

The Tea House

Meriwether Godsey in partnership with Lewis Ginter Botanical Garden

Soup or Salad

Cup of Roasted Red Pepper & Crab Soup 5.50

Cup of Soup du Jour 4.50

Spring Caesar Salad
romaine & butter lettuces tossed with a roasted tomato Caesar dressing & topped with shaved
parmesan & toasted pita strips 8.50

Add grilled chicken 11.00

Fattoush
cucumbers, cherry tomatoes, red onion, olives & feta mixed with romaine, fresh mint & cilantro
tossed with warm lemon vinaigrette 8.00
Add sautéed shrimp 11.50

Spring Vintner's Salad
mixed greens topped with marcona almonds, blue cheese & balsamic-vanilla infused peaches;
citrus vinaigrette

Above salads also served in an appetizer size

Duck a l'orange Salad
mixed greens topped with an orange marmalade glazed duck breast & dried cherries; citrus
vinaigrette 12.50

Tea House Sandwiches

with choice of mini caprese salad, roasted Yukon gold potato salad, fresh fruit, french fries or
housemade chips

Brie & Peach Panini
creamy brie & peaches with spinach & a brush of honey butter on toasted ciabatta 9.50

Vegetarian Gyro
grilled strips of zucchini, eggplant & red bell pepper & housemade hummus in olive flat bread;
with lettuce & tomato 9.00

Muffuletto Panini
imported salami, mortadella & provolone on grilled sour dough with roasted peppers & olive
tapenade 10.00

Baja Fish Tacos
battered tilapia strips topped with shredded lettuce, pico de gallo & caper tartare sauce in warm
flour tortillas 10.50

Tea House Plates

Crook's Corner Shrimp & Grits
stone ground grits with cheddar & Tabasco topped with large shrimp sautéed with bacon,
mushrooms, scallions roasted tomato & garlic 13.00

Mini Lamb Burgers

two 3 ounce burgers of ground lamb, feta, fresh mint & Moroccan spices on petite Kaiser rolls with tzatziki 11.50

Gravalax

thinly sliced cured Norwegian salmon w/ capers, red onion, sliced egg, pumpernickel toast points 10.00

Breads & Spreads

housemade pimento cheese, salmon caviar & creamed cheese spread & hot pepper jelly with a variety of crackers & breads; grapes & spiced pecans 9.50

Pasta of the Day

chef's choice from traditional & eclectic selections (priced daily)