



infusion tea

FOOD MENU

ENJOY A CUP OF TEA

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 \$3.50 Pot or Pitcher \$6.50 Iced tea of the day \$3.20

(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.

AFTERNOON TEA

Tea for 2 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)

+\$2 Gluten-Free or Vegan

HAVE IT YOUR WAY \$9

in a RICE QUINOA BOWL

over ORGANIC GREENS

in a WHOLE WHEAT WRAP

on GLUTEN-FREE BREAD

Avocado Delight (V)

A favorite: organic avocado, hummus, tomato, sunflower seeds and spinach.

Nut & Honey

Local honey, organic cashew nut butter, bananas, strawberries and granola.

Roasted Veggie (V)

Roasted sweet potato, onion, bell pepper and cauliflower with green goddess dressing.

Mediterranean

Hummus, spiced chickpeas, cucumber, tomato, olives, feta and tahini dressing.

Hummus and Veggie (V)

Full of fresh veggies including tomato, spinach, red onion, bell pepper, shredded carrot, cucumber and creamy hummus.

California Cobb

Chopped egg, avocado, bleu cheese, herbs, tomato, walnuts, pickled red onions and microgreens topped with green goddess dressing.

Quinoa Caprese

Diced tomatoes, avocado, cheese, basil, olive oil, cracked black pepper and sea salt.

Chickpea "Chicken" Salad

Mashed chickpeas, celery, red onion and grapes in a creamy mayonnaise-based dressing.

Everything but the Kitchen Sink

Generous scoops of hummus, sweet potato, black beans, cauliflower and chickpeas over microgreens, served with chipotle sour cream and avocado ranch.

Egg Salad

Classic egg salad with field greens and tomato.

Spiced Chickpeas (V)

House-made smoky spiced chickpeas, spinach and creamy tahini dressing.

Deli Combo

Scoop of egg salad, scoop of chickpea "chicken" salad, tomato and lightly dressed field greens.

Crunchy Ginger (V)

Soy marinated tempeh, chopped cashews, cilantro, lime juice, kale slaw and ginger dressing.

Tex Mex

Ancho lime lentils, black beans, field greens, tomato, avocado, shredded cheese and chipotle sour cream.

ADD ONS +\$2 Hard-boiled egg • Tempeh (Ginger/Soy or Taco) • Buffalo Cauliflower Bites • Scoop of Lemony Edamame Hummus

YOU PICK 2 COMBO \$8.95

Served with Iced Tea of the Day. Substitute Hot Tea +\$1

mix & match

half salad half soup half panino +\$2

half tea sandwich quiche +\$2

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

BREAKFAST

Served all day, every day.

Quiche of the Day \$8

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

The English Pear \$6

A whole wheat English muffin with cream cheese and our roasted pears, toasted and served open faced.

Sunshine Granola Bowl \$7

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, Colby-Jack cheese topped with chipotle sour cream.

Your patience is appreciated

This isn't fast food.

We make your food with fresh ingredients when you order it.

SOUPS \$5.50

Tempeh Chili (V) (GF)

Our famous blend of mild spices, beans, crumbled tempeh, nuts, corn and tomato goodness.

Soup of the Day

Homemade daily, ask for today's pick.

(V) Vegan (+\$1 Make it Vegan)

(GF) Gluten-Free (+\$1 Make it Gluten-Free)

SALADS \$8.50

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

Raspberry Salad (GF)

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

Roasted Pear

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

Milton Special (V) (GF)

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

Tempeh Taco Salad (V) (GF)

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

PIZZAS \$9

Suitable as a main portion for 1 or a light bite for 2. Served on flatbread.

White Pizza

Veggie sausage, green peppers, red onion, and pesto cream cheese topped with creamy Havarti.

Middle Eastern Pizza

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

Goat Cheese Pizza

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

Buffalo Pizza

Buffalo cauliflower bites, green onion, ranch dressing, hot sauce and Havarti.

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**

Hummus, Pita and Veggies (V) \$7.25

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

FAVORITES \$8.75

Avocado Toast (V)

Thick-cut ciabatta bread toasted with ripe avocado, pickled red onions and organic microgreens drizzled in our house made citrus vinaigrette.

Southwest Burrito

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

Buffalo Cauliflower Tacos (V)

Buffalo cauliflower bites drizzled in ranch dressing topped with lettuce.

Sweet Potato Tacos

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

Cauliflower Chickpea Tacos

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

Ancho Lentil Tacos

Ancho chiles make these sweet and spicy lentil tacos amazing. Each is topped with fresh pico and organic greens.

Mushroom Quesadilla

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

The Jack Kerouac Quesadilla

This quesadilla has a blend of black beans, corn, roasted red peppers, green onion, cilantro and Colby-Jack cheese on pressed flatbread with pico, sour cream and guac.

TEA SANDWICHES \$8

Classic Cucumber

Cucumber and cream cheese served classic tea-sandwich style: triple-decker white and wheat quarters sans crusts.

Herbed Cream Cheese

Cream cheese and delicate herbs with walnuts and dried cranberries on sweet fruit-and-nut bread.

Lemony Edamame Avocado (V)

Lemony edamame hummus with a thick slice of avocado and topped with microgreens.

PANINI \$9

On thick-cut ciabatta

Grilled Cheese

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

Portobello Panino

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

Pesto Panino (V)

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

Avocado Panino

Ripe avocado, Havarti, tomato, spinach and pesto cream cheese.

CHILDREN'S MENU \$5

Ages 12 and under, please.

A Few of Your Favorite Things (V)

Muffin tin filled with hummus, cashew butter, carrots, celery, raisins and sunflower seeds.

Black Beans and Rice

Our blend of black beans and rice, served with avocado and ranch dressing.

Cheese Quesadilla

Melted cheddar in a whole wheat tortilla with apple slices on the side.

Mom's Grilled Cheese

Just like Mom makes: buttered white bread topped with Cheddar, warmed on the press, and served with apple slices.

Cashew Butter and Jelly

Organic cashew butter and strawberry preserves on white bread.

BEVERAGES

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

Tea

Tea for One (hot or iced)	\$3.50
Pot or Pitcher	\$6.50
Iced Tea of the Day (free refills)	\$3.20

Tea Lattes

Chai Latte	\$4.50
Green Tea Latte	\$4.50

Coffee

Foxtail Cold Brew on Draft	\$5.00
French-pressed on demand	\$3.50
<i>Regular or decaf</i>	

Café Latte/Cappuccino

Regular or flavored	\$4.50
<i>Ask barista for current syrup selections</i>	

Proudly serving

