

Starters

Cucumber Canapes: Cucumbers filled with seasonal cream cheese **\$12.95**

Scone Plate: Assorted sweet and savory scones served with cream and curd **\$12.95**

Charcuterie Board: Assorted meat, cheeses and crackers **\$15.95**

Red Pepper Hummus: House made hummus with roasted peppers served with carrots, celery, cucumber sticks & warm seasoned pita bread **\$12.95**

Salad

Mozzarella and Tomato: Fresh mozzarella and tomato drizzled with balsamic glaze **\$12.95**

Pears and Pecan: Mixed greens, cucumbers, tomatoes, red onions, pears, dried cranberries & pecans topped with blue cheese served with raspberry vinaigrette **\$12.95**

Red Quinoa: Quinoa, cucumbers, tomatoes, red onions, chick peas, beets, corn and avocado drizzled with a balsamic glaze **\$12.95**

Soup

Butternut Squash: Roasted butternut squash soup served with a savory scone & herbed butter

Chef's Choice: Chef's choice of soup using the season flavors served with a savory scone & herbed butter
Cup: \$6.95 Bowl: \$9.95

Trio Tea Sampler

Choice of 3 served with soup or salad
\$19.95

Cinnamon Roll: French toast bake topped with cream cheese frosting sprinkled with cinnamon sugar and powdered sugar served with maple syrup

Avocado Toast: Multi grain toast, tomato, crushed avocado topped with everything but the bagel seasoning

Nanny's Waffles: Generations have enjoyed nanny's homemade waffles served with maple syrup topped with powdered sugar

Breakfast Burrito: Scrambled eggs, bacon, cheese and potato folded in a flour tortilla

Vanilla Yogurt Parfait: Layers of vanilla yogurt, granola and fresh fruit

Seasonal Quiche: Eggs, cheese and seasonal veggies or breakfast meat

Honey Ham: Ham, Swiss cheese, sliced apples with apple butter

Roasted Turkey: Roasted turkey, Swiss cheese with cranberry chutney panini

Buffalo Chicken: Buffalo Ranch Chicken wrap with lettuce, tomato & cheddar cheese

Roast Beef: Roast Beef and blue cheese with caramelized onions

Chicken Salad: Lemon Rosemary Chicken Salad

BLT: Bacon, lettuce and tomato wrap with creamy ranch sauce

Egg Salad: Traditional Egg Salad

Cucumber: Cucumber with dill aioli

Ricotta: Ricotta and orange marmalade

Goat Cheese: Goat Cheese with cranberry chutney

Pepper Jack: Pepper Jack, apples with apple butter Panini

Hummus: House made hummus, sliced cucumber and sundried tomato

Kid's Menu

Served with seasonal fruit and mini dessert

\$13.95

- French Toast Bake:** French toast square topped with cream cheese
- Nanny's Waffles:** Generations have enjoyed these delicious waffle recipe
- Breakfast Burrito:** Bacon, egg, cheese and potatoes
- Nutella:** with fresh bananas/strawberries or raspberry jam
- Fluffer Nutter:** Peanut butter and marshmallow fluff
- Turkey Feast:** Roasted turkey breast (add cheese \$1.00)
- Ham Slam:** Honey ham (add cheese \$1.00)
- Fairy Bread:** Vanilla buttercream and sprinkles
- Classic PB&J:** Peanut butter and jelly
- Grilled Cheese:** American cheese on a panini

Kid's Drink

Cold Brew by the glass \$5.00

Unicorn Lemonade: Lemonade topped with whip cream and unicorn horn and ears

Mermaid Punch: Fruit punch topped with whip cream and mermaid tail

Shark Attack: Fruit punch topped with whip cream and blue sharks

Rainbow Bursting Lemonade: Lemonade with rainbow bursting boboas

Rainbow Bursting Iced Tea: Unsweet Tea with rainbow bursting boboas add a flavor for a kick

Syrup Flavors: Vanilla, Lavender, Blueberry, Peach, Strawberry, Cucumber, Caramel, Lemon, Raspberry, Mint, Rose, Mango, Passion Fruit, Orange, Cinnamon and Hibiscus

Hot Brew by the pot \$6.00 (pot serves 2 cups)

Bubble Gum, Bumble Fruit, Tutti Fruitti, Yummy Berry

Cold Tea 16oz \$4.25

Refill: \$2.00

Green Tea

Chai Tea

Black Tea

Lemonade

Add a flavor

Syrup Flavors: Vanilla, Lavender, Blueberry, Peach, Strawberry, Cucumber, Caramel, Lemon, Raspberry, Mint, Rose, Mango, Passion Fruit, Orange, Cinnamon and Hibiscus

Mimosa Kit: Includes pitcher of orange juice or seasonal juice accompanied with seasonal fruit \$15.95 Serves 2 to 4

Bubbly Drinks: Pepsi, Sprite & Seltzer Water \$2.75

BLACK TEA

EARL GREY

Traditional Earl Grey taste

ENGLISH BREAKFAST

Traditional English breakfast tea. Just like the queen drinks.

FLAVORED BLACK TEA

BLACK FOREST

Chocolate, cherries, and cream. Flavor opens right up with a splash of milk.

TROPICAL FIRE

Cinnamon and cloves blend with the sweetness of a tropical fruit

ROCKY HORROR SPICE

Sunflower petals, apple, rosehip and a blend of spices

CARAMEL CHERRY CHEESECAKE

Sweet creamy caramel flavor with hints of cherry

COOKIES N' CREAM

Creamy character with sprinkles of chocolate

LEMON TEA CAKE

Flavored with hints of lemon and real fruit pieces

SUGAR SHACK SMOKEY MAPLE

Sweet opening with toasty notes

CRANBERRY

Full flavored and pungent saucy taste

GINGER PEACH

Peach and real fruit pieces

RASPBERRY SANGRIA

Raspberry flavored with a splash of fruity red wine

FLAVORED GREEN TEA

WHITE PEACH SANGRIA

Peach flavored with a splash of a fruity white wine sangria

BOHEMIAN RASPBERRY

Refreshing raspberry green tea

BLUEBERRY PIE

Wild blueberry green tea

CLEAN GREEN

Our purest green tea. Full of flavor

ALICE IN WONERLAND

Fruity and refreshing green tea

BLUE MANGO

Mango flavor with real fruit pieces

FLAVORED ROOIBOS TEA

BOURBON STREET VANILLA ROOIBOS

Sweet vanilla flavoring (Caffeine Free)

APRICOT HONEYBUSH

Natural herbal tea with Apricot flavor (Caffeine Free)

GINGER LEMON HONEY

Freshly ground ginger root, tart lemon peel, organic honey granules (Caffeine Free)

FLAVORED CHAI TEA

VANILLA CHAI

Creamy Madagascar vanilla with chai spices.

CHOCOLATE CHAI

Chocolate flavored with chai spices

ORHARD CHAI

Cinnamon, apples and hibiscus with chai spices

TRADITIONAL MARSALA CHAI

Traditional blend of pure chai flavors

DECAF TEA

PEACH APRICOT, EARL GREY, STRAWBERRY, ORANGE, BLACK CURRANT OR CHAI

Hot Pot \$6.00
Serves 2-3 Cups