

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

ARGENTINIAN MUSHROOMS 8

roasted mushrooms, chimichurri, goat cheese GF

THAI FISH CAKES 8.5

coconut, lemongrass, chili, garlic, ginger, jicama salad GF

INDIAN SAMOSAS 7.5

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

CHINESE TEA GLAZED RIBS 9

slow braised pork ribs, Lapsang souchong-orange ginger glaze, slaw GF

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

ITALIAN FARRO SALAD 10

arugula, shaved parmesan, radish, grape, pistachio, apple cider vinaigrette

JAPANESE NOODLE SALAD 11

salmon 15 tofu 12

Houjicha sesame ramen, shredded carrot, daikon, Napa cabbage, lettuce, spicy seaweed

RUSSIAN BEET SALAD 11.5

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

*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

PERSIAN KOTLET SANDWICH 12

beef, lamb, onion & potato cutlet, shirazi salad, lavash, carrot salad

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

KOREAN PAN FRIED NOODLES chicken or tofu 12 pork belly 14 shrimp 15

red onion, carrots, fresno peppers, scallion, water chestnuts, bok choy, bean sprouts

AFTERNOON COCKTAILS

Sparkling Hibiscus- Segura cava & hibiscus tea 7

Rainforest Downpour- mango mate energizer, pineapple rum, dark rum, lemonade, pineapple juice 8

Lavander Mule- Svedka vodka, lavender & Romantic Garden simple, blueberry, fresh lemon, ginger 8

White Peach Sangria- white wine, white peach tea 7.5

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