

HARNEY & SONS

MASTER TEA BLENDE RS

SOUPS

(made in-house)

FRENCH ONION

-OR-

SOUP DU JOUR

FULL



HALF



STARTING BITES

HOUSE HUMMUS & VEGGIE PLATTER

HUMMUS AND ASSORTED VEGETABLES WITH GRILLED PITA CHIPS



TEA CHEESE SAMPLER

A SAMPLE OF OUR TEA CHEESES BROILED ON CROSTINIS



FALL HARVEST FLATBREAD

ROASTED BEETS, SAGE, BUTTERNUT SQUASH AND MARSCARPONE ON A BERKSHIRE MOUNTAIN BAKERY FLATBREAD



SALADS

(with local Sky Farm field greens when in season)

ADD FREE RANGE CHICKEN

ADD SAUTÉED SHRIMP

HOUSE

MIXED GREENS, CHERRY TOMATOES TOSSED WITH A CHIVE-LAPSANG-TILSIT DRESSING

SMALL



LARGE



ELYSE

MIXED GREENS, ROASTED RED PEPPERS, ARTICHOKE HEARTS AND PECORINO ROMANO TOSSED WITH OLIVE OIL AND BALSAMIC VINAIGRETTE



NORWOOD

MIXED GREENS, APPLES AND CELERY ROOT TOSSED IN A CURRY YOGURT VINAIGRETTE TOPPED WITH WALNUTS AND TEA-SOAKED CURRANTS



ZAZIE

MIXED GREENS, SMOKED SALMON, CAPERS, RED ONIONS AND CHERRY TOMATOES TOSSED WITH KAZU'S DRESSING



CAESAR

ROMAINE LETTUCE, CROUTONS AND PECORINO ROMANO TOSSED WITH HOUSE CAESAR DRESSING



SANDWICHES

RECOMMENDED PREPARATION BELOW EACH SANDWICH
(served grilled, cold or toasted with Cape Cod chips)

ADD SIDE SALAD
replaces chips

JOHN

WHOLEGRAIN - GRILLED

SMOKED TURKEY, CHEDDAR, TOMATO AND WHOLE-GRAIN MUSTARD



SCOTT

BAGUETTE - LIGHTLY GRILLED

SOPRESSA SALAMI, HERBED GOAT CHEESE, SRIRACHA SAUCE, CUCUMBERS, PICKLED RED ONIONS AND OIL & VINEGAR



BRIGITTE

FRENCH BUTTER & YOUR CHOICE OF LA QUERCIA PROSCIUTTO OR NODINE'S HAM ON A FRENCH BAGUETTE WITH CORNICHONS ON THE SIDE



BERTRAM

WHOLEGRAIN - GRILLED

GRILLED FREE RANGE CHICKEN, AVOCADO, NODINE'S NATURALLY CURED BACON, TOMATO AND HOUSE DRESSING



FINN

SOURDOUGH - GRILLED

GRILLED CHEESE WITH CHEDDAR AND OUR LAPSANG TEA CHEESE



+TOMATO .50¢ +BACON \$1

TEAGAN

BAGUETTE - LIGHTLY GRILLED

SLICED PORTABELLO, SRIRACHA VEGAN MAYO, MARINATED VIETNAMESE SLAW AND MICRO CILANTRO



HOT PLATES

ADD FREE RANGE CHICKEN ADD SAUTÉED SHRIMP

CROQUE

TRADITIONAL FRENCH LUNCH, NODINE'S HAM, STRONG DIJON MUSTARD, GRUYERE AND MORNAY SAUCE ON BERKSHIRE MOUNTAIN SOURDOUGH SERVED W. MIXED GREENS

MONSIEUR



MADAME
(W. EGG)



GRASS FED BEEF SLIDERS

GRASS FED BEEF, SPICY DIJON AIOLI, CARAMELIZED ONIONS AND CORNICHONS SERVED W. MIXED GREENS

TWO



THREE



MUSHROOM RISOTTO

BROWN RICE RISOTTO TOPPED W. SAUTEED MUSHROOMS OF THE DAY, PECORINO ROMANO AND BALSAMIC REDUCTION SERVED W. MIXED GREENS



CURRY BOWL

FOR AN EXTRA KICK, ASK YOUR SERVER

STEAMED VEGETABLES WITH HOUSE MADE CURRY SAUCE TOPPED WITH TOASTED COCONUT SERVED W. BROWN RICE



CHUKADON

STEAMED VEGETABLES WITH KAZU'S JAPANESE BBQ SAUCE TOPPED WITH SESAME SEEDS SERVED OVER BROWN RICE



Vegetarian dish



contains Harney Tea



Gluten Free dish



price in U.S. Dollars



Vegan dish