

TEA TIME MENU

SMALL PLATES

GREEK MEATBALLS 8
sweet tomato sauce, raita, feta

HUMMUS PLATE 7.5
cucumber, tomato, olives, pickled onions,
house made naan

BURRATA CROSTINI 8
Three Leaf Farm arugula pesto, walnuts, olive oil roasted
tomato, huckleberry tea-balsamic vinaigrette

SPANISH SOFRITO MUSSELS 11
chili and garlic broth, tomato, onion, celery,
leek, crostini

INDIAN SAMOSAS 7.5
fried pastry of spiced potato, onion & peas, cucumber
yogurt, mango chutney

AFGHAN MANTU 7
beef and onion dumplings, mint yogurt, chickpea tomato
sauce

SOUP & SALADS

Soup du Jour - Cup 4 Bowl 6

SIDE SALAD 5
mixed greens, celery root, apples, walnuts,
Lady Grey's Garden tea vinaigrette GF

JAPANESE NOODLE SALAD
salmon 15 tofu 12
Houjicha sesame ramen, shredded carrot, daikon, Napa cabbage,
lettuce, spicy seaweed

RUSSIAN BEET SALAD 11.50
butter lettuce, roasted beets, gold potatoes, bacon, cherry tomatoes,
hard cooked eggs, Dijon dressing GF

MEDITERRANEAN SALAD 12
mixed greens, hummus, dolmas, cucumber, tomato, feta, olives, herb
vinaigrette, house made flatbread

SAAG PANEER SALAD 12
seared housemade paneer cheese, spinach, cherry tomatoes,
spiced nuts, dried fruit, crispy shallots, house made naan,
warm curried vinaigrette

add: salmon 5 shrimp 4 tofu 2.5 chicken 2.5

*Gluten Free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes gluten free items

All ingredients are not listed on the menu; please be specific with your server regarding any dietary restrictions. Some dishes may be modified for vegan, vegetarian & gluten free diets. An 18% gratuity may be added to parties of 6 or more. Split plate fee is \$3. One check will be presented to the table. We will gladly split payments accordingly.

TEA TIME ENTRÉES

PERSIAN CHICKPEA KUFTEH* 12
vegetarian chickpea croquettes with herbs & spices, Persian tomato sauce, sautéed greens,
pomegranate reduction, sunny egg

CUBAN SANDWICH 12
Lapsang tea rubbed pork, Gruyere cheese, house made pickles, Dijon aioli, pressed Cuban roll, French fries

GERMAN GRILLED BRATWURST 12
herb spaetzli, braised purple cabbage, grain mustard

SPICY INDONESIAN PEANUT NOODLES tofu 12 chicken 12
rice noodles, carrots, broccoli, cabbage, peppers, spicy peanut sauce GF

LAPSANG SOUCHONG BULGOGI 11
tea roasted beef, butter lettuce, spicy cucumbers, Korean dipping sauce, sesame noodle salad

ITALIAN BUCATINI ALL'AMATRICIANA 13
Bucatini pasta, guanciale, pecorino Romano, tomato, broccolini

add: salmon 5 shrimp 4 tofu 2 chicken 2

AFTERNOON COCKTAILS

Sparkling Hibiscus- Segura cava & hibiscus tea 7

Rainforest Downpour- mango mate energizer, pineapple rum, dark rum, lemonade, pineapple juice 8.5

Raspberry Thyme- raspberry liquor, vodka, strawberry lemon twist simple, lemon juice 8

White Peach Sangria- white wine, white peach tea 7.5

Tea Time Wine Feature- daily red & white selection 4

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