



A La Carte Menu

Small Plates

Cheese Plate selection of cheeses, assorted crackers,
pickles, accoutrement | 16

Whipped Labneh and Roasted Beets farm herbs | 13

Pepita Hummus local crudité, salsa macha | 12

Farmer's Salad boiled egg, frico, tomato vinaigrette | 12

Truffled Strata smoked salmon, leek cream | 15

Selection of Petit Fours | 12

Happy Hour Beverages (By the Glass)

Available from 3pm - 4pm

(Rotating Selection)

Sparkling Wine | 12

White Wine | 9

Red Wine | 9

Beer | 5

floris

at VMFA

Pot of Tea | 7

Pot of Tea with scones, jam & butter | 10

Signatures

VMFA Blend (black/blend) vanilla, floral, smoky

Apollo Blend (herbal) rooibos, citrus, ambrosia

Seasonal Blend (Please ask about our current offering)

Black

Earl Grey (organic)(blend)(FM) bergamot, citrus, bold

Shenandoah Blue (blend) blueberry, cornflower, bright

English Breakfast (organic) malty, woody

Royal Blend (blend) (FM) smooth, honey like

Masala Chai (blend) spiced, smooth

Herbal

Moroccan Nights (blend) floral, calming, refreshing

Southern Comfort (blend) smooth, creamy, sweet

Lavender Dreams (blend) chamomile, mint

Green

Moroccan Mint (blend) cleansing mint infused green tea

Pear & Raspberry (blend) light, fruity

Green Tea Elderflower (blend)(FM) floral, balanced

Jazz Mint (blend) mint, jasmine, refreshing

White & Other

Asian Pear & Spice (blend) (white) anise, pear, floral

Cherry Blossom (blend) (white) subtle, light sweetness

White Tapestry (blend) jasmine, mint, flowers

Blueberry Lavender Kiss (blend)(white) delicate, tart, floral

Milk Oolong (Oolong) creamy, smooth, buttery

Iced Tea | 5

Georgia's Peach

Mango Black

Adirondack Berries

Long Island Strawberry