

the tea house

Meriwether Godsey in partnership with Lewis Ginter Botanical Garden

soups or salads

cup of roasted red pepper & crab soup 5.50

bowl of roasted red pepper & crab soup 7.75

soup du jour 4.50

bowl of soup du jour 6.75

*meriwether's caesar salad crisp romaine tossed with meriwether's caesar dressing & topped with shaved parmesan & housemade herb croutons 9.50

add sautéed shrimp 13

*roasted vegetable salad mixed baby greens with roasted asparagus, carrots & beets topped with pumpkin seeds; lemon vinaigrette 11

*autumn vintner's salad mixed baby greens with oven-roasted grapes, poached pears, parmesan & marcona almonds; champagne vinaigrette 12

add grilled chicken 14.50

**salads served in appetizer portion*

spinach & chicken liver salad fresh baby spinach wilted with a warm balsamic dressing & tossed with bacon, red onion & sautéed chicken livers 13.50

tea house sandwiches

choice of side: wheat berry raisin & cranberry salad • curried grapes & feta • snow pea & carrot salad • french fries or sweet potato fries

meatloaf reuben housemade beef meatballs topped with melted swiss cheese on a pretzel hoagie with 1000 island dressing; & sweet & sour napa cabbage slaw 12.50

oyster po' boy a la rockefeller breaded & fried oysters on a french roll with a spinach, marscapone & parmesan spread & shredded romaine 13

shredded chicken tacos slow cooked shredded chicken thighs braised in a mole of tomato, chile, raisins, cinnamon & bittersweet chocolate served in toasted corn tortillas & topped with shredded romaine, sliced mild chiles & toasted sesame seeds 12

open faced sweet potato sandwich grilled jerk- seasoned sweet potato slices on a toasted pretzel roll with a spinach & parmesan spread topped with a caribbean mango relish & balsamic glaze 10.50

tea house plates

pork stir-fry marinated pork tenderloin stir-fried with baby corn, carrots, water chestnuts & edamame over soba noodles 12.50

shrimp & grits jumbo shrimp sautéed with bacon, mushrooms, roasted tomatoes, scallions on stone ground cheesy grits 13.50

bangers & mash grilled irish pork sausages served on mashed potatoes with onion gravy 13

ploughman's lunch brie, sharp cheddar & gouda with grapes, fig marmalade & assorted crackers 11

pasta of the day chef's choice from traditional & eclectic selections priced daily

