



Our History

The Mad Hatter Tea Room began in the Historic Anoka Post Office building as My Mom's Attic by best friends Liz Koch and Amy Bukkila, two single mothers who wanted to give women a beautiful place to take time for themselves. There was a special magic that happened from the day the doors opened, where customers became friends and regular guests.

Two of their favorite guests were Linda and Andrea Pomeroy, a mother and daughter who loved to come sip tea after long days in the corporate world. After only a few short years Amy decided to move out of town and Liz was not able to continue on without her friend and business partner. It was with great sadness that they decided to sell their little gem. As luck would have it, Linda and Andrea always wanted to own a tea room and began their journey as the new owners in 2002. Linda and Andrea updated the name to 'The Mad Hatter', and the tea room continued to grow into a flourishing business and much loved retreat from life's stresses.

Unfortunately, God had a plan that we do not understand. He took his Angel Andrea home on October 28, 2010. As you can imagine Linda did not wish to continue with The Mad Hatter without her precious daughter and business partner Andrea. Liz returned to offer her support and help Linda during the weeks that followed, thus becoming the owner of The Mad Hatter once again. In 2014, The Mad Hatter relocated to the Historic Woodbury House on the Rum River in Anoka, Minnesota.

Today, Liz and her husband Tim Koch are blessed to be serving The Mad Hatter's wonderful guests in Anoka's historic Woodbury House.



Salads

CRAB CAKE

2 house-made crab cakes, artisan greens, cucumber, red onion, with choice of dressing \$16

MAD HATTER CHICKEN SALAD | gf

artisan greens, cranberry pecan chicken salad, candied pecans, cranberries, raspberry vinaigrette \$14

GARDEN SALAD | gf

artisan greens, cucumber, heirloom tomatoes, red onion, with choice of dressing \$10

Add-ons

- ▶ grilled chicken breast \$5
- ▶ 3 grilled shrimp \$6
- ▶ house-made crab cake \$6
- ▶ 2 panko crusted chicken tenders \$5

House-made Dressings

honey lavender, raspberry vinaigrette, green goddess, ranch
*all dressings are gluten free

SANDWICHES

served with your choice of cup of soup, dressed greens, brunch potatoes, sweet potato frites, or loaded grits substitute gluten-free bread \$2

CLUB

smoked bacon, lettuce, tomato, oven roasted turkey, cheddar cheese, citrus herb aioli and sweet onion jam on sourdough \$13.50
~ add avocado \$1.50

GREEN GODDESS GRILLED CHEESE

avocado, basil, artisan greens, pesto, havarti & chevre cheese on sourdough, served with a side of Green Goddess dressing \$13.50
~ add oven roasted turkey \$2 | add bacon \$2.50

MAD HATTER CHICKEN SALAD

cranberry pecan chicken salad made with Mad Hatter secret spice. Served on a croissant with a side of cranberry aioli. Our original recipe since 1999! \$13

CURRIED EGG SALAD

egg salad with yellow curry, mango chutney, mustard, and green onion, served on a croissant \$12

SAVORY DISHES

SWEDISH MEATBALLS

pork & beef meatballs smothered in gravy over mashed potatoes with a side of roasted vegetables. Served with lingonberry jam \$16
(weaver family favorite - John & Jill Weaver, owners of the historic Woodbury house 1985-2006)

CAJUN SHRIMP & GRITS | gf

bacon cheddar loaded grits topped with Cajun spiced shrimp, scallions *(Cajun optional)* \$15

PIEROGIS & KIELBASA

potato & cheese pierogi, kielbasa, caramelized onions, sauerkraut, whole grain mustard \$14

BURGERS

served with your choice of cup of soup, dressed greens, brunch potatoes, sweet potato frites, or loaded grits substitute gluten-free bun for \$2.50

STEAK

Certified Angus Beef® served with lettuce, tomato, & onion \$14

BURGER OF THE WEEK

see your Happy Hatter for details, market price

Add-ons

Cheese \$2: Cheddar, Swiss, Goat, Havarti
Bacon \$2.50 / Avocado \$1.50 / Caramelized Onion \$1

FRENCH TOAST

PUMPKIN CREAM CHEESE STUFFED FRENCH TOAST

challah bread & cinnamon roll baked French toast stuffed with pumpkin cream cheese, topped with whipped cream, caramel & candied pecans \$14

QUICHE

served with your choice of cup of soup, dressed greens, brunch potatoes, sweet potato frites, or loaded grits \$13

- ❖ broccoli, cheddar, wild rice
- ❖ lorraine - bacon & swiss

❖ children's ❖

ages 10 & under only please

{ALL \$6}

2 CHICKEN TENDERS & FRIES

SWEDISH MEATBALLS

GRILLED CHEESE & FRIES

1 EGG ANY STYLE WITH POTATOES & TOAST

3 KIDS CAKES {blueberry or chocolate chip}

❖ FANCY MILK & COOKIES \$4 ❖



Spice up your brunch!
all house-made condiment delights \$1

- strawberry habanero jam
- mixed berry jam
- blueberry lemon lavender jam
- sweet onion jam
- citrus herb aioli



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#madhatteranoka

**MH Brunch Potatoes* are seasoned honey gold, ruby sensations, purple passion baby potatoes, and sweet potatoes.
gf=gluten-friendly

DESSERTS

GIGANTIC SLICE OF CELEBRATION CAKE

white cake layered with lemon curd & blueberry lemon lavender jam, frosted with buttercream icing (serves 2-4 people) \$12

CHOCOLATE CROISSANT BREAD PUDDING

made with Callebaut® Finest Belgian Chocolate, buttery croissants, stewed brandied cherries & sweetened whipped cream \$8.50

FLOURLESS CHOCOLATE TORTE | gf

dense & rich dark chocolate torte \$8

BAVARIAN CREAM PUFF

profiterole pastry filled with vanilla Bavarian cream \$8

Mimosa Madness

pink bubbly & orange juice

6 oz. for \$6 | 12 oz. for \$9

~ add a flavor for \$.50 – elderflower, ginger peach, lavender, raspberry, peach



Beer & Cider

COORS LIGHT \$3

FULTON BLONDE ALE \$5

GRAIN BELT NORDEAST \$4

FULTON S.C.O.V. IPA \$5

MILK STOUT NITRO \$5

PEAR CIDER | GF \$5

Wine

PINK BUBBLY

sparkling rosé, dry with light acidity (Spain) \$6 glass | \$21 bottle

ROSE OF PINOT NOIR

juicy red fruit & citrus, not too sweet (Angeline Winery, California) \$7 Glass, \$24 Bottle

RIESLING

light & fruity with flavors of apples, honey and a hint of minerals (I.Q. Riesling, Rheinhessen, Germany) \$7 glass | \$24 bottle

SAUVIGNON BLANC

fresh fruit aroma & crisp dry finish (Clifford Bay, New Zealand) \$7 glass | \$24 bottle

PINOT GRIGIO

light & dry, crisp & refreshing (Pigro, Italy) \$7 glass | \$24 bottle

FANCY MILK & COOKIES \$4

whole milk (or pink lemonade) and cookies, served in an old-fashioned milk bottle with a fancy paper straw



BEVERAGES

ORGANIC BLACK ICED TEA \$4

MEYER LEMONADE \$4

ARNOLD PALMER \$4

~*add a flavor to any of the above drinks – only \$.50 – elderflower, lavender, peach, raspberry, or ginger peach

COFFEE \$3

ORANGE JUICE \$3

HOT CHOCOLATE \$2.50

FANCY TEA \$7.50

4 cup pot of tea on a tea warmer, with teacup & saucer & sugar cubes. (share with a friend \$1.50) hot water refill & fresh bag of tea \$2

MUG OF TEA \$5

flavor of your choice. want to try more? Water refill & fresh teabag (any flavor) \$1.50 ~*add 2 scones with toppings \$6.50

Black Tea

(caffeinated)



Birthday Cake
Black Currant
Bourbon Chocolate (cocoa & spices)
Chai (cinnamon, ginger, cardamom, clove, orange, anise, apple, vanilla)
Coconut Almond
Earl Grey Cream
Earl Grey Lavender (bergamot, lavender, orange, vanilla)
English Breakfast (regular or decaf available)
French Crème Brulee (caramelized sugar & vanilla)
Lady Londonderry (lemon balm & strawberry)
Mad Hatter Holiday Blend (cinnamon, clove, cranberry, orange)
Mad Hatter House Blend (bergamot, orange, chocolate)
Mom's Blend (sunflower, calendula, mango, orange, papaya)
Royal Wedding (raspberry, strawberry, kiwi, mango)
Rose Marzipan (almond, rose, vanilla, cardamom)
Sugared Maple

Green Tea

(mildly caffeinated)



Cherry Rose
Divine Temple (apricot, mango, papaya, pineapple, strawberry)
Jasmine
Maple Walnut
Watermelon Lime Basil



Herbal Tea

(non-caffeinated)



Chamomile Honey
Peppermint Patty (vanilla, peppermint, chocolate)
Raspberry Patch
Seasonal Punch (almond, apple, coconut, cinnamon, ginger)
Vanilla Cream

History of

THE WOODBURY HOUSE

The Woodbury House is the 2nd oldest house in Anoka County, and filled with a rich history! The house was built in 1857 by New York doctor Samuel Shaw, and was sold shortly after to The Woodbury Family transplanting from Massachusetts in 1860. In the Woodbury's possession, the house became a beacon of social events in the burgeoning Anoka, leaving a large impression on the Woodbury's youngest daughter, Mary Woodbury. Mary wrote extensively in her journals about the joys of growing up in the home and surrounding property along the riverfront.

The Woodbury's home was not immune to the tragedies at the time, however. During the Dakota-Indian War in 1862, the Woodbury's opened their home as a safe haven to injured soldiers, where they housed around 20 men seeking care and relief during that time.

Mary Woodbury became the lady of the house after her parents passed. She married, had children and raised her family in the home she too grew up in. The Woodbury Home remained the destination for socializing in Anoka well into the 1900's.

The house went through several renovations & changed many hands during the middle part of the 20th century, becoming less of a social destination, and settling into a family home for various Anoka families.

In the 1980's, John & Jill Weaver of Anoka purchased the house and brought a sense of community back to the Woodbury house, opening its doors to many social functions and meetings for clubs and organizations in Anoka. In 1994, the Weaver's even had a surprise guest in the form of famous Anokian Garrison Keillor, asking to come in and take a look. Like many locals who grew up in the area, he had always been captivated by the home. The Weavers remained & stayed in the Woodbury House until 2004 when John Weaver passed away.

In the mid 2000's, Woodbury House became a rental property and unfortunately fell into disrepair during these years. The City of Anoka purchased the home in 2012, unsure of what to do with the property, but certain they no longer wanted to see one of the grandest homes in the city neglected any further.

In 2013, The Mad Hatter entered an agreement with the City of Anoka to occupy and rehabilitate the house. The work required to bring the house back to life was extensive, but with the hard work and dedication from the City of Anoka and Tim & Liz Koch, The Woodbury House is one of Anoka's great gathering places once again.

