

A La Carte Menu

Available after 2:30 pm until 4 pm

Sweet & Savory

Cream Tea a freshly brewed pot of tea served with warm, house made scones & assorted breads, jam, butter | 10

Cheese Plate selection of cheeses, assorted crackers, pickles, accoutrement | 17

Savory Trio a rotating selection of savory bites | 12

Seasonal Pastry | 9

Selection of Four Macarons | 12

Beverages

Pot of Tea | 7

Iced Tea | 5

Perrier | 4

Espresso | 4

Happy Hour Beverages (By the Glass)

(Rotating Selection)

Sparkling Wine | 12

White Wine | 9

Red Wine | 9

Beer | 5



Tea Selections

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
Georgia's Peach (blend) pink peppercorn, peaches
English Breakfast (organic) malty, woody
Royal Blend (blend) (FM) smooth, honey like
Masala Chai (blend) spiced, smooth
Marie Antoinette (blend) floral, fruity, tart
Mango (blend) bright, aromatic

Herbal

Scarlett (blend) citrus, tart, sweet
Adirondack Berries (blend) wild berries, hibiscus
Moroccan Nights (blend) floral, calming, refreshing
Lavender Dreams (blend) chamomile, mint
Apple Butterfly Azure (blend) fruity, tart, floral

Green

Matcha-Infused Sencha (blend) bright, refreshing
Moroccan Mint (blend) cleansing mint infused green tea
Pear & Raspberry (blend) light, fruity
Green Tea Elderflower (blend)(FM) floral, balanced
Tulsi Green (blend) sweet mint, basil, subtle spice
Jazz Mint (blend) mint, jasmine, refreshing
Long Island Strawberry (blend) tropical, fresh

White & Other

Asian Pear & Spice (blend) (white) anise, pear, floral
Himalayan White (Nepali white) sweet, crisp
Cherry Blossom (blend) (white) subtle, light sweetness
White Tapestry (blend) jasmine, mint, flowers
Josephine (Oolong) spearmint, rose
Milk Oolong (Oolong) creamy, smooth, buttery