

CLASSICALLY-INSPIRED TEA EXPERIENCE

\$16

Includes your choice of tea

Three tea sandwiches:

Tuna, caper dill cream on wheat bread
Turkey, brie, blackberry on sourdough bread
Cucumber on classic white bread

Three pastries:

Fresh fruit tart
Opera torte
Macaron

Assorted fruit, petite scone and orange devonshire cream




SOUPS, STARTERS AND SALADS

Cup

\$4

Bowl


\$6

Chicken Velvet 
or Soup Du Jour
Served with petite baguette

Chicken Cobb *Available gluten free* \$12
Grilled chicken, iceberg bowl, blue cheese,
bacon, tomatoes, egg, creamy avocado dressing
Served with petite baguette

Shrimp Cocktail *Gluten free* \$10
Five shrimp, cocktail sauce, cucumber

Pomegranate Pistachio Salad \$9
Available gluten free
Field greens, winter spiced pistachios,
apples, brie, pomegranate vinaigrette
Served with petite baguette

Chicken Salad *Available gluten free*  \$11
Chicken salad with apples and grapes,
Served with walnut bread

SANDWICHES

Served with a petite pomegranate pistachio salad or pommes frites

Classic Club \$12 

Ham, turkey, bacon, swiss cheese, lettuce, tomato, shaved red onion,
sun-dried tomato mayonnaise, toasted white bread

BLT&C \$11

Peppered bacon, lettuce, tomato, cucumber, garlic aioli, rustic oat bread

Orange Cranberry Turkey \$12

Turkey, orange cranberry chutney, apples, brie, walnut aioli, wheatberry bread

Zucchini Tomato Melt \$12

Roasted zucchini, roasted sweet red peppers, tomatoes, provolone,
basil mayonnaise, sourdough bread

ENTRÉES

Served with petite baguette

Chicken Pot Pie \$12 

An L.S. Ayres tradition: Chicken, peas, carrots, herb cream sauce, puff pastry

Seared Salmon \$16 *Available gluten free*

Seared sustainably-raised salmon, chardonnay cream sauce, sweet pea risotto,
asparagus, crispy onion

Maple Cider Breast of Chicken \$15

Frenched chicken breast, maple cider pan sauce, sweet corn pudding, green beans

Beef Short Ribs \$16 *Gluten free*

Slow roasted beef short ribs, rosemary sherry demi glace, roasted garlic mashed potatoes, carrots



BEVERAGES

TEA, COFFEE, AND COCOA

Tea \$2.95

*English breakfast, Earl grey lavender, Honeybush caramel,
Tropical green, or Ginger peach*

Iced Tea \$2.95

Estate-Grown Coffee \$2.95

House blend or decaffeinated

Hot Cocoa \$2.95

Served with whipped cream and chocolate shavings

CAUTION: Beverages are hot, and can cause burns especially to children.

CHAMPAGNE

Peach Bellini \$6.50

Mimosa \$6.50

Champagne \$6.50

SOFT DRINKS

Pepsi Soft Drinks \$2.95

*Pepsi, Diet pepsi, Sierra mist, Dr. pepper, Mountain dew,
Diet mountain dew, Wild cherry pepsi, Minute maid lemonade*

Boylan Soda \$3.25

Root beer, Diet root beer, Black cherry, Diet black cherry, Orange

Nantucket Nectars Juice \$3.25

Pomegranate cherry, Orange mango, Apple, Pineapple orange guava

Milk \$2.00

2% or low-fat chocolate



CHILDREN'S MENU

Served with fruit salad or fries

Chicken Fingers \$8

Hot Dog Knapsack  \$8

Penne and Meatballs \$8
with Marinara or Butter

CHILDREN'S CLASSICALLY-INSPIRED

TEA EXPERIENCE \$10

*Includes hot tea or
hot cocoa with mini marshmallows*


Two Tea Sandwiches:


*Peanut butter and jelly on classic white bread
Turkey and cheese on wheat bread*


Two Tea Pastries:

*Fresh fruit tart
Two mini chocolate chip cookies*

DESSERT

Pecan Ice Cream Ball  \$4
*Vanilla bean ice cream covered in pecans,
hot fudge, whipped cream, cherry*

Meyer Lemon Cake  \$6
*Yellow sponge cake, lemon scented
whipped cream*

Clown Cone  \$4
*Vanilla bean ice cream with fruit flavored
candy, whipped cream, topped with a
sugar cone*

