

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**
 Vegan or Gluten Free **\$62**
 Children **\$38**



SIGNATURE TEA

Our traditional tea service + Babe's Signature Shimmering Spritz

\$72

TEA ENHANCEMENTS

Caviar Service **\$49**
 Delicate pearls of French caviar paired with Devonshire cream, finely minced shallots, chives, capers, chips & toast.

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 Chichen 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

Babe's TEA ROOM

Breakfast

Available daily until 1PM.

RISE & DINE

Sunrise Special **\$18**
 Two eggs, two pieces of bacon, two pieces of toast, and avocado slices. Served with strawberry jam & fresh fruit.

Berry French Toast **\$18**
 Griddled to perfection and crowned with an assortment of fresh berries, house-made whipped cream.

Personal Quiche **\$18**
 House made savory & fluffy egg filled pie. Lorraine (Bacon and Cheddar) or Seasonal Vegetarian. Served with fresh fruit.
Please allow 20 minutes for preparation.

Sacred Vow Yogurt Parfait **\$14**
 Cow + Goats Milk Greek Yogurt, topped with Sacred Vow Granola, fresh berries + local honey.

SCONES

Baked Fresh Daily

Authentic English or Seasonal Scone **\$8**
 Served with house-made lemon curd, jam and Devonshire cream.

Gluten Free + Vegan 2 Piece Mini Scones **\$10**
 One plain and one seasonal scone. Served with house-made lemon curd, jam and Devonshire cream.

Cream Tea **\$19**
 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

SCONE BREAKFAST SANDWICHES

Served with a side of fresh fruit.
 Gluten free toast or two gluten free mini scones \$2

BAE: Bacon, Avocado, Egg, and Greens **\$15**

Classic: Bacon, Egg, and Cheese **\$13**

Make it Spicy! Turkey, Bacon, Egg, Cheddar, and Spicy Aioli **\$15**

The Veggie: Egg, Pesto, Tomato, and Arugula **\$15**

Babe's Café

SPECIAL-TEA DRINKS

Pot of tea for one **\$8**

Unlimited tea tasting (90-minute duration) **\$24**

Chai Latte **\$6**
 Traditionally steeped in house with your choice of whole or oat milk.
"Make it Dirty"- Add a Shot of Espresso \$2.00

Matcha Latte **\$6**

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

Iced Tea **\$5.50**
Refill \$3 each

Iced Tea + Fresh Pressed Lemonade **\$6.50**
 Black, Green or Herbal Options Available

Iced Matcha Hibiscus Lemonade **\$7**
 Matcha, Egyptian Hibiscus, Fresh Pressed Lemon Juice & Local Honey

WELLNESS SHOT

Vixen **\$5**
 Ginger, Lemon & Cayenne Pepper

COFFEE

Queen City Espresso **\$3**

Americano **\$4**

Latte (Hot or Iced) **\$6**

Cappuccino **\$6**

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 Syrup **\$0.75**

Oat or Almond Milk **\$0.85**



TOAST

Served with a side of fresh fruit

Half Order One-Piece \$14 | Full Order Two-Piece \$18

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.

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 (+\$5)

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

SALADS

Chicken Caesar

Mixed Greens, Shaved Parmesan, House Croutons

Sub Smoked Salmon \$4

Signature Salad (GF)

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

Add Grilled Chicken \$8 or Smoked Salmon \$12

Lemon Arugula (GF)

Pine nuts, Shaved Parmesan, Fresh Lemon & EVOO

Add Grilled Chicken \$8 or Smoked Salmon \$12

Curried Chicken Salad

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

Substitute 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 Vinaigrette.

Add Grilled Chicken \$8, Italian Prosciutto \$6, Avocado \$4, or Smoked Salmon \$12

Club Salad (GF)

Your choice of Roasted Turkey or Herb Roasted Chicken, 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

Babe's Classic

A sampler of three seasonal tea sandwiches and a mini quiche. Served with your choice of House Salad or Caesar Salad.

Vegan or Gluten Free \$2 

\$18



SANDWICHES

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

Curried Chicken Salad Sandwich

House Favorite Turmeric Curry Chicken Salad, Tomatoes, Cucumbers, Lettuce + Mayo

\$16.00

Roasted Turkey Club

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

Add Cheese +\$1

\$18.00

Smoked Salmon BLT

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

\$18.00

Caprese

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

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

\$16.00

Creamy French Brie

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

\$14.00

Turkey & French Brie

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

\$18.00

Vegan Veggie Wrap

Seasonal Chickpea Salad, House Slaw, Cucumbers, Tomatoes, Lettuce, and Cucumber Vinaigrette.

Substitute with Hoagie Roll

\$16.00

 Vegan upon request

The following major food allergens are used as ingredients: milk, eggs, fish, tree nuts, peanuts, wheat, soy, and sesame.
Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

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

Specialty Desserts

SWEET TREATS

Strawberry Shortcake Scone

Open-faced Authentic English Scone, topped with house made whipped cream, lavender vanilla syrup, and fresh strawberries.

\$13

Dessert Board

French Macaron, Petit Four, Lemon Bar, Vegan Cheesecake, Peanut Butter Bar

Vegan or Gluten Free \$2 

For one \$16 | For two \$32

Top Tier Pastries

French Macaron, Petit Four, Scottish Shortbread & tart. Seasonal flavors.

Vegan / Gluten Free \$3 

\$12

FRENCH MACARONS

Parisian Tea

Three Macarons + an individual Pot of Tea of your choice

\$19

Macarons Assorted Half Dozen

\$22.50

Vegan Macarons Assorted Half Dozen

\$22.50

