

Queen of Hearts

Fall/Winter 2022

Optional Starter Course

cup of soup OR honey-lavender dressed greens
with seasonal berries \$4.50

Scone Course

Maple Pecan Scone & Cream Scone
with Sweet Cream, Lemon Curd & Apple Butter

Savory Course

Mad Hatter Signature Chicken Salad
Herbed Cucumber Finger Sandwich
Pimento Cheese Finger Sandwich
Curried Egg Salad Phyllo Cup
Savory Tartlet

Dessert Course

Scrumptious Dessert Trio

Mimosa's

6 oz mimosa \$6
12 oz mimosa \$12

Thank You for joining The Mad Hatter for tea



Loose Leaf Tea

BLACK TEA

(CAFFEINATED)

ALICE'S TEA CAKE

BIRTHDAY CAKE

BLACK CURRANT

BOURBON CHOCOLATE

CANDY CANE

CHAI /

cinnamon, ginger clove, orange,
anise, apple & vanilla

COCONUT ALMOND

EARL GREY LAVENDER

EARL GREY CREAM

ENGLISH BREAKFAST/

regular or decaf

FRENCH CREME BRULEE

IRISH CREAM

LADY LONDONDERRY/

lemon balm & strawberry

MAD HATTER HOLIDAY/

cinnamon, clove, cranberry & orange

MAD HATTER HOUSE/

bergamont, orange & chocolate

MOM'S BLEND/

red current, pineapple, papaya,
orange sunflower & calendula

ROSE MARZIPAN /

almond, rose, vanilla & cardamon

ROYAL WEDDING/

raspberry, strawberry, kiwi & mango

SUGARED MAPLE



GREEN TEA

(MILDLY CAFFEINATED)

CHERRY ROSE

JASMINE

MAPLE WALNUT

WATERMELON LIME BASIL

DIVINE TEMPLE/

apricot, mango, papaya,
pineapple & strawberry

HERBAL TEA

(NON-CAFFEINATED)

CHAMOMILE HONEY

PEPPERMINT PATTY

RASPBERRY PATHC

VANILLA CREAM

SEASONAL PUNCH/

almond, apple, coconut,
cinnamon & ginger

"Yes that's it! Said the Hatter with a sigh, it's always tea time" ~ Lewis Carroll