

TEA LEAVES & THYME

Starters

- Hibiscus Blossoms** – Delicate edible flowers stuffed with herbed goat cheese. 8.
- English Sausage Rolls** – Spicy sausage wrapped in a light flaky puff pastry served with orange marmalade. 6.
- Crab Cake** – A lighter portion of our delectable crab cake with a drizzle of citrus aioli. 8.
- Cup of Sun-dried Tomato and Roasted Pecan Soup OR House made Soup of the Day (GF)(VEG)** 4.

Entrees

Unless otherwise specified, all entrees are served with scones and our house salad of mixed greens topped with mandarin oranges, toasted almonds, and citrus vinaigrette dressing.

- Soup** - A hearty bowl of our sun-dried tomato and roasted pecan soup OR our house made soup of the day. 9.
- Chicken Salad (GF)** – Tender white meat chicken tossed with finely chopped celery, sliced red grapes, and blended with a honey herb mayonnaise, then topped with toasted almonds. 10.
- Chicken Salad Croissant** – Our house made chicken salad served on a warm, flaky butter croissant. 11.
- Salad Trio (GF)** – One serving of our house made chicken salad served with scones and your choice of two of the following items: a cup of soup, pineapple orange pasta salad, frozen fruit champagne salad, or a small house salad. 12.
- Pecan Encrusted Chicken Salad (GF)** – Breast of chicken marinated in honey mustard, rolled in pecans and roasted, sliced and served warm over a bed of mixed field greens tossed with roasted red grapes, crumbled bleu cheese and topped with our house made caramelized onion vinaigrette dressing. 12.
- Pinwheel** – Smoked turkey breast, baked ham, provolone cheese, herbed cream cheese, and leaf lettuce rolled on soft Armenian bread. 9.
- Mexican Pie (GF)(VEG)** – A corn based soufflé topped with sour cream, scallions, salsa, and cheddar cheese. 10.
- Quiche of the Day** – A daily selection of our house made quiches rich with eggs, heavy cream, and cheeses. 10.
- Crab Quiche** – Our savory quiche made with special and lump crab, eggs, heavy cream, and Swiss cheese. 12.
- Crab Cakes** – Two lightly seasoned and sautéed crab cakes drizzled with a citrus aioli. 13.
- Savory Tartlets (VEG)** – Two sweet shells baked with a blend of Italian herbs, cheeses, and sun-dried tomatoes. 9.

(GF) denotes menu items that can be gluten free. We will substitute fruit for scones.
(VEG) denotes menu item is vegetarian

TEA LEAVES & THYME

Our Tea Service

Traditional afternoon tea served all day

Light Afternoon Tea

Choice of Tea
Freshly baked scones served with
lemon curd and amaretto cream
Seasonal fresh fruit
Assorted Finger Sandwiches
Assorted house made sweet treats

13.00 per person
Gluten Free 16.00

Classic Afternoon Tea

Choice of Tea
Light Afternoon Tea
accompanied by your choice of:
Chicken Salad Croissant,
Sundried Tomato Tartlet, or
Chicken Salad on Lettuce

16.50 per person
Gluten Free 19.50

Queen's Tea

Choice of Tea
Our Classic Afternoon Tea
with the addition of a
house made soup and salad served
with a
sparkling tea punch

22.00 per person
Gluten Free 25.00

For the younger set we offer our . . .

Mad Hatter's Tea

Choice of Tea or Hot Chocolate
Freshly baked scones served with lemon curd and amaretto cream
A selection of finger sandwiches sure to delight
Assorted special sweet treats

12.00 per child
Gluten Free 15.00

Side order of (3) scones with lemon curd and amaretto cream

5.

Beverages

Our Premium Loose Leaf Teas:

Bottomless pots of freshly brewed tea 3. per person

Iced teas: Raspberry, Peach, or Moroccan Mint 3.

Small Pot of hot chocolate 3.

Soft Drinks: 3.

Coke, Diet Coke, Sprite

Sweet Endings

Our Dessert Plate – a sweet selection (4) of today's bite-sized treats 4.

Tea Leaves & Thyme

Beginning as a dream of two friends around their kitchen tables, Tea Leaves & Thyme has become one of the most popular destinations for tea in the Atlanta area. Kim Jordy, with the help of her friend, Suzanna Spollen, opened her first location in downtown Woodstock in 1997 with seating for 25. Expansion was quickly necessary in order to accommodate tea lovers from across the Atlanta area. After 5 years, the restaurant relocated to its current home at the historic Dawson House.

Kim's mother was of British descent, always with a cup of tea in hand, passing to Kim her passion for the British beverage. Her father, a classically trained chef and restaurateur, helped his daughter realize her dream. His loving hands crafted the tables now seating our guests.

Tea Leaves & Thyme is a success story of family and friends uniting for a common goal. Kim's husband, Glynn, and three sons, Jason, Zachery, and Caleb all contributed to their mother's adventure, helping in the kitchen, in the dining room, and with other duties as needed.

Our true success story, however, lies in the continued patronage of the many guests returning through the doors each weekday. Thank you for making Tea Leaves & Thyme a special place for your celebrations, gatherings, and your own unique experiences.

Adapted from *The Great Tea Rooms of America*
Available in our gift shop