank you in advance... for keeping your reservation 90 minutes in length.