

Afternoon Tea

A delightful prix fixe menu featuring savory tea sandwiches, freshly baked scones served with jam, house-made lemon curd, and Devonshire cream. Sweet treats include Scottish shortbread, petit four, seasonal tart, and French macaron. Your experience includes unlimited tea tasting from our curated collection of over 90 premium loose-leaf teas.

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

Per Person (Traditional & Vegetarian)	\$60.00
Vegan or Gluten Free	\$62.00
Children	\$38.00



SCONES

Baked Fresh Daily

Authentic English or Seasonal Scone	\$7.25
Served with house-made lemon curd, jam and Denvonshire cream.	

Gluten Free + Vegan 2 Piece Mini Scones	\$8.25
One plain and one seasonal scone. Served with house-made lemon curd, jam and Denvonshire cream.	

Cream Tea	17.00
An English Classic. One large scone, an individual pot of tea of your choice, house made lemon curd, jam and Devonshire cream. Served with a side of seasonal fresh fruit.	
Gluten free and vegan \$2.00	

Bake's TEA ROOM

Breakfast

BREAKFAST

Served All Day

Mini Quiche	\$18.00
House made savory & fluffy egg filled pie. Lorraine (Bacon and Cheddar) or Seasonal Vegetarian. Served with a side of fresh fruit.	

Sacred Vow Yogurt Parfait	\$12.00
Cow + Goats Milk Greek Yogurt, topped with Sacred Vow Granola, fresh berries + local honey.	

SCONE BREAKFAST SANDWICHES

local gluten free toast or 2 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

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.

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

Baker's Café

SPECIALTY DRINKS

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	
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	
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	

COFFEE

Queen City Espresso	\$3.00
Americano	\$4.00
Latte (Hot or Iced)	\$6.00
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

TOAST

Served with a side of Fresh Berries.

Half Order One-Piece \$14 | Full Order Two-Piece \$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 and Cucumbers. Topped with Arugula, EVOO and Balsamic Drizzle.

Sun and Berries

A layer of Sun Butter topped with Strawberries, Blueberries, Goat Cheese, Cinnamon, Cocoa Powder, drizzled with Local Honey.

Smoked Salmon Avocado Toast (+\$3)

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

SALADS

Caesar

Mixed Greens, Shaved Parmesean, House Crutons

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

Signature Salad (GF)

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

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

Lemon Arugula (GF)

Pine nuts, Shaved Parmesan, Fresh Lemon & EVOO

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

Curried Chicken Salad

House Favorite Turmeric Curry Chicken Salad, Mixed Greens, Tomatoes, Cucumbers, House Crutons, with a side of Cucumber Vinaigrette.

Substitutue Vegan Chickpea Salad

Caprese (GF)

Sliced Mozzarella & Tomatoes served over a bed of Fresh Arugula, topped with Pine Nuts and a Balsamic Glaze. Served with a side of House Pesto + Balsamic Viniagrette.

Add: Roasted Chicken \$4, Italian Prosciutto \$6, Avocado \$2

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.

Smoked Salmon + Citrus(GF)

Smoked Salmon Fillet, Cucumbers, Avocado, Blueberries, Mandarin Oranges, Served over a bed of Mixed Greens with a Citrus Poppyseed Vinaigrette.

TEA SANDWICHES

Served with your choice of House Salad or Caesar Salad.

TEA SANDWICH CHOICES:

- English Cucumber + Chive Cream Cheese
- Turmeric Curried Chicken Salad
- Boar's Head Turkey & Seasonal Aioli
- Ask your server for seasonal flavors and vegan/dairy free options

Half Order

4 Pieces (Choose One)

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.

SANDWICHES

Served on Hoagie Roll with your choice of Chips, House Salad, or Caesar Salad

Creamy French Brie

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

Turkey & French Brie

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

Smoked Salmon BLT

Herb Crusted Smoked Salmon Filet, Crispy Bacon, Spiced 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 Balsamic Drizzle

Add: Roasted Chicken \$4, Italian Prosciutto \$6, Avocado \$2

Vegan Veggie Wrap

Seasonal Chickpea Salad, House Slaw, Cucumbers, Tomatoes, Lettuce + Cucumber Vinaigrette wrapped in a Spinach + Herb tortilla.

Substitute with Hoagie Roll

Roasted Turkey Club

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

Add Cheese +\$1



\$12.00

\$18.00

\$12.00/\$18.00

\$10.00

\$14.00

\$18.00

\$18.00

\$16.00

\$16.00

\$16.00

\$18.00

Sweet Treats

FRENCH MACARONS

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

Single Macaron

\$3.75

Vegan Macaron

\$4.25

Half Dozen

\$22.50

Vegan Half Dozen

\$25.50

Parisian Tea

Three Macarons + an individual Pot of Tea of your choice

\$18.25



SPECIALTY DESSERTS

Lemon Bar

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

\$5.00

Strawberry Shortcake Scone

One Large Scone, Open Faced, topped with House Made Whipped Cream, Lavender Vanilla Simple Syrup and Fresh Strawberries. It's almost too beautiful to eat!

\$13.00

Scottish Shortbread Tea Cookies

4 piece. House Made Shortbread Hand Dipped in Dark Chocolate. Ask about our seasonal specialty shortbreads.

Vegan + Gluten Free \$2.00

\$6.00

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!

\$5.00

Raw Vegan Cakes

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. Ask your server for rotating flavors.

\$6.00

MINIS

Rotating Seasonal Flavors. All mini desserts served in orders of two

Seasonal Tarts

\$4.00

Petit Four Cakes

\$4.00

Specialty Vegan + Gluten Free

\$8.00

Seasonal Biscotti

\$5.50

 Vegan upon request