



MENU

BRUNCH

Served with seasonal fruit salad \$22.95

Nanny's Waffles: Generations have enjoyed Nanny's homemade waffles sprinkled with powdered sugar and served with vanilla maple syrup

*Avocado Toast: Seasoned French bread toast, crushed avocado topped with tomato salsa and sprinkled with everything bagel seasoning
(top with an egg \$2.50)*

Cinnamon French Toast Bake: French toast bake topped with maple cream, sprinkled with powdered sugar served with vanilla maple syrup

DANITY TEA SAMMY

Choice of one served with seasonal soup and house salad \$22.95

Chicken Salad: Lemon Rosemary Chicken Salad

Egg Salad: Traditional egg salad

Cucumber: Sliced cucumber with a dill aioli spread

Honeyed Ham & Swiss cheese with apple and apple butter

Gluten Free Platter:

Trio of Chicken Salad, Egg Salad and Hummus over a bed of lettuce

Vegan Platter:

Hummus, carrots, celery and cucumber sticks served with seasoned pita wedges





MENU

SHAREABLE

Raspberry Brie Bread Bowl

Indulge in creamy Brie cheese combined with raspberry jam, all baked into a warm bread bowl. Finished with a drizzle of hot honey and a sprinkle of honey walnuts. \$24.95

Scones and Tea for Two

Enjoy a delightful assortment of sweet and savory scones accompanied by cream, curd and butter along with a pot of hot tea for two \$24.95

Charcuterie Board

Savor a diverse selection of cheese, meats, hummus, cucumber canapés, fresh fruit and nuts served with seasoned pita wedges \$29.95

SALAD, SOUP, AND QUICHE

Pear and Pecan Salad

A delightful mix of greens, cucumbers, tomatoes, red onion, dried cranberries and diced pears topped with goat cheese and candied pecans. Served with our homemade raspberry citrus dressing \$15.95

Soup of the Day

Enjoy our chef's selection of freshly made soup, crafted daily using the finest seasonal ingredients

Cup \$7.95 Bowl \$10.95

(Each cup and bowl is accompanied by a savory scone.)

Quiche

Indulge in a personal-sized homemade flaky pie crust filled with eggs, cheese and seasoned broccoli, served alongside a petite soup and house salad. \$22.95





MENU

FLATBREADS

Served with seasonal fruit or house salad \$22.95

Goat cheese and fig jam served on artisan flatbread topped with house greens, sliced cucumbers, sprinkled with honey walnuts and drizzled with white balsamic glaze

Grilled chicken and pesto served on artisan flatbread topped with roasted tomato and mozzarella cheese drizzled with basil oil

Bacon, egg and cheese served on seasoned artisan flatbread drizzled with hot honey and sprinkled with everything bagel seasoning

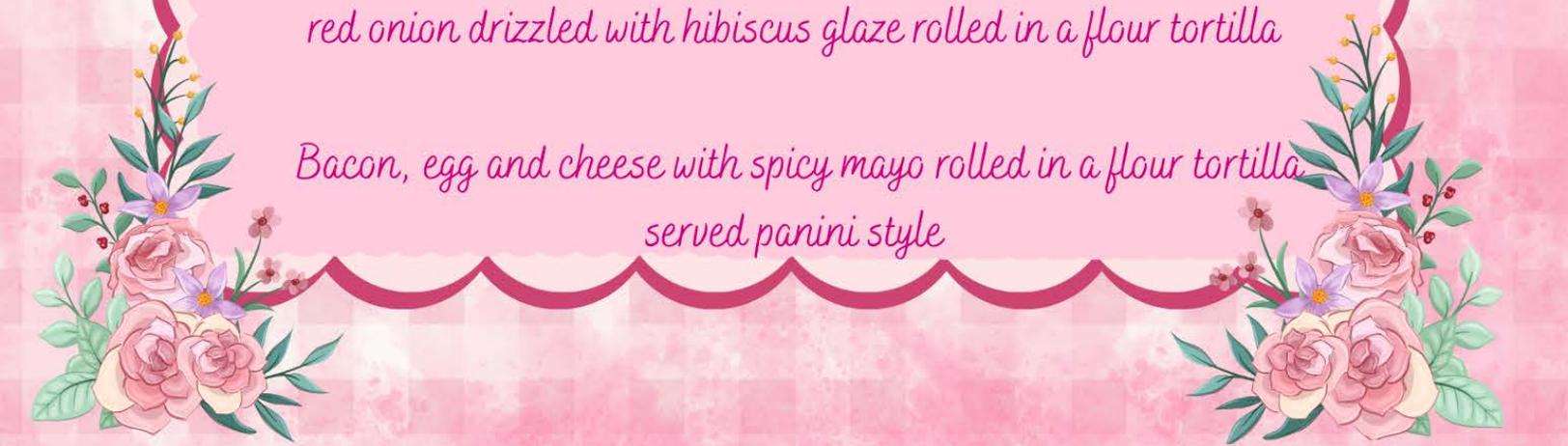
WRAPS

Served with seasonal soup and house salad \$22.95

Roasted turkey, bacon, lettuce and tomato with creamy ranch dressing rolled in a flour tortilla

Seasonal roasted veggies, hummus, lettuce, tomato, cucumber slices, red onion drizzled with hibiscus glaze rolled in a flour tortilla

Bacon, egg and cheese with spicy mayo rolled in a flour tortilla served panini style



KIDS MENU

*Served with Pink Popilicious Popcorn
and a Mini Dessert*

FOOD

\$13.95

French Toast Bites

French toast bites topped with cream and a maple syrup pipette

Nanny's Waffle Wedges

Homemade waffle or wedges sprinkled with fruity pebbles drizzled with vanilla glaze

Breakfast Burrito

Scrambled eggs, bacon and cheese folded in a flour tortilla

Nutella Banana and Strawberry Pizza

Cinnamon sugar pita bread with Nuttella ,fresh bananas and strawberries

Flutter Nutter Roll Ups

Peanut butter and marshmallow fluff roll ups

Turkey and Cheese Kabobs

Roasted turkey, cheese aserved kabob style with a side of ranch

Classic PB&J Roll Ups

Peanut Butter and jelly roll ups



Grilled Cheese Squares

American Cheese panini style sprinkled with herbed parmesan cheese and parsley

Fairy Bread Flower

Flower shaped vanilla cream and colorful sprinkles

DRINK MENU

ICED TEA

Fresh Brewed Iced Tea or Fresh Squeezed Lemonade \$3.75

Add a Flavor .50 cent

Raspberry, Strawberry, Mango, Peach, Blueberry, Lavender, Vanilla, Caramel, Desert Pear

Make in Sparkling or Creamy .50 cent

MOCKTAILS

Lavender Limoncello \$6.00

A bright and floral blend of fresh squeezed lemonade, lavender topped off with sparkling water

White Peach Blossom \$6.00

A delicate light and fruity blend of peaches and gentle elegance of spring blossoms

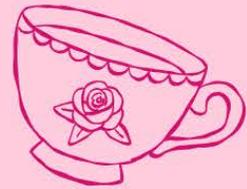
Minty Lime Mojito \$6.00

A crisp, refreshing blend of freshly muddled mint and lime topped with sparkling water

Strawberry Thai Basil Spritz \$6.00

A bright tropical blend of ripe strawberries and fragrant fresh basil finished with

smooth coconut for a refreshing twist



TEA LATTES

London Fog \$6.00

Earl Grey tea infused with gently sweetened lavender and steamed with creamy milk

, finished with a hint of vanilla

Chai Latte \$6.00

A warm aromatic blend of black tea infused with cinnamon, cardamom, clove, and ginger

steamed with creamy milk and lightly sweetened

Honey Rose Matcha \$6.00

Smooth, vibrant matcha blended with lightly steamed milk, delicately sweetened with golden honey

and kissed with soft floral rose notes.

KIDS DRINKS

Mermaid Punch..... Fruit Punch topped with whip cream and edible mermaid tail

Shark Attack..... Blue-Raz punch topped with whip cream and gummy shark candy

Unicorn Lemonade..... Fresh Squeezed lemonade topped with whip cream and unicorn candy

Rainbow Bursting Lemonade..... Fresh Squeezed lemonade with a scoop of rainbow fruit bursting bobas

Pink Princess Tea..... Personal pot of pink punch

Shirley Temple..... Sparkling soda with grenadine syrup and cherries

TEA MENU

BLACK TEA

- Earl Grey.....Traditional Earl Grey
English Breakfast.....Traditional English breakfast tea just like the Queen drank

FLAVORED BLACK

- Black Forest.....Chocolate, cherries & cream. Flavor opens right up with a splash of milk.
Spring Delight.....Sunflower petals, apples, rosehip and a blend of spices.
Caramel Cherry Cheesecake.....Sweet creamy caramel flavor with a hint cherry
Lemon Tea Cake.....Hints of lemon and real fruit pieces
Ginger Peach.....Peach and pieces of ginger root
Raspberry Sangria.....Raspberry flavored with a splash of fruity red wine
Mango Mist.....Refreshing mango taste with real mango pieces
Apricot Tea.....Lightly sweetened with apricot flavor
Black Currant.....Deep black currant flavor just like a bush full of spring berries
Celtic Cream.....Vanilla and cream flavors

FLAVORED GREEN

- White Peach Sangria.....Peach flavored with a splash of fruity white wine.
Bohemian Raspberry.....Refreshing raspberry green tea
Blueberry Pie.....Wild blueberry green tea
Clean Green.....Our purist green tea. Full of flavor
Alice in Wonderland.....Fruity and refreshing green tea
Blue Mango.....Mango flavor with real fruit pieces



ROOIBOS

- Bourbon St. Vanilla Rooibos.....Sweet vanilla flavoring
Apricot Honeybush.....Natural herbal tea with apricot flavor
Ginger Lemon Honey.....Freshly ground ginger root & tart lemon peel
Cinnamon Cha Cha.....Lightly cinnamon hot with hints of orange

CHAI

- Vanilla Chai.....Creamy Madagascar vanilla with Chai spices
Chocolate Chai.....Chocolate flavor with Chai spices
Traditional Chai.....Traditional blend of pure Chai flavors
Orchid Chai.....Sweet cinnamon with hints of tart apples & hibiscus

DECAF

- Peach Apricot.....Peach & apricot flavor make a perfect fruit blend.
Earl Grey.....Traditional Earl Grey
Strawberry.....Summery strawberry flavor
Orange Spice.....Orange flavor enhanced with spicy cinnamon
Black Currant.....Intensely black currant
Chai.....Robust and full flavor marsala spice character

Each pot of tea makes 2-3 cups per pot \$6.00