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 Latte…Hot or iced \$4.25 Cappuccino…\$4.25 Espresso…\$2.50 Dirty Chai…\$5.25

COFFEE French Press 12oz···\$3.25 French Press for two 34oz...\$8 Simple Syrup Americano…\$4 Cold Brew… \$4

SWEETENERS Honey Lavender Vanilla… \$.50 MILK CHOICES 2%

Oat or Almond ··· \$.50

SCONES, SWEET TREATS & PASTRY

CREAM TEA

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

Strawberry Shortcake Scone ... \$8.50

Chocolate Peanut Butter Bar (GF)...\$4

Lemon Bar…\$4

Almond Twist Puff Pastry ... \$4

Petit Fours: Flourless Chocolate Cake (GF) or Vanilla Raspberry…\$3.25

Chocolate Dipped Scottish Shortbread Tea Cookie…\$0.75ea

Cookies: Birthday Sprinkle, Chocolate Chip, or Chocolate Crinkle...\$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.



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)

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.

\$35 PER PERSON

\$39 for GLUTEN FREE/VEGAN Add Prosecco flute \$10 \$24 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…\$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

PB & J KIDS SANDWICHES Served with fresh berries. BIG KID SANDWICH ON BAGUETTE … \$8

TEA SANDWICHES (Gluten Free Bread + \$2.00)

FULL ORDER…\$12 Eight triangles per serving (choose two). Served with lightly dressed greens. HALF ORDER … \$6 Four triangles served with lightly dressed greens (choose one). 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)

TEA SANDWICHES… \$6

CHOICES:

English cucumber & chive cream cheese Turmeric curry chicken salad Roast beef & horseradish Irish Cheddar + Apricot Jam

<u>SALADS</u>

+Chicken \$3 +Honey Smoked Salmon \$6 + Italian Prosciutto \$6 +Avocado \$2 LEMON ARUGULA (GF): pine nuts, shaved parmesan, CAPRESE (GF): Fresh Mozzarella & tomato over a bed of lemon & EVOO... \$11 arugula with honey balsamic vinaigrette & basil pesto… CURRIED CHICKEN SALAD (GF): Savory Spice turmeric \$12 ROASTED CHICKEN CLUB (GF): Smoked bacon, curry blend, tomato, cucumber, mixed greens and cucumber vinaigrette... \$13 avocado, English cucumber, tomato, with honey GARDEN: side salad…SM\$3 LG\$6 balsamic vinaigrette… \$16

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

EVENING MENU: TIERED TAPAS

BEGINNING 4PM DAILY

Served on tiers including a savory assortment of charcuterie, tea sandwiches, a prosciutto 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.

\$30 per person \$34 for Gluten Free.

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.