



ON THE TIER

at the top

SWEETS BEGIN AND END HERE

FRENCH MACARON

PETITE APPLE CRISP

TWO BITE CHEESECAKE-CAKE

DELICIOUS SEASONAL FRUIT

in the middle

FRESHLY MADE SCONES & SPREADS

served with house made clotted cream, jam and lemon curd

FOXMONT COUNTRY HOUSE IRISH SCONE

CINNAMON SCONE

starting here

CHEF SELECTION OF TEA SANDWICHES

CUCUMBER CRUSH

English cucumber, tantalizing tzatziki cream, feta, Persian pickle on white

CUPID'S CATCH

delectable lobster and crawfish enveloped in a white truffle mayonnaise dotted with pancetta on a toasted tea bun

HAM HUGS AND SWISS KISSES

Ukranian ham, alpine Swiss, and egg salad in saffron mayonnaise on toasted brioche

PIMENTO IN PARADISE

zesty pimento, hearty cheddar mayonnaise, tangy cornichon atop hawaiian bread

SELECT A TEA

paired to the menu

TEA ROYALE (WHITE)

This très magnifique raspberry white tea is perfect for any soirée, especially afternoon tea. One sip and voilà—it's midnight in Paris!

KOOKABERRY KIWI (WHITE)

A delicate white tea base that doesn't overpower the subtle flavors of sweet strawberry and exotic kiwi.

JAPANESE CHERRY (GREEN)

This delicately pan-fired green tea exudes a delightful cherry aroma with a subtle cherry flavor.

LONGJING (GREEN)

Longjing, also known as Dragon Well, is a legendary Chinese green tea with a smooth, subtle flavor with roasted chestnut undertones.

MILKEY OOLONG (OOLONG)

A unique tea from Fujian. Handcrafted, withered leaves are bathed in milky steam, hand-rolled and dried. A smooth, creamy delight.

PEACH GODDESS (OOLONG)

The aromas of sweet, juicy peaches enliven this lightly oxidized oolong's smooth, lingering flavor.

KHONGEA ESTATE ASSAM GOLDEN TIPS (BLACK)

This expertly crafted Assam brews up a warm golden hue, enticing caramel sweetness with notes of malt and nuts.

MADAGASCAR FINE BOURBON (BLACK)

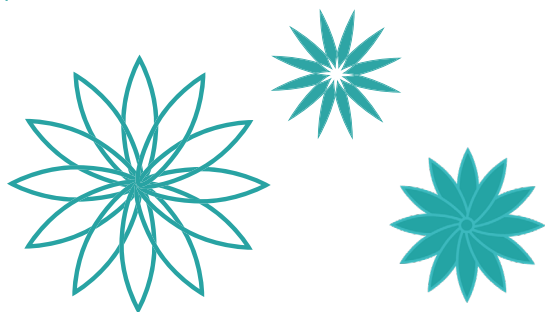
Each sip reveals a bold, smooth taste, perfectly balancing the richness of creamy Madagascar vanilla and the strength of the Ceylon-China blend.

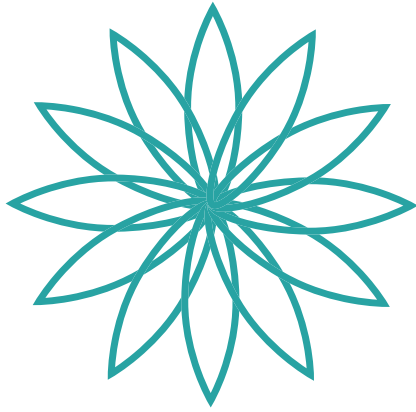
HONEYBUSH VANILLA (HERBAL)

The gentle earthy quality of South African honeybush becomes smooth and rich with very 'beany' vanilla.

SOUTH BEACH PEACH (HERBAL)

Escape to paradise with this refreshing blend of elderberries, hibiscus, and mixed berries. Flavors of papaya, currants adds an exotic touch.





Meet Chef Scialabba

Chef Jeffrey Scialabba honed his craft at prestigious destinations like the Chatham Bars Inn on Beautiful Cape Cod and the Ritz-Carlton Boston. His afternoon tea menu is truly reflective of his culinary skills and refined palate. Each tier offers a luxurious blend of flavors, textures, and tastes that elevate the traditional afternoon tea to an exciting new height.



ALLERGEN POLICY: Our chef may use shellfish, soy, dairy, wheat, eggs, and all other allergens. While none of our menu items include peanuts or tree nuts, we are not a nut-free facility. We cannot guarantee the absence of cross-contact in our small kitchen. Our breads and desserts are produced at an off-site bakery that uses wheat, soy, dairy and nuts.