

The Tea House
Meriwether Godsey in partnership with Lewis Ginter Botanical Garden

Soup or Salad

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| Cup of Roasted Red Pepper & Crab Soup | 5.50 |
| Cup of Soup du Jour | 4.50 |
| Spring Caesar Salad romaine hearts & butter lettuce tossed with a roasted tomato Caesar dressing & topped with shaved parmesan & asparagus spears | 9.00 |
| Add grilled chicken | 11.50 |
| Greek Salad romaine & butter lettuces, kalamata olives, red onion, tomatoes & feta cheese with a lemon-herb vinaigrette & warm flatbread | 11.00 |
| Add sautéed shrimp | 14.50 |
| Spring Vintner's Salad seasonal baby greens w/ kirsch soaked dried cherries, roasted macadamia nuts & boursin crostini; vanilla vinaigrette | 10.50 |

Above salads also served in an appetizer size

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| Caribbean Pork Salad grilled skewers of jerk seasoned pork loin atop mixed greens with red onion, tomato & grilled pineapple; lemon vinaigrette | 12.50 |
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Tea House Sandwiches

with choice of English pea salad, orzo with asparagus & lemon, fresh fruit, french fries or housemade chips

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| *Grilled Tuna Panino 6oz grilled tuna steak with sliced cucumber & pickled ginger on a toasted bun with wasabi mayonnaise | 13.00 |
| Open Faced Vegetable Melt herb foccaccia layered with oven-raoasted tomato slices, caramelized mushrooms & onion, roasted asparagus broiled with a gouda sauce | 9.50 |
| Butter Chicken Sandwich boneless chicken thighs simmered in tomato cream sauce w/ authentic Indian spices & folded in warm naan bread | 11.50 |
| Southern Dip shaved oven-raoasted pork loin on a crusty roll with rosemary jus for dipping | 10.50 |

Tea House Plates

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| Thai Chicken Curry boneless chicken breast simmered in a spicy sauce of red curry & coconut milk served over jasmine rice | 13.00 |
| *Black & Blue Sliders three burgers of black angus beef with blue cheese, parsley, sage & worcestershire on mini challah rolls; housemade steak sauce | 11.50 |
| Add Bacon | 12.00 |
| Crostini Platter trio of toppings on housemade crostini; tomato, feta & caper tapanade, white bean & sage spread with spinach & pinenuts, merlot jelly | 9.50 |
| Gravalax thinly sliced Norwegian salmon with capers, red onion, sliced egg & pumpernickel toast points | 12.00 |
| Pasta of the Day chef's choice from traditional & eclectic selections | priced daily |

**Meat & seafood that are rare are undercooked. Consuming these may increase your risk of food borne illness.*