

Appetizers and Snacks

Napa Rolls > \$9.50

two soft spring rolls filled with napa cabbage, carrots, a blend of fresh mint, basil, cilantro and scallions with your choice of tofu, natural chicken or walnut-cucumber. With peanut sauce and sriracha (V, GFF)

Mediterranean Plate > \$12

dolmas, olives, hummus, feta and flatbread (V, GFF)

Organic Edamame (V, GFF) > \$4.95

Hummus and Rice Crackers (V, GFF) > \$6.25

add thinly sliced cucumber and cherry tomatoes \$1.50

BREAKFAST ALL DAY

The Easy > \$9.95

two fried pastured eggs, toast, and bacon (GFF) (no substitutions please)

House Made Organic Oat Granola > \$8.95

coconut maple pecan granola served with White Mountain Bulgarian yogurt, fresh fruit and honey (V, GFF)
vegan sub non-dairy milk and maple

Fruit Cup (V, GFF) > \$6.95

add White Mountain Bulgarian yogurt for \$1.50

Strata of The Day > \$9.95

a baked egg dish served with a mixed greens salad

SAVE ROOM FOR DESSERT

Balanced Bowls

Smoky Quinoa Bowl* > \$13.50

lapsang quinoa salad, over easy pastured egg, chopped bacon or tempeh, toasted walnuts, organic arugula, watermelon radish and house pickled jalapeño (V, GFF)
add chilled kukicha poached salmon* \$8 or Malaysian pork tenderloin \$6

Masala Bowl > \$10.50

Indian inspired daily vegetable curry with grain of the day (V, GFF)
add chicken \$3 / add tofu \$2 / add over easy pastured egg* \$2
sub sautéed daily greens for grain add \$1

Bangkok Bowl > \$10.50

Thai inspired vegetable coconut curry with grain of the day (V, GFF)
add chicken \$3 / add tofu \$2 / add over easy pastured egg* \$2
sub sautéed daily greens for grain add \$1

Buddha Bowl > \$12.95

today's grain, bean and sautéed greens with sweet potato medallions and your choice of natural chicken, baked tofu or walnuts. Choose one sauce: peanut sauce, cashew sauce, sesame tamari vinaigrette, balsamic vinaigrette, creamy sesame lime or extra virgin olive oil (V, GFF) select chilled kukicha poached salmon*(add \$5) or Malaysian pork (add \$3) as the protein choice / sub extra sautéed daily greens for grain or bean add \$1 / add over easy pastured egg* \$2

Java Bowl > \$12.95

green beans, carrot, cucumber, cabbage, daily grain and peanuts with your choice of tempeh, tofu, chicken or over easy egg.* Served with peanut sauce and sambal (V, GFF)
select chilled kukicha poached salmon*(add \$5) or Malaysian pork (add \$3) as the protein choice

Tea Services

Century Oaks Tea Service > \$23.95

tea sandwiches (choose two kinds), scone, spread, jam, tea cake, tea cookies, and a pot of premium tea, mug of chai, cup of coffee, or tea-tail (V or GFF)

GFF and/or V will incur additional charge
reserve and/or gongfu tea will incur additional charge

for gravlax/salmon* add \$1 per

Zen Tea Service > \$19.95

napa rolls (choose natural chicken, tofu or walnut-cucumber), edamame, matcha dusted brownie and a pot of premium tea, mug of chai, cup of coffee, or tea-tail (V or GFF) reserve and/or gongfu tea will incur additional charge

Kasbah Express > \$20.95

dolmas, hummus, feta, flatbread, assorted tea cookies and rosewater honey drizzled fruit served with a pot of premium tea, mug of chai, cup of coffee, or tea-tail (V or GFF) reserve and/or gongfu tea will incur additional charge

Scone Set > \$12.95

two scones, one spread and jam with a pot of premium tea, mug of chai, cup of coffee, or tea-tail (V or GFF) reserve and/or gongfu tea will incur additional charge

Children's Tea > \$12

one tea sandwich from "kid's choice" list, scone, jam, tea cookie and fruit with your choice of apple juice, hot chocolate, lemonade or a kid's premium tea (V or GFF) reserve and/or gongfu tea will incur additional charge

Scone choices (V or GFF) > \$3.25

Scone selections can include

- currant (V)
- spiced apricot (GFF)
- cranberry walnut
- candied ginger
- mixed berry spelt
- cheddar rosemary

Spread choices

- clotted cream (GFF) > \$2.75
- fig and port compound butter (GFF) > \$2.50
- honey butter (GFF) > \$1.50
- maple pecan (V, GFF, SF) > \$2.75
- organic strawberry jam (V, GFF) > \$.75

V = can be made vegan

GFF = can be made gluten free friendly

You must let your server know if you need GFF or vegan preparation or have any other dietary needs.

But, please understand that we can never guarantee that the food or beverage served will meet your dietary restrictions. Our production and storage areas contain nuts, wheat, soy, dairy and a variety of common allergens. Cross-contamination and errors are a possibility.

WE CHOOSE ORGANIC & LOCAL WHEN POSSIBLE

Soups & Salads

Soup of the Day (V, GFF)

cup > \$4.50 bowl > \$6.50

Soup and Scone Combo (V or GFF)

cup > \$7.25 bowl > \$9.25

Soup and Salad Combo

cup > \$7 bowl > \$9.25
soup and a side of mixed greens (V, GFF)
cashew caesar or tao of green add \$1.50

Soup and Tea Sandwich Combo

cup > \$9.25 bowl > \$11.25
soup and half order of tea sandwiches (V or GFF)
add \$1 for jasmine gravlax*

Flat Bread or Rice Crackers > \$2.25

side of flat bread or rice crackers for soup or salad (V, GFF)

Rustica > \$12.50 organic mixed greens and arugula tossed in balsamic vinaigrette with toasted hazlenuts, shaved fennel, cranberries, goat cheese and red onion (V, GFF)
vegan sub tofu for goat cheese

Cashew Caesar > \$10.25 young romaine hearts and kale tossed in a tangy raw cashew dressing garnished with roasted garlic croutons, toasted cashews and cracked pepper (V, GFF)
GFF sub rice crackers for croutons

Tao of Green > \$12.95 shredded napa, purple and green cabbage, carrots, daikon, peanuts, cilantro and scallions tossed with creamy sesame lime dressing. Entrée salad includes choice of natural chicken or tofu (V, GFF)
choose chilled kukicha poached salmon* as your protein add \$5

The Crescent > \$13.50 organic mixed greens and romaine tossed with balsamic vinaigrette and topped with feta, cucumber, olives, red onion, tomato, walnuts, fresh mint and dolmas (V, GFF) vegan sub hummus for feta

add-ons for any salad

- Malaysian pork > \$6
- natural chicken > \$4
- chilled kukicha poached salmon* > \$8
- hummus or tofu > \$3
- feta or goat cheese > \$3
- chopped bacon > \$3

Tea Sandwiches

Classic, thin, crusts off, four pieces per order.

Choose **wheat, white, spelt** or **rice** bread and balsamic **mixed greens** or **potato chips**.

Upgrade options:

- side cashew caesar or tao of green > \$1.50
- cup of soup instead of salad or chips > \$3
- add cheddar > \$2

Hen & Cress > \$11.50

roast chicken, basil mayo, watercress (GFF)

Lemon Edamame > \$9.75

a light and lemony edamame spread finished with scallion and cucumber (V or GFF)

Pork Tenderloin > \$13.50

a Malaysian inspired marinated pork tenderloin finished with cilantro, pickled scallions and chili mayo (GFF)

Tempeh BAT > \$11.50

housemade tempeh bacon, arugula and tomato with basil veganaise (V or GFF)

Jasmine Gravlax* > \$14.50

jasmine tea-cured Atlantic salmon with cream cheese, watermelon radishes and pickled mustard seeds (GFF)

BAT > \$11.50

bacon, arugula and tomato with basil mayo (GFF)

Cucumber > \$8.95

with choice of cream cheese or hummus (V or GFF)

HAVE THE STEEPING ROOM shipped to you!

VISIT OUR ONLINE tea market

www.thesteepingroom.com

COMMUNI-TEA Happy Hour

Monday – Friday 4:00pm to 6:00pm
Sunday 3pm to 5pm

JOIN US FOR

SUNDAY BRUNCH

*Consuming undercooked, cured or raw protein may increase your risk for foodborne illness.

Classic Sandwiches

With your choice of balsamic **mixed greens** or **potato chips**.

Upgrade options:

- side cashew caesar or tao of green > \$1.50
- cup of soup instead of salad or chips > \$3

Bánh Mì

served on French bread with basil mayonaise, scallion, carrots, cilantro, red onions and pickled jalapeño (V or GFF)

add an over easy egg for \$2*

note: GFF served open faced style

tofu version has basil veganaise

Malaysian Pork \$13

Chicken \$11

Kukicha Poached Salmon* \$14

Tofu \$10

The Club

the quintessential double decker sandwich. Your choice of protein with lettuce, tomato, and basil mayonaise on toasted bread (V or GFF) tofu version has basil veganaise

Chicken & Bacon \$13

Kukicha Poached Salmon & Bacon* \$15

Tofu & Tempeh Bacon \$12

Croque Monsieur > \$13.75

our version of the classic French ham and cheese sandwich. Broiled open faced with aioli, scallions and tomato (GFF)

add an over easy egg for \$2*

vegetarian sub tofu

'Pimento' Cheese > \$9.75

white Vermont cheddar and gruyère cheeses blended with basil mayo and goat horn peppers, served on buttery grilled sourdough or rice bread (GFF)

add bacon \$3 add ham \$2.25 add tomatoes \$.75

Kid's Choice > \$5.75

served on white or wheat with a side of kid's fruit (V or GFF) choose one sandwich from list below:

- chicken or ham (choose two: lettuce, tomato or cheese)
- cucumber slices with cream cheese
- PB & J sub almond butter \$.50
- plain grilled cheese
- hummus with carrot and cucumber

Pots of Tea

Choose from our tea list. Please note that all of our teas are made to order and need the appropriate time to steep.

pot of tea premium > \$4.95 reserve > \$7.95
gongfu style will incur additional charge

Iced Tea of the Day

> \$3.25 / add \$.50 to make it an Arnold Palmer

Organic Classic Black Hibiscus Breeze
Beautiful Coconut Green Organic Yerba Maté
Organic Jasmine Green Plus two daily specials
Moroccan Mint Green

ENJOY TEA

IN THE
AFTERNOON

Chai Latte

indicate your choice of soy, almond or organic lowfat dairy
hot > \$3.95, iced > \$3.95 *for organic half and half add \$1
add \$1 for a shot of cold brew to make a dirty chai*

Classic Masala Chai a zesty blend of fine organic Indian teas and spices

Chocolate Chipotle Chai a bold and vibrant chai with the finest chocolate and notes of roasted chipotle peppers

Spring Buds Chai with nutmeg and real Madagascar vanilla

Tea-tails

shaken iced tea “mocktails” > \$4.50

Kasbah Cooler Moroccan mint green tea, mint and pomegranate syrup, rose water

Mojteato a cool breeze of the islands. The intensity of matcha (Japanese green tea powder) is paired with the effervesence of lime, mint, sparkling water and a touch of agave nectar

Recharge a boost for the body and mind: yerba maté, lemon, lime, agave, ginger and aloe

Jasmine Lemonade house specialty!

Tea Freezes

a cold and creamy frozen tea and fruit smoothie > \$6.50
add yogurt > \$1.50 / add roasted nuts > \$1.75

Matcha Freeze Japanese green tea and banana
(indicate non-dairy or organic dairy)

Tropical Freeze coconut green tea, banana, peach, mango, pineapple, pomegranate and strawberry
(can be made non-caffeinated using hibiscus tea)

Chocolate Chai Freeze Ghiradelli chocolate, organic chai, banana and your choice of milk

Tea Steamers

a lightly sweetened tea latté, indicate soy, almond or lowfat organic dairy
hot > \$3.95, iced > \$3.95
for organic half and half add \$1

Golden Monkey Black Tea, East Side Earl Grey, Matcha Tea,
or **Crème Brulée Rooibos** (non-caffeinated) or *your choice of premium base tea (for reserve tea add \$2.75)*

Coffee organic and fair trade

hot > \$3.25

iced > cold brew toddy served black or rocket style \$3.50

café au lait > \$3.65 *(for organic half and half in the au lait, add \$1)*

Drinks

Hot Chocolate: Mexican, Classic or Mint > \$3.95

Maine Root Sodas: Ginger Brew or Root Beer > \$2.95

Mexican Coke > \$2.75

Organic Chocolate Milk Box > \$1.95

Organic Orange Juice > \$3.75 (sm) \$5.50 (lg)

Organic Apple Juice > \$3

Lemonade > \$3.25 (regular) \$2.25 (sm) *no refills on lemonade*

Sparkling Water > \$2.75

Seasonal Kombucha > \$4.50

Coconut Water > \$3.50

Breakfast Served 8am to 11am Monday through Saturday

The Morning Meal* > \$9.95

two eggs or simple scrambled tofu, side of bacon or veggie soysage (*made from wheat gluten and soy*), toast, jam and your choice of fruit or balsamic dressed mixed greens (GFF)
to sub a scone for toast add \$.50

Breakfast Bowl* > \$7.50

black beans, potatoes, arugula and your choice of sour cream or vegan cashew sauce (V, GFF)
add an over easy egg for \$2

TSR “Down Home” Scone and Eggs* > \$10.50

a hot cheddar scone split open and topped with ham or veggie soysage (*made from wheat gluten and soy*), white Vermont cheddar cheese and two over easy eggs

Strata of the Day > \$9.95

a baked egg dish served with choice of fruit or salad. Ask about today’s selection (GFF)

Seasonal Scramble* > \$9.50

two eggs or tofu scrambled with potato, caramelized onions and basil. Served with your choice of fruit or mixed greens (V, GFF)
add our mix of cheddar and gruyère cheese to the scramble for \$1

Mushroom Tarragon Omelet* > \$9.25

two egg omelet with goat cheese, mushrooms and tarragon. Served with your choice of fruit or balsamic dressed greens (GFF)
add ham to your omelet for \$2.25

Brie, Basil and Bacon Omelet* > \$10.50

two egg omelet with brie, basil and bacon. Served with your choice of fruit or balsamic dressed greens (GFF)

Scone Set > \$12.95

two scones, one spread, jam with a pot of premium tea, mug of chai, cup of coffee or one of our tea-tails (V or GFF) *reserve and/or gongfu tea will incur additional charge*

Breakfast Sandwich* > \$5.95

scrambled eggs topped with white Vermont cheddar. Choice of spicy or regular (GFF)
*add tomato \$.75
add ham, bacon, soysage (made from wheat gluten and soy), or tempeh bacon \$3*

Tofu Breakfast Sandwich > \$5.50

baked tofu with hummus, cilantro and spicy sriracha (V or GFF)
*add tomato \$.75
sub soysage (made from wheat gluten and soy) in place of tofu add \$1*

Tea Sandwich for Breakfast

served with fruit or balsamic viniagrette dressed salad greens
choose from Jasmine Gravlax > \$14.50
BAT > \$11.50
Tempeh BAT > \$11.50
Cucumber > \$8.95
Century Oaks Tea Service is also available*

House Made Organic Oat Granola > \$8.95

coconut maple pecan granola served with White Mountain Bulgarian yogurt, fresh fruit and honey (V, GFF)
vegan sub soy or almond milk and maple

Organic Oatmeal with Banana Brulée > \$6

made with walnuts and maple syrup, served with a side of steamed dairy, soy or almond milk (V, GFF)

Kid’s Breakfast* > \$4.50

one scrambled egg, one piece of toast, jam and kid’s fruit (GFF)
*add one piece of bacon \$1.50
to sub a scone for toast add \$1.50*

Sides/Extras

To make your eggs **egg whites** add \$1

Toast (V or GFF) > \$3

choose between wheat, white, rice, spelt or sourdough. Served with butter and organic jam
add side of almond butter \$1.50

Oven Roasted Potatoes (V, GFF) > \$3

Two Pieces of Crispy Bacon (GFF) > \$3

Soysage (V) > \$3

(made from wheat gluten and soy)

Housemade Tempeh Bacon (V, GFF) > \$3.50

Fruit Cup (V, GFF) > \$6.95

add White Mountain Bulgarian yogurt for \$1.50

Today’s Scones > \$3.25

see choices on other side of menu (V or GFF)

Spreads > clotted cream (GFF) > \$2.75

fig and port compound butter (GFF) > \$2.50
honey butter (GFF) > \$1.50
maple praline (V, GFF, SF) > \$2.75
organic strawberry jam (V, GFF) > \$2.75

Side of Two Pastured Eggs* (GFF) > \$4

Side Salad of Mixed Greens (V, GFF) > \$3

Side Casher Caesar (V, GFF) > \$5

Sweet Treats

Tea Cake of the Day > \$5.95

Matcha Dusted Brownie > \$4.95

Seasonal Crème Brulée (GFF) > \$6.50

Deep Chocolate Caramel Cake > \$8

Seasonal Fruit & Almond Cake > \$7.50

Seasonal Tea-Infused Chocolate Mousse (GFF) > \$6.50

Flourless Chamomile Almond Torte (GFF) > \$7
served with fresh fruit and orange flower water honey

Tea Cookie Plate > \$4

an assortment with pignolis (GFF, DF), gingersnaps (V), Mexican wedding, lemon poppyseed, and chocolate hazelnut

Classic Cookies

salty toffee chocolate chunk (\$2.95), maple oat chocolate chip (V, WF, \$3.25), or Chewy Double Ginger (\$1.65)

Cupcakes > \$3.50

double chocolate (V), carrot (GFF), coconut, or devil’s food with vanilla buttercream

GFF Cookies > \$2.50

Sugar (GFF, DF), Peanut Butter (V, GFF), or 3 Pignolis (GFF, DF)

Chocolate Cherry Whoopie Pie (GFF) > \$3.50

Add a scoop of vanilla ice cream > \$2

ENJOYING YOUR TEA?

WE SELL THEM ALL LOOSE
TO TAKE HOME

*Consuming undercooked, cured or raw protein may increase your risk for foodborne illness.

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GFF = can be made gluten free friendly**

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the
steeping room®

DAILY FOOD MENU

4400 North Lamar Blvd, Suite 102 Austin Texas 78756 512-46-SCONE (72663)

thesteepingroom.com