

SOUP OF THE DAY

SERVED WITH A CHEDDAR HERB TEA BISCUIT, FRUIT SCONE OR GLUTEN FREE TEA BISCUIT

Small \$5.95

Large \$7.50

SOUP & SALAD COMBO \$13.95

YOUR CHOICE OF ONE OF THE TEAHOUSE MENU SALADS AND A SMALL SOUP WITH A FRUIT SCONE OR A CHEDDAR HERB TEA BISCUIT

GLUTEN FREE CHEDDAR HERB TEA BISCUIT AVAILABLE

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SMALL SOUP, SIDE SALAD OR KETTLE CHIPS & COLESLAW

GLUTEN FREE BREAD AVAILABLE

TEA SANDWICHES \$12.95 (CHOOSE EGG, SOCKEYE SALMON OR DILLY CHICKPEA)

TRADITIONAL TEA SANDWICHES MADE WITH CELERY, GREEN ONIONS AND MAYO. SERVED ON YOUR CHOICE OF WHOLE WHEAT OR WHITE BREAD OR MAKE IT A WRAP ADD \$1.00

(DILLY CHICKPEA IS VEGAN IF YOU ASK FOR NO BUTTER ON BREAD)

TEAHOUSE CHICKEN CLUB \$14.95

GRILLED CHICKEN, CRANBERRY MAYO, BACON, ROMAINE LETTUCE, TOMATO AND CHEDDAR CHEESE ON A TOASTED CIABATTA BUN

TURKEY AND PEAR MONTE CRISTO \$14.95

REAL ROASTED TURKEY BREAST SLICES, HOUSE MADE PEAR CHUTNEY, BRIE CHEESE AND SPROUTS ON EGG DIPPED BREAD

OPEN FACED SEAFOOD MELT \$15.50

IMITATION LOBSTER, REAL CRAB MEAT AND SHRIMP COMBINED WITH GREEN ONIONS, CELERY, SEASONINGS AND MAYO ON CIABATTA BREAD BAKED WITH SWISS CHEESE ON TOP

CLASSIC REUBEN SANDWICH \$14.95

WARMED CORNED BEEF, SAUERKRAUT AND SWISS CHEESE BETWEEN GRILLED MARBLE RYE BREAD

THAI CHICKEN WRAP \$14.95 (VEGAN OPTION AVAILABLE)

DICED CHICKEN, SWEET PEPPERS, SHREDDED CABBAGE, CARROTS, CUCUMBERS, EDAMAME, GREEN ONIONS AND HOUSE MADE PEANUT DRESSING IN A GRILLED WRAP

VEGGIE AND HUMMUS WRAP \$13.95 (VEGAN OPTION AVAILABLE)

SHREDDED CARROTS, DICED TOMATOES, CUCUMBER, RED ONIONS, SWEET PEPPERS, SPROUTS, FETA AND HOUSE MADE HUMMUS IN A WRAP

THE TEAHOUSE TRIO \$14.95

A TEAHOUSE FAVOURITE

HALF A WRAP OR SANDWICH FROM ABOVE AND YOUR CHOICE OF TWO OF THE FOLLOWING:

CUP OF SOUP, ONE OF OUR TEAHOUSE SALADS OR KETTLE CHIPS & COLESLAW

TEAHOUSE SALADS

SERVED WITH A CHEDDAR HERB TEA BISCUIT, FRUIT SCONE OR GLUTEN FREE TEA BISCUIT

Small \$9.95

Meal \$12.95

ADD CHICKEN, BACON OR SEASONED TOFU \$4.00 ADD REAL CRAB MEAT \$5.00

MANDARIN CASHEW SALAD

HERITAGE GREENS, MANDARINS, CANDIED CASHEWS, CRISPY WONTON SLIVERS AND SESAME SEEDS SERVED WITH OUR SIGNATURE MANDARIN-GINGER VINAIGRETTE DRESSING ON THE SIDE

STRAWBERRY FIELDS SALAD

HERITAGE GREENS, FRESH SLICED STRAWBERRIES, FETA, RED ONIONS AND CANDIED PECANS SERVED WITH OUR HOUSE MADE POPPY SEED DRESSING ON THE SIDE

RUSTIC CAESAR SALAD

ROMAINE TOSSED IN A GLUTEN FREE CAESAR DRESSING, TOPPED WITH CRISP BACON PIECES, GARLIC SEASONED CROUTONS AND SHAVINGS OF BLENDED ASIAGO, ROMANO AND PARMESAN CHEESE

BACON AND SPINACH SALAD

BABY SPINACH, BACON, SHREDDED EGGS, FRESH SLICED MUSHROOMS AND RED ONION SERVED WITH OUR HOUSE MADE BALSAMIC DRESSING ON THE SIDE

MAINS

ALL MAINS ARE SERVED WITH YOUR CHOICE OF SMALL SOUP OR CHOICE OF SALAD

ADD \$1.00 TO MAKE ANY MAIN A TRIO

QUICHE \$14.75

A CUSTOMER FAVOURITE. TRY OUR HOUSE MADE QUICHE BAKED FRESH DAILY

BUTTERNUT AND SPINACH LASAGNA \$15.50 (GLUTEN FREE)

A CREAMY BUTTERNUT SQUASH RICOTTA PUREE AND SPINACH BETWEEN LAYERS OF LASAGNA NOODLES TOPPED WITH MOZZARELLA AND PARMESAN CHEESE

CHICKEN, ASPARAGUS AND MUSHROOM CREPE \$15.50 (VEGETARIAN OPTION AVAILABLE)

CREPES FILLED WITH DICED CHICKEN, ASPARAGUS AND SAUTÉED MUSHROOMS IN A HOLLANDAISE SAUCE TOPPED WITH SWISS CHEESE

ROASTED VEGETABLE STUFFED PORTOBELLO \$15.25 (GLUTEN FREE) (VEGAN OPTION AVAILABLE)

ROASTED PORTOBELLO STUFFED WITH A HERBED RICOTTA, ROASTED PEPPERS, ZUCCHINI, SUN DRIED TOMATOES, CARAMELIZED ONIONS AND EGGPLANT TOPPED WITH MOZZARELLA

CRAB CAKES \$15.75

TWO CRAB CAKES TOPPED WITH FRESH ASPARAGUS AND FINISHED WITH HOLLANDAISE SAUCE

BLACK BEAN & PORTOBELLO VEGGIE BURGER \$14.95

HOUSE MADE BLACK BEAN AND PORTOBELLO PATTY TOPPED WITH PROVOLONE, RED PEPPER AOILI, RED ONIONS AND FRESH SPROUTS SERVED ON A TOASTED PRETZEL BUN

OLD FASHION MACARONI AND CHEESE \$13.50 (ADD BACON \$2.50)

CAVATAPPI NOODLES TOSSED IN OUR HOUSE MADE CHEESE SAUCE, TOPPED WITH SHREDDED CHEDDAR CHEESE, FINISHED WITH BREADCRUMBS AND BAKED TO PERFECTION

KID'S MENU \$6.50

CHOICE OF GRILLED CHEESE, MAC & CHEESE OR PB & J
SERVED WITH KETTLE CHIPS & FRUIT

DELICIOUS HOMEMADE DESSERTS \$6.95

GLUTEN FREE OPTIONS AVAILABLE

NON-ALCOHOLIC BEVERAGES \$2.75

COFFEE, ASSORTED TEA, HOT CHOCOLATE, LEMONADE, ICED TEA, JUICE AND POP

ALCOHOLIC BEVERAGES

HOUSE WINES

WINE SPRITZER	5oz GLASS	8oz CARAFE	16oz CARAFE	24oz BOTTLE
\$6.95	\$7.25	\$9.25	\$17.50	\$25.50

WHITE

Lindemans Bin 85
Pinot Grigio

BLUSH

Beringer Main & Vine
White Zinfandel

RED

Lindemans Bin 40
Merlot

BEER & SPIRITS

BEER DOMESTIC \$5.50 IMPORTED \$5.95
(ASK ABOUT OUR SELECTION)

ASSORTMENT OF BAR SHOTS \$5.50
PREMIUM SHOTS \$5.95

Situated in a charming garden setting, the Teahouse Garden patio is open daily May to September
(weather permitting)

We also provide a unique place for bridal or baby showers. Evening and Sunday bookings are available for
private functions

Local products are used daily in our restaurant, including fresh herbs & tomatoes from our own garden
(when available)

The Teahouse History

Christopher Dent built the house for his bride-to-be Eva in 1906. In the 1950's Calvert M. Carruthers owned the farm and farmhouse. He allowed The Red Cross to house Hungarian refugees there after the Communist takeover of their country. Some of the former refugees still come to see the house. The DeGroot family bought the farm in 1980 to expand their nursery and greenhouse. The Teahouse is only partially visible from the road, located directly behind DeGroot's Nurseries. Customers must walk through the nursery to get to the Teahouse.
(accessibility limited, contact for more information)