

Nibbles at Whimsy Tea

BREAKFAST AND LIGHT BITES

Scones

Light, fluffy, and delicious mini-scones in the British style. Scratch made in house. With your choice of butter, preserves, lemon curd or clotted cream. Selection varies.

Scones and Gravy (Saturday Only)

Light, fluffy, and delicious mini-scones in the British style. Scratch made in house. Smothered in our herbed sausage gravy,

Yogurt Parfaits

Creamy Turkish yogurt served with your choice of toppings. Seasonal Fruit, Granola & Honey, or Chopped Nuts & Chocolate.

SALADS

Aphrodite

Our award winning sandwich as a salad. Your choice of Turkey or Tofurky, Crisp Apples, Red Onions, Goat or Vegan Cheese, Pomegranate-Balsamic Reduction, on Crisp Greens.

Vegan Option Contains Nuts

Market Veggie

A delicious blend of seasonally available vegetables, sourced directly from the Old State Capitol Farmer's Market, on crisp greens, goat cheese, and topped with seasonal dressing.

All Sandwiches Can Also Be Prepared As A Salad

SOUPS

Pick any of our three Soups Du Whimsy, Selections change weekly. Available by the cup, bowl, or even a flight!

CHICKEN SALAD

Elevated Chicken Salad

Our delectable chicken salad served on croissant or as a salad.

Chipotle Chicken Salad

A mildly spiced chipotle chicken salad with an invigorating southwestern spice blend that is sure to shake off the chill of Fall on croissant or as a salad.

Tuscan Chicken Salad

Bring brightness to chilly autumn days with our chicken salad made with sun-dried tomatoes, Mediterranean herbs and spices, parmesan cheese in a light cream sauce on croissants or as a salad.

Try a chicken salad flight, mix and match for a flavor adventure!

SMØRREBRØD

Danish style open faced sandwiches. Available on either Rye or Sourdough

Angus & Gouda

Angus roast beef, gouda, remoulade, and pickled red onions.

Autumn Veggie

Toasted pecan goat cheese, seasonal roasted vegetables, and a drizzle designed to perfectly compliment each other and the season.

Contains Nuts

Apple Walnut

Apples, walnuts, labneh, pickled red onions, and a honey drizzle.

Contains Nuts

Cucumber & Lox

Dilled cream cheese, crisp cucumber, and lox.



SANDWICHES

Four Corners Grilled Cheese

Butter bread, cheddar, gouda, havarti, and muenster grilled to perfection.

Add bacon for \$1.50

Beef, Bacon, and Cheddar Melt

London broil roast beef, crispy bacon, cheddar cheese, and our house BBQ sauce on a toasted croissant.

Chipotle Turkey Melt

Layers of turkey, muenster, and cheddar between buttered bread with our tangy chipotle mustard. (Not too spicy)

Ham and Gouda Melt

Black forest ham, topped with gouda and havarti and finished with our house hot honey mustard. (Not too spicy)

Reuben

Corned beef, sauerkraut, Swiss or provolone cheese, and thousand island on grilled rye.

The Count

A Monte Cristo inspired croissant melt with off the bone ham, havarti and Swiss with a raspberry mostarda and dusted with powdered sugar.

Aphrodite

Our award winning vegan sandwich, now available as a Sandwich, Wrap, or as a Salad and Vegan and Non! Turkey or tofurky, apples, spring greens, red onions, havarti or vegan cheese, herbed goat or vegan cheese, and topped with our pomegranate and balsamic reduction.

Vegan Option Contains Nuts

Demeter

Autumn roasted veggies, northwoods fire acorn squash, grilled apples and onions, gouda, Meunster, and maple BBQ sauce on sourdough or whole wheat.

Herbed Egg Salad

Our light and creamy egg salad with fresh and savory herbs on a light and flakey croissant.

Roasted Autumn Market

An assortment of fresh seasonal roasted veggies, turkey, herbed goat cheese or hummus, and our pomegranate balsamic reduction, all on our house made focaccia.

Turkey Croissant

Toasted croissant with our herbed dijionaise, leaf lettuce, red onion, heirloom tomato (subject to availability) , oven roasted turkey, and cheddar cheese

Add bacon to any sandwich for \$1.50 extra!

SWEET TREATS

As with most everything; we allow our Whimsy to take the reins, and lead us where it wills. So the offerings vary from day to day, as do the prices depending on the treat's size, ingredients used, and technical difficulty.

We are committed to providing unique culinary experiences using the best quality and freshest ingredients, often times made to order. Our focus has always been and will continue to be quality over quantity.

