

# **CAFÉ & SPECIAL-TEA DRINKS**

MATCHA LATTE: Matcha, honey, milk of choice...Hot or iced...\$5

LAVENDER LONDON FOG: Earl Grey Tea, lavender vanilla house made simple syrup, milk of choice. Hot or iced...\$5

GINGERADE: Ginger Tea, fresh pressed lemon juice, honey. Hot or iced... \$4.75 CHAI LATTE: Chocolate Chai Black Tea, simple syrup, milk of choice. Hot...\$5

ICED TEA ··· \$4

ICED TEA + FRESH PRESSED LEMONADE…\$4.75

Jasmine Blossom Green Earl Grey Black Egyptian Hibiscus Herbal

**ESPRESSO** COFFEE **SWEETENERS** MILK CHOICES

Latte...Hot or iced \$4.25 Drip Coffee ··· \$3.25 Honey

Cappuccino...\$4.25 French Press 12oz···\$3.25 Simple Syrup Oat or Almond... \$.50

Espresso···\$2.50 French Press for two 34oz…\$8 Lavender Vanilla… \$.50

Dirty Chai...\$5.25 Cold Brew···\$4

# SCONES, SWEET TREATS & PASTRY

One fresh homemade scone, imported Devonshire Cream, strawberry preserves, fresh berry medley, and a pot of tea for one... \$12

Gluten Free or Vegan scones available.

# **SWEET TREATS**

Scones···\$3/ + jam and cream \$5/GF or Vegan + \$2 Petit Fours: Flourless Chocolate Cake (GF) or

Vanilla Raspberry…\$3.25 Strawberry Shortcake Scone...\$8.50

Chocolate Dipped Scottish Shortbread Tea

Chocolate Peanut Butter Bar (GF)...\$4 Cookie···\$0.75ea

Lemon Bar…\$4

XL Cookies: Birthday Sprinkle, Chocolate Chip, or

Almond Twist Puff Pastry...\$4 Cookie of the day...\$3ea

# FRENCH MACARONS (GF)

An iconic French dessert made from two cookies, joined with a layer of ganache, buttercream, or jam.

French Macaron...\$3.25ea PARISIAN TEA: Assorted 3 Macaron flavors.

with Pot of Tea for One or French Press Coffee…\$12.75 Gift Box 6pc ... \$19.50

with a glass of Prosecco…\$19.75

with a Mini Moët Impérial Champagne ···\$28.75

#### BELGIUM RAW CAKES (GF & V)

Sweet specialty cakes imported from Belgium. Ingredients are uncooked and unprocessed; the raw cakes are naturally free from gluten, dairy and refined sugar. Berry Pistachio / Mango / Tiramisu… \$5.50

\*Thank you in advance… All tables are offered a 90-minute reservation\*

(GF) Gluten Free (V) Vegan

A 20% gratuity is added to parties of 6 or more.



#### **BREAKFAST**

#### SCONE BREAKFAST SANDWICH

THE "BAE": Bacon + Avocado +

Egg...\$9

BUILD YOUR OWN...\$5

Add Bacon, oven roasted turkey, or

avocado···+\$2

Add Cheddar or Havarti...+\$1

#### MATCHA YOGURT PARFAIT (GF)

Greek Yogurt + Matcha + Honey + Sliced Strawberries + Granola...\$5

# AVOCADO TOAST WITH BRIE + ZA' ATAR SPICE

Drizzled with peppermint honey & served with a fresh fruit medley. Half Order 1 Piece… \$12

Full Order 2 Pieces \$18 (GF + \$2)

### HOLIDAY AFTERNOON TEA - SERVED ALL DAY

A prix fixe 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 choice of tea.

\$40 PER PERSON

\$40 for GLUTEN FREE/VEGAN

Add Prosecco flute \$10

\$25 CHILDREN

#### **SANDWICHES**

Served on either a white or wheat baguette and your choice of chips or side garden salad. Gluten Free Bread + \$2

 $TURKEY \& BRIE: turkey, imported brie, English herb jelly, mayo, lettuce, tomato and English cucumber \cdots \$13.50$ 

CAPRESE: Fresh mozzarella, tomato, arugula, honey balsamic vinaigrette & basil pesto... \$12

+ Italian Prosciutto Ham... \$6

CURRIED CHICKEN SALAD: Savory Spice turmeric curry blend, lettuce, tomato, and English cucumber...\$13.50

ROASTED CHICKEN CLUB: Smoked bacon, avocado, mayo, lettuce, tomato... \$16

ROAST BEEF: horseradish or mustard, mayo, lettuce, tomato, and English cucumber... \$12.50

CREAMY FRENCH BRIE: English herb jelly, mayo, lettuce, tomato, and English cucumber... \$12

VEGGIE: House made vegan pesto, avocado, cucumber, tomato, and mixed greens... \$12.50 (V)

PB & J KIDS SANDWICHES Served with fresh berries.

BIG KID SANDWICH ON BAGUETTE ...\$8

TRIANGLE TEA SANDWICHES... \$6

TEA SANDWICHES (Gluten Free Bread + \$2.00)

FULL ORDER···\$12

Eight pieces per serving (choose two). Served with

lightly dressed greens.

HALF ORDER ··· \$6

Four pieces served with lightly dressed greens (choose

one).

+Chicken \$3 +Honey Smoked Salmon \$6

LEMON ARUGULA (GF): pine nuts, shaved parmesan,

lemon & EVOO... \$11

CURRIED CHICKEN SALAD (GF): Savory Spice turmeric

curry blend, tomato, cucumber, mixed greens and

cucumber vinaigrette... \$13

GARDEN: side salad...SM\$3 LG\$6

CHOICES:

Cucumber & chive cream cheese. Served open faced.

Turmeric curry chicken salad triangles

Roast beef & horseradish triangles

Irish cheddar & apricot preserves. Served open faced.

#### <u>SALADS</u>

+ Italian Prosciutto \$6 +Avocado \$2

CAPRESE (GF): Fresh Mozzarella & tomato over a bed of arugula with honey balsamic vinaigrette & basil pesto...

\$12

ROASTED CHICKEN CLUB (GF): Smoked bacon,

avocado, English cucumber, tomato, with honey

balsamic vinaigrette... \$16

DRESSINGS: Cucumber Vinaigrette, Lemon & EVOO, Honey Balsamic Vinaigrette, Oil and Vinegar

# **EVENING MENU: TIERED TAPAS**

SERVED 4PM-6PM MONDAY-THURSDAY & 5PM-8PM FRIDAY-SUNDAY

Served on tiers including our chefs' selection of charcuterie & tapas, a caprese salad over a bed of arugula, and a trio of Babe' s house made dipping sauces.

Choose between: Unlimited Tea, a glass of Wine, or Prosecco.

\$35 per person \$39 for Gluten Free

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