

# Afternoon Tea

A delightful prix fixe selection of four savory tea sandwiches, two freshly baked miniature scones served with strawberry jam, house-made lemon curd and Devonshire cream. In addition to a beautiful assortment of house-made desserts, including Scottish shortbread, French petit fours, a seasonal tart, and a delicate French macaron. Service includes an unlimited tea tasting of our entire loose leaf tea selection.

Per Person (Regular, Vegetarian)	\$60
Vegan or Gluten Free	\$62
Children	\$38

Thank you in advance for keeping your reservations to 90 minutes.  
One pot of tea suggested per every 2-3 guests.



## SCONES

Fresh Baked Daily

Authentic English or Seasonal Scone	\$5.00
...with house-made lemon curd, jam and Devonshire cream.	\$7.25
Gluten Free + Vegan 3- Piece Mini Scones	\$9.25
Assortment of plain and seasonal scones. Served with house-made lemon curd, jam and Devonshire cream.	

Extra jam and Cream \$1.50

Cream Tea	\$17.00
An English Classic. One large scone and individual pot of tea of your choice, house lemon curd, jam and Devonshire cream served with a side of seasonal fresh fruit.	

Gluten free and vegan options available +\$2

# Bake's TEA ROOM

## Breakfast

### BREAKFAST

Served All Day

Mini Quiche	\$18
House made savory & fluffy egg filled pie. Florentine (Spinach and White Cheddar or Lorainne (Bacon and Cheddar)	
Served with a side of fresh fruit.	

Sacred Vow Yogurt Parfait	\$12
Cow + Goats Milk Greek Yogurt, topped with Sacred Vow Granola, Fresh Berries + Petals for Pollinators local honey.	

## SCONE BREAKFAST SANDWICHES

Served with a fresh fruit.  
Substitutue local gluten free toast or 3 gluten free mini scones +\$2

BAE	\$15
Bacon, Avocado, Egg + Greens	
Classic	\$13
Bacon, Egg + Cheese	
Make It Spicy!	\$15
Turkey, Bacon, Egg, Cheddar + Spicy Aioli	
The Veggie	\$15
Egg, Pesto, Tomato + Arugula	

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# Baker's Café

## SPECIALTY DRINKS

Matcha Latte	\$6
Matcha, Petals for Pollinators Honey & Steamed Milk	
Lavender London Fog	\$6
Earl Grey Tea, Lavender Vanilla House Made Simple Syrup & Steamed Milk	
Gingerade	\$6
Ginger Tea, Fresh Pressed Lemon Juice & Local Honey	
Chai Latte	\$6
Traditionally steeped in your choice of whole or oat milk.	
"Make it Dirty"- Add a Shot of Espresso +\$1	

Iced Tea	\$5.50
Iced Tea + Fresh Pressed Lemonade	\$6.50
Black, Green or Herbal Options available	
Seasonal Cold Foam Matcha	\$8.25
House Matcha shaken with a seasonal Simple Syrup, finished with a creamy, cold foam topping.	
Served Iced, your choice of whole milk or oat	



## COFFEE

Queen City Espresso	\$3
Americano	\$4
Latte (Hot or Iced)	\$6.00
Cappuccino	\$5.50
Adaptagenic Mocha (Hot or Iced)	\$6.00
Organic Adaptogenic Mushroom Blend, Cacao, Espresso & Your Choice of Milk	

## 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

# BABE'S SPECIALTY TOASTS

Served with a side of fresh berries.

Half Order One-Piece \$14

Full Order Pick Two \$18

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 +Cucumbers. Topped with Arugula, EVOO and Balsalmic Drizzle.

## Sun and Berries

A layer of Sun Butter topped with Strawberries, Blueberries, Cinnamon, Cocoa Powder, drizzled with Petals for Pollinators local honey.

## Smoked Salmon Avocado Toast (+\$3)

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

# SALADS

## Classic Ceasar

Mixed Greens, Shaved Parmesean, House Crutons.

Add Grilled Chicken +\$4 or Smoked Salmon +\$8

## Signature Salad (GF)

Mixed Greens, Avocado, Strawberries, Goat Cheese, House made Candied Pecans

Your choice of Avocado, Grilled Chicken +\$4 or Smoked Salmon +\$8

## Lemon Arugula (GF)

Pine nuts, Shaved Parmesan, Fresh Lemon & EVOO

Add Italian Prosciutto +\$6

## Curried Chicken Salad

Substitutue Vegan Chickpea Salad

mixed greens, tomato, cucumber, tomatoes, house croutons topped with a turmeric curried chicken salad. Served with a side of cucumber vinaigrette.

## Caprese (GF)

Sliced Mozzarella & Tomatoes served over a Bed of Fresh Arugula, topped with Pine Nuts and a Balsalmic Glaze.

Served with a side of House Pesto + Balsalmic Viniagrette.

Add Roasted Chicken +\$4 or Italian Prosciutto +\$6

## Babe's Club Salad (GF)

Your choice of Roasted Turkey or Herb Roasted Chlcken, White Cheddar, Smoked Bacon, Avocado, Cucumbers, Tomatoes with your choice of House Dressing.

# SANDWICHES

substitute local gluten free bread

## Creamy French Brie

French Brie, English Herb + Apple Jelly, Mayo, Lettuce, Tomatoes and English Cucumbers.

## Turkey & French Brie

Boars Head Oven Gold Turkey, French Brie, English Herb + Apple Jelly, Mayo, Lettuce, Tomatoes and English Cucumbers

## Smoked Salmon BLT

Herb Crusted Smoked Salmon Filet, Crispy Bacon, Garlic Aioli, Tomatoes + Greens served on Toasted White Bread.

## Curried Chicken Salad Sandwich

Our Famous Curried Chicken Salad, Tomatoes, Cucumbers, Lettuce + Mayo

## Caprese

Sliced Mozzarella, Tomatoes, Arugula, Pesto, Drizzled with Balsalmic Drizzle

Add Roasted Chicken +\$4 or Italian Prosiutto +\$6

## Vegan Chickpea Salad Sandwich

Seasonal Chickpea Salad, Cucumbers, Tomatoes, Lettuce + Vegan Mayo on Toasted White Bread.

## Roasted Turkey Club

Oven Roasted Turkey, Smoked Bacon, Avocado, Mayo, Lettuce + Tomatoes.

Add Cheese +\$1

# TEA SANDWICHES

Served with a choice of house salad, ceasar salad, lemon arugula or a yogurt parfait (+\$3)

## TEA SANDWICH CHOICES:

- English Cucumber + Chive Cream Cheese
- Turmeric Curried Chicken Salad
- Boar's Head Turkey & Seasonal Aioli
- Rotating seasonal offering, ask your server for daily options
- Ask Your Server for Seasonal Vegan/Dairy Free Options

## Half Order

4 Pieces (Choose up to Two)

## Full Order

8 Pieces (Choose Two)

## Babe's Classic

A sampler of our four classic tea sandwiches.

## Children's Plate

Sun butter and Jelly or Chive Cream Cheese Tea Sandwiches, served with a Mini Yogurt Parfait.

# Sweet Treats

## Strawberry Shortcake Scone

Authentic English Scone, Open Faced, topped with House Made Whipped Cream, Strawberry Simple Syrup and Fresh Strawberries. It's almost too beautiful to eat!

## Wih a Large Scone (Shareable)

Mini (For One)

## Scottish Shortbread Tea Cookies

House Made Shortbread Hand Dipped in Dark Chocolate

## 4-Piece

## 4-Piece Vegan + Gluten Free

Ask about our seasonal specialty shortbreads.

## Chocolate Peanut Butter Bar (Vegan + Gluten Free)

A beautiful layer of Dark Chocolate and Sweet and Salty Peanut Butter. One of our most underrated desserts!

## Raw Vegan Cheesecakes

A frozen, creamy, Belgium cake naturally free from Gluten, Dairy and refined sugar. Beautiful layers of Pistachio, Date + Cashew Crust with a filling of your choice.

Tiramisu, Mango Lime, Raspberry Passion Fruit or Blueberry Pistachio.

# FRENCH MACARONS

An Iconic French Dessert Made From Two Cookies, Joined with a Layer of Ganache, Buttercream or Jam (Gluten Free)

## Single Macaron

## Vegan Macaron

## Half Dozen

## Vegan Half Dozen

## Parisian Tea

Three Macarons + an individual Pot of Tea of your choice

## Lemon Bar

Sweet, buttery Shortbread with a beautiful layer of Tart Lemon. Sprinkled with Powdered Sugar.

# SPECIALTY MINI DESSERTS

Rotating Seasonal Flavors

All mini desserts served in orders of two

## Seasonal Tarts

## French Petit Four Cakes

## Specialty Vegan + Gluten Free



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