

CLASSICALLY-INSPIRED TEA EXPERIENCE

Per person \$16

Includes your choice of tea

Three tea sandwiches:

Tuna, caper dill cream on wheat bread
Turkey, brie, blackberry on sourdough bread
Cucumber on classic white bread

Three pastries:

Fresh fruit tart
Opera torte
Macaron

Assorted fruit, petite scone and orange devonshire cream



SOUP, STARTERS & SALADS

Cup	\$4	Classic Chicken Caesar	\$12
Bowl	\$6	<i>Available gluten free</i>	
Chicken Velvet Soup 		Grilled chicken, hearts of romaine, parmesan cheese, kalamata olives, grape tomatoes, crispy croutons	
Butternut Squash Bisque		<i>served with petite baguette</i>	
<i>served with petite baguette</i>			
Shrimp Cocktail <i>Gluten free</i>	\$10	Pomegranate Pistachio Salad	\$9
Served with cocktail sauce, lemon crown		<i>Available gluten free</i>	
Cherry Walnut Chicken Salad 	\$11	Field greens, ginger spiced pistachios, apples, brie, pomegranate vinaigrette	
<i>Available gluten free</i>		<i>served with petite baguette</i>	
Chicken salad with cherries, walnuts, onions, bibb lettuce			
<i>served with walnut bread</i>			

SANDWICHES

Served with a petite pomegranate pistachio salad, fruit salad or pommes frites & herb aioli

Albacore Tuna \$11

Flaked tuna salad, lettuce, tomato, onion, wheatberry bread

Classic Club \$13

Ham, turkey, bacon, swiss cheese, lettuce, tomato, red onion, toasted pullman bread

BLT \$12

Applewood smoked bacon, lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Orange Cranberry Turkey \$12

Turkey, orange cranberry chutney, apples, brie, walnut aioli, grilled wheatberry bread

Caprese Grilled Cheese \$11

Fresh mozzarella, balsamic glazed tomatoes, basil, pesto brie crème, toasted sourdough bread

ENTRÉES

Served with petite baguette

Chicken Pot Pie \$13

An L.S. Ayres tradition: Chicken, peas, carrots, herb cream sauce, puff pastry

Salmon En Papillote \$15

Seared sustainably-raised salmon, grape tomatoes, fennel, yellow pepper, baby golden potatoes

Beef Short Rib Wellington \$15

Slow roasted beef short ribs, sautéed mushrooms, puff pastry with bordelaise sauce, roasted potatoes, glazed carrots



BEVERAGES

TEA, COFFEE, AND COCOA

Tea \$3

*English Breakfast, Earl Grey Lavender, Honeybush Caramel,
Tropical Green, or Ginger Peach*

Iced Tea \$3

Estate-Grown Coffee \$3

Regular or decaffeinated

Hot Cocoa \$3

Served with whipped cream and chocolate drizzle

CAUTION: Beverages are hot, and can cause burns, especially to children.

WINE

Mimosa \$6.50

Champagne \$6.50

Peach Bellini \$6.50

SOFT DRINKS

Pepsi Soft Drinks \$3

*Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew,
Diet Mountain Dew, Wild Cherry Pepsi, Minute Maid Lemonade*

Boylan Soda \$3.25

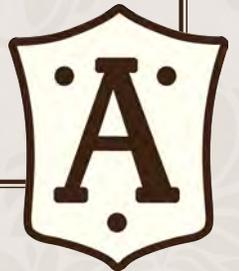
Root Beer, Diet Root Beer, Black Cherry, Diet Black Cherry, Orange

Nantucket Nectars Juice \$3.25

Pomegranate Cherry, Orange Mango, Apple, Pineapple Orange Guava

Milk \$2

2% or low-fat chocolate



CHILDREN'S MENU

Served with fruit salad or fries

Chicken Fingers \$8

Hot Dog Knapsack  \$8

Pasta and Meatballs \$8
with cheese sauce, marinara or butter

**CHILDREN'S CLASSICALLY-INSPIRED
"TEA" EXPERIENCE per person \$10**

*Includes hot tea or
hot cocoa with mini marshmallows*

Two Tea Sandwiches:
*Peanut butter and jelly on classic white bread
Turkey and cheese on wheat*

Two Tea Pastries:
*Fresh fruit tart
English shortbread*

DESSERT

Pecan Ice Cream Ball  \$4
*Vanilla bean ice cream covered in pecans,
hot fudge, whipped cream, cherry*

Lemon Berry Mascarpone Cake \$5
*Lemon sponge cake served with
mascarpone and mixed berries*

Clown Cone  \$4
*Vanilla bean ice cream with fruit flavored
candy, whipped cream, topped with a
sugar cone*

