

Alice's Tea Cup Menu



Due to limited seating, there is a \$15/per person minimum at tables

Tea & Scones - \$16

You choice of two scones & a cup of tea (three free refills)

👒 Afternoon Tea 👒

The Nibble ~ \$36

(tea for one)

*Unlimited tea

*Choice of one scone w/ cream & preserves

*Choice of one sandwich

*Assorted mini cookies

***We know "sharing is caring," but the Nibble is for one person only!



The Madhatter ~ \$72

(tea for two)

*Unlimited tea

*Choice of three scones w/ cream & preserves

*Choice of two sandwiches***

*Mocha cake with assorted mini cookies

***Make it "Tea for Three" +\$15
(Add another scone and sandwich)

The Jabberwocky ~ \$66/per person

(I'm famished!)

*Unlimited tea

*Unlimited scones w/ cream & preserves

*Unlimited sandwiches

*Mocha cake and assorted mini cookies

2 HOUR TIME LIMIT



*MAKE IT A "TIPSY TEA" BY ADDING ONE GLASS OF PROSECCO OR HOUSE WINE PER PERSON + \$11

👒 Sandwiches 👒

ALICE'S B.L.T. ~ Bacon, lettuce and tomato with blue cheese spread on pumpernickel bread ~ \$18

TEA-EGG SALAD ~ Chopped tea-infused eggs with mayonnaise, on seven grain bread with mixed greens ~ \$16

CUCUMBER ~ With lemon-chive butter and greens on whole wheat bread ~ \$16

CURRIED CHICKEN ~ With red onion, celery, granny smith apple, and tomato on raisin fennel semolina bread ~ \$18

LAPSANG CHICKEN ~ Tea-smoked with granny smith apple, greens, and herbed goat cheese on 7-grain bread ~ \$20

HUMMUS ~ With greens and tomato on whole wheat bread ~ \$16

SMOKED SALMON ~ Serves open-faced with lemon dill butter on pumpernickel bread ~ \$20

*ALL A LA CARTE SANDWICHES SERVED WITH MIXED GREENS & OUR GINGER-SOY HOUSE DRESSING

👓 Burgers 👓

(Served with your choice of crunchy fries or mixed greens)

ALICE'S HAMBURGER (Served with sauteed mushrooms & onions) ~ \$22

ALICE'S VEGGIE BURGER (Served with greens and tomato) ~ \$20

*ADD CHEDDAR, BLUE CHEESE OR AMERICAN + \$2

**ADD BACON + \$5



👓 Salads...and a Burrito 👓

CURRIED CHICKEN ~ Served over mesclun with cucumber and tomato slices ~ \$20

GARDEN VEGGIE ~ Mesclun, cucumber, tomato & a scoop of hummus, with balsamic and olive oil ~ \$18

LAPSANG SMOKED CHICKEN BREAST ~ Served over mesclun with with tea-soaked eggs, granny smith apple and shredded carrots with our ginger-soy house dressing ~ \$20

CHICKEN FAJITA SALAD ~ Lapsang chicken breast slices, sauteed onions and green peppers served over mesclun greens and tossed with a cilantro dressing with a cilantro dressing ~ \$20

ALICE'S BURRITO ~ Lapsang smoked chicken breast, gruyere cheese, spinach, black beans, jasmine rice and a dash of sour cream in a spinach flour tortilla, served with a side of pico de gallo ~ \$18

👓 Menu for the Small 👓

PEANUT BUTTER & JAM ~ \$10

Homemade peanut butter and raspberry jam on white or wheat bread

COOKIES & MILK ~ \$10

Assorted with a cup of milk

GRILLED CHEESE SANDWICH ~ \$10

American cheese on white bread

GRANNY SMITH APPLE SLICES ~ \$10

With crunchy peanut butter or Nutella as a dip or sandwich

CARROT & CELERY STICKS ~ \$10

With crunchy peanut butter or hummus

THE WEE TEA ~ \$33

*Small cup of herbal or fruit tea (May substitute juice or milk)

*Choice of one scone (served with cream & preserves)

*Any item from the Menu for the Small (**See above)

*One cupcake (Choice of available flavors)



👓 Sides 👓

MIXED BERRIES ~ \$10

SIDE SALAD ~ \$10

ONE SCONE ~ \$5

*Vegan + \$1

*Add an extra jam & cream + .50



👓 Sweets & Treats 👓

CUPCAKES ~ \$5

CAKES ~ \$10

MOCHA CHOCOLATE CHIP CAKE ~ \$10

ALICE'S ASSORTED COOKIE PLATE ~ \$11

*Served a la mode + \$4

BIG COOKIE ~ \$6

MIXED FRESH BERRIES ~ \$15

Alice's Tea Cup Brunch

Due to limited seating, there is a \$15/per person minimum at tables

Tea & Scones ~ \$16

Your choice of two scones & a cup of tea (three free refills)

The Mad Morning ~ \$36

We created a three-tiered stand of our favorite breakfast foods.

After all, who says tea time has to be after noon?

*Cup of tea (three free refills)

*Choice of one scone (served with cream & preserves)

*Two poached eggs

*Granola with Greek yogurt

**MAKE IT FOR TWO! + \$12

...ose one more scone and cup of tea (three free refills), and we'll add more egg!



👓 Eggs 👓

SCONES BENEDICT ~ \$20

Poached eggs over a ham & cheese scone (or choice of other savory scone), topped with rosemary hollandaise sauce and served with a side of potato chicken hash

SCONES FLORENTINE ~ \$19

Sautéed spinach and poached eggs atop a buttermilk scone.

Served with a side of mixed greens

ADD SIDE OF ROSEMARY HOLLENDAISE SAUCE + \$1

SMOKED SALMON BENEDICT ~ \$21

Poached eggs and smoked salmon nestled on a buttermilk scones, covered with rosemary hollandaise sauce, and served with a side of roasted pears and asparagus

EGGS ANY STYLE ~ \$16

Served with a side of potato chicken hash, or plain hash (gf)

ADD CHEESE + \$2

SUB EGG WHITES + \$2

ADD VEGGIES + \$3

VEGETARIAN EGG WHITE OMELET ~ \$18

A healthy mix of spinach, asparagus, and tomato served with a side of roasted pears and asparagus

ADD CHEESE + \$2

ADD BACON + \$5

THE GRYPHON'S GLUTEN-FREE BREAKFAST BOWL ~ \$20

Potato hash, topped with sauteed spinach, chopped onions and tomatoes, two poached eggs, and grated parmesan cheese.

THE MOCK TURTLE BREAKFAST SAMMIE ~ \$16

Eggs, cheese (choice of cheddar, gruyere, or American), and bacon, ham, or Lapsang chicken sandwiched in between a buttermilk, ham and cheese, or pumpkin (SO GOOD) scone!



Alice's Famous Granola ~ \$16

Our extra-special homemade recipe with spiced oats, shredded coconut, brown sugar, honey, pecans, walnuts, apricots and cranberries, infused with Maté Carneval tea and served with fresh berries and Greek yogurt



👓 Pancakes 👓

CORNMEAL PANCAKES ~ \$16

Served with butter & real maple syrup

PUMPKIN PANCAKES ~ \$18

Real pumpkin purée and a touch of nutmeg and cinnamon mixed with our traditional buttermilk batter

Served with butter and real maple syrup

DOWN THE RABBIT HOLE SWEET & SALTY BREAKFAST - \$22

A pumpkin pancake, scrambled eggs and bacon on top, drizzled with real maple syrup. It sounds crazy, but it's SO YUM!!!



👓 Crepes 👓

MIXED BERRY CREPES ~ \$18

With fresh berries, drizzled with crème anglaise

Create Your Own Crepes! ~ \$18

Choose any two of the following ingredients:

The Savory

BACON
HAM
SMOKED CHICKEN
SMOKED SALMON
AMERICAN CHEESE
CHEDDAR
GRUYERE
GOAT CHEESE
SPINACH
ASPARAGUS
TOMATO

The Sweet

STRAWBERRIES
RASPBERRIES
BLUEBERRIES
BANANAS
ALMONDS
WALNUTS
CHOCOLATE SAUCE
NUTELLA
PEANUT BUTTER
MARSHMALLOW FLUFF
CRÉME ANGLAISE
HONEY
MAPLE SYRUP

ADD ADDITIONAL INGREDIENTS + \$2 EACH

👓 Sides 👓

MIXED BERRIES ~ \$10

SIDE SALAD ~ \$10

ONE SCONE ~ \$5

*Vegan + \$1

*Add an extra jam & cream + .50

BACON ~ \$10

CHICKEN SAUSAGE ~ \$10

POTATO CHICKEN HASH ~ \$10

POTATO HASH ~ \$8

ROASTED ASPARAGUS & PEARS ~ \$8

TWO EGGS ANY STYLE ~ \$8

TOAST ~ \$5

White/wheat/7-grain



Libations!

Bottles & Cans

Flower Power IPA (bottle) - \$9

Simultaneously punchy and soothing with a big body and a finish that boasts pineapple and grapefruit. Rated the best IPA in New York State, Flower Power is highly regarded among the most discerning hop heads.

Persian Lime Gose (can) - \$9

A strikingly vibrant fresh lime aroma and flavor that shouts refreshment. Provides a dominant fresh lime flavor with a backdrop of salt and light sweetness.

Road Jam Raspberry Wheat (can) - \$9

A wheat ale fermented with real red and black raspberries and accented with fresh lemongrass. It has a stunning red color and mouth-watering berry aroma. Fruity and refreshingly dry.

Cocktails

Alice's Bellini - \$14/\$156 (Glass/Pitcher)

Prosecco with a splash of Peach Tea with Flowers-infused simple syrup.

Mango Mimosa - \$14/\$156 (Glass/Pitcher)

Prosecco with a splash of orange juice and Mango Mate-infused simple syrup.

Prosecco - \$12/\$46 (Glass/Bottle)

Rosé - \$12/\$56 (Glass/Bottle)

White Wine - \$12/\$56 (Glass/Bottle)

Red Wine - \$12/\$56 (Glass/Bottle)

Alice's Tea Cup

Tea List



ALICE'S TEA

Our signature blend of Indian black tea, Japanese green tea, vanilla, & rose petals.

ALICE'S ORGANIC BREAKFAST BLEND

A fine blend of organic Indian and Chinese teas.
(Organic Assam, Organic Yunnan and Organic Darjeeling).

THE 44th P.O.T.U.S. BLEND

A commemorative blend of rose petals, rose hips, blueberries, cherries, blue mallow blossoms, strawberry, raspberry and blackberry.

THE 44th F.L.O.T.U.S. BLEND

Black tea with rose petals, rose hips, blueberries, cherries, blue mallow blossoms, strawberry, raspberry and blackberry.

BLACK FRUITS

Indian black tea with black currants, blackberries, and blueberries.
The perfect dark and fruity tea.

INDIAN CHAI/CHOCOLATE CHAI

Black tea spiced with cinnamon, cardamom, ginger, clove, vanilla, Chocolate Chai sweetened with chocolate morsels. (Served in-house with milk and honey.)

EARL GREY EXTRA FANCY

Finest black tea with bergamot oil.

ORGANIC GINGER ORANGE PEACH

Ginger root, orange peel, and peach flavoring blended in a base of Indian black teas.

UN-BIRTHDAY TEA

An aromatic blend of black teas, tropical fruits and flowers.

GENMAICHA

Nutty green tea mixed with corn kernels and toasted rice.

SILVER NEEDLE JASMINE

A delicate and rare white tea blend- ed with jasmine flowers.

WHITE CHAMPAGNE RASPBERRY

An outstanding blend of full leaf white teas flavored with natural champagne grape, a hint of raspberry and sprinkled with safflowers.

STARDUST

A gentle blend of blue lavender, corn flowers, blue mallow blossoms, rose petals, and lemongrass, with a hint of lemon and mango.

SPARROW'S SOUL

A smooth herbal blend of French Vervain, Chamomile, rose buds, and linden blossoms.

ROOIBOS COCONUT VANILLA

Dried coconut flakes and vanilla flavoring sprinkled throughout the red bush herb.

BERRY BUNCH TISANE

A blend of berries and hibiscus that creates a deep red infusion. A great choice for kids.