



infusion tea

FOOD MENU

Welcome to INFUSION TEA

Enjoy a cup of tea with your meal.

All our teas are available hot or iced, by a single cup/glass or a pot/pitcher to share. Rare teas have a \$1 premium per cup; \$2 per pot.

Tea for one \$3.10

Pot or Pitcher \$6

Iced tea of the day \$2.75 (complimentary refills)

See Tea Menu for tea varieties and how to buy loose tea to take home. See reverse side of this menu for a complete beverage menu.

SEASONAL OFFERINGS

- Antipasto Board \$7
Peppadew peppers, Ciliegine Mozzarella and marinated artichoke hearts on skewers.
Not-so-classic BLT \$8
'Bacon', spinach, tomato and sun-dried tomato aioli on fresh white bread, pressed to perfection.
Mexi-grilled Cheese \$8
Cheddar cheese, black beans, sweet corn, red peppers, cilantro and sun-dried tomato aioli warm pressed on thick cut Ciabatta.

- Pomegranate Salad \$8
Baby spinach, feta cheese, candied walnuts, thinly sliced red onion and pomegranate seeds dressed with apple cider vinaigrette make this salad a great balance of sweet and savory.
Meatball Burrito \$8
A classic meatball sub with everything including the marinara and Havarti on top of our amazing eggplant meatballs wrapped into a burrito and pressed. Comfort food at its best.

BREAKFAST Served daily until 11:00am

- The English Pear \$5
A whole wheat English muffin with cream cheese and our roasted pears, toasted and served open faced.
Mom's Oatmeal \$5
Stick-to-your-ribs oatmeal with fresh fruit and candied walnuts.
Sunshine Granola Bowl \$6
Olde Hearth's all-natural granola with fresh fruit and almond milk.
Good Mornin' Burrito \$7
A filling start to the day: scrambled egg, veggie sausage, potato, onion, green pepper and Colby-Jack cheese.
Breakfast Quiche \$8
Quiche of the Day served with perfectly seasoned breakfast potatoes.

TEA SANDWICHES

- Classic Cucumber \$7
Refreshing cucumber and cream cheese served classic tea-sandwich style: triple-decker white and wheat quarters sans crusts.
Sun-dried Special \$7
Sun-dried tomato spread, cream cheese, cucumber and spinach on bakery-style wheat bread.
Mediterranean \$8
Organic spinach, roasted eggplant, pesto cream cheese, and rich tomato spread served on whole wheat.
Herbed Cream Cheese \$8.25
Cream cheese and delicate herbs with walnuts and dried cranberries on sweet fruit-and-nut bread.
+\$1 Gluten-Free Bread

WHOLE WHEAT WRAPS

- Nut & Honey \$8
Local honey, organic cashew nut butter, bananas, strawberries, and granola for a sustaining wrap.
Egg Salad \$8
Classic egg salad topped with field greens and tomato.
Avocado Delight \$8
An Infusion favorite: organic avocado, hummus, tomato, sunflower seeds and spinach.
Hummus and Veggie \$8
Laden with fresh veggies including tomato, spinach, red onion, bell pepper, shredded carrot and cucumber on a generous spread of our creamy hummus.
+\$1 Gluten-Free Bread

AFTERNOON TEA

Tea for two or more \$16 per person

A pot of tea of your choosing served with a 3-tier tray of our finest pastries: scones with cream and jam, fresh baked cookies and breads and three types of tea sandwiches. (2 people minimum)

This isn't fast food. We make your food with fresh ingredients when you order it. Your patience is appreciated.

LUNCH COMBO \$8.95

Available daily until 3pm. Served with Iced Tea of the Day.

SELECT 2 OF THE FOLLOWING

- 1/2 salad | 1/2 soup | 1/2 tea sandwich | 1/2 wrap* (as sandwich)

*1/2 wrap made as a sandwich on whole wheat bread or vegan white

+\$2 Quiche +\$2 1/2 Panino +\$1 Hot Tea

SPECIAL EVENTS

Infusion Tea offers full service event planning for bridal and baby showers, birthday parties, rehearsal dinners and more.

We also offer coordination on catering for events of any size.

See what we offer to make your next occasion wonderful at www.infusiontea.us.

Vegan GF Gluten-Free

SOUPS

- Tempeh Chili \$5.25
Our famous blend of mild spices, beans, crumbled tempeh, nuts, corn and tomato goodness.
Garden Gazpacho \$5.25
Served chilled, cucumbers, celery, green peppers and fire-roasted tomatoes, and a hint of spice give this popular soup our signature flare.
Soup of the Day \$5.25
Homemade daily, ask for today's pick.

SALADS

Add hardboiled egg or tempeh taco crumbles to any salad for additional protein +\$2

Raspberry Salad **\$8**

Organic field greens topped with candied walnuts, bleu cheese crumbles and dried cranberries, dressed with an organic raspberry vinaigrette.

Roasted Pear **\$8**

Organic field greens sprinkled with blue cheese and drizzled with a balsamic reduction, finished with pecan crisp crackers and caramelized pears.

Milton Special **\$8.25**

Organic field greens, roasted beets, dried cranberries, sunflower seeds, tomato, cucumber, hummus and tabouleh, drizzled with a balsamic reduction. A College Park classic!

The Admiral **\$8**

Our own three-bean blend featuring edamame, with cranberry and carrot in sweet vinaigrette served with avocado and tomato slices on a bed of spinach.

Tempeh Taco Salad **\$8.25**

Savory, seasoned tempeh, black beans, cucumbers and tomatoes on organic field greens with mild salsa and crispy organic corn tortilla chips, topped with house-made chipotle sour cream dressing.

The Uptown Apple Salad **\$8**

Silky avocado and crisp apple slices, with the kick of red onion, blue cheese, and candied walnuts on a bed of spring mix, with our fresh new citrus vinaigrette.

Fruit Bowl **\$5**

Seasonal fresh fruit, organic when available. Add a side of yogurt and granola for \$1.

PANINI

On thick-cut Ciabatta

Grilled Cheese **\$8**

Sharp cheddar and creamy Havarti, melted to perfection. Add bacon for \$2.

Caprese Panino **\$8**

Our twist on the classic caprese with tomatoes, basil, Havarti, and sun-dried tomato aioli on toasted Ciabatta.

Chèvre Panino **\$8.50**

Creamy herbed goat cheese layered with spinach, marinated artichoke, olives and tomato, grilled on hearty Ciabatta.

Portobello Panino **\$8.50**

Marinated Portobello caps, spinach, tomato, red onion, and pesto cream cheese smothered with melted Havarti.

Pesto Panino **\$8.50**

Roasted red peppers, artichoke hearts, eggplant, spinach, tomato and fresh basil pesto grilled crisp.

PIZZAS

Suitable as a main portion for 1 or a light bite for 2. Served on our multigrain pizza crust and topped with our fresh herb blend.

Greek Pizza **\$8.50**

Tomatoes, red onions, and olives, topped with feta cheese.

White Pizza **\$8.50**

Veggie sausage, green peppers, red onion, and pesto cream cheese topped with creamy Havarti on our crispy multigrain crust.

Middle Eastern Pizza **\$8.50**

Hummus topped with eggplant, roasted red peppers, Kalamata olives, goat and feta cheeses, fresh basil and olive oil drizzle.

Goat Cheese Pizza **\$8.50**

Sun-dried tomato spread, mushrooms and pine nuts on creamy goat cheese.

FAVORITES

Quiche of the Day **\$8**

A slice of homemade quiche served warm with an organic green salad.

Sweet Potato Tacos **\$8**

Roasted sweet potatoes, cheddar jack cheese, fresh guacamole and chipotle sour cream make these tacos irresistible.

Cauliflower Chickpea Tacos **\$8**

Served with crispy kale slaw, cilantro, guacamole, and sour cream.

Chili Lime Burrito **\$8**

Hearty black beans, rice, tomato, chipotle sour cream, our signature chili sauce, and Colby-Jack cheese.

Southwest Burrito **\$8**

Southwest-seasoned tempeh, black beans, rice, onions, tomato, Colby-Jack cheese and our smoky chipotle sour cream.

Sausage & Potato Burrito **\$8**

Veggie sausage joins roasted potatoes, peppers and onions, spinach, salsa and Colby-Jack for a satisfying burrito.

Mushroom Quesadilla **\$8.25**

Roasted mushrooms, spinach and cheddar jack on pressed flatbread, with fresh salsa, sour cream and guacamole.

The Jack Kerouac Quesadilla **\$8.25**

This namesake quesadilla features black beans, corn, roasted red peppers, green onion, cilantro and Colby-Jack cheese on pressed flatbread served with salsa, sour cream and guacamole.

+ \$1 Make any Burrito or Quesadilla Vegan

PLATTERS

Seasonal Fruit & Cheeseboard

Irish Cheddar, Smoked Gouda, and creamy Havarti served with seasonal fresh fruit and crostini.

Small: **\$10** Large (suitable for sharing): **\$16**

Chèvre Cheeseboard

Herbed goat cheese spread with carrots, cucumbers, green peppers, and crostini.

Small: **\$10** Large (suitable for sharing): **\$16**

Hummus, Pita and Veggies **\$7.25**

A generous portion of toasted pita and fresh veggies to dip in our tasty hummus.



DINNER COMBO **\$11.95**

Includes a glass of house wine or iced tea of the day

SELECT 2 OF THE FOLLOWING

1/2 salad | 1/2 soup | 1/2 tea sandwich | 1/2 wrap*

+ \$2 Quiche + \$2 1/2 Panino + \$1 Hot Tea

*1/2 wrap made as a sandwich on whole wheat bread, or vegan white

BEVERAGES

All teas are available hot or iced, single serving or by the pot/pitcher. Rare tea additional.

Tea

Tea for One (hot or iced) **\$3.10**
Pot or Pitcher **\$6.00**
Iced Tea of the Day (free refills) **\$2.75**

Tea Lattes

Chai Latte **\$4.50**
Green Tea Latte **\$4.50**

Coffee

French-pressed on demand **\$3.50**
Regular or decaf

Café Latte/Cappuccino

Regular or flavored **\$4.50**
Ask barista for current syrup selections

CHILDREN'S MENU

Ages 12 and under, please.

Fruit & Cheese Pinwheel **\$4**

Cheese cubes served with cut fruit and a yogurt dip.

Apple Quesadilla **\$5**

Melted cheddar and organic apple slices in a whole wheat tortilla.

Mom's Grilled Cheese **\$4**

Just like Mom makes: buttered white bread topped with Cheddar, then warmed on the press.

Cashew Butter and Jelly **\$4**

Organic cashew butter and strawberry preserves on whole wheat.

Grapes **\$2**

A side of delicious grapes.

 Vegan  Gluten-Free

407 999 5255 | www.infusiontea.us | College Park