



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 \$9.50

in a RICE QUINOA BOWL

over ORGANIC GREENS

in a WHOLE WHEAT WRAP

on GLUTEN-FREE BREAD

Avocado Delight

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

Nut & Honey

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

Roasted Veggie

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

Egg Salad

Classic egg salad with field greens and tomato.

Hummus and Veggie

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.

Everything but the Kitchen Sink

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

Spiced Chickpeas

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

Crunchy Ginger

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

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

make it vegan or gluten free for no charge

YOU PICK 2 COMBO \$10.95

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

mix & match

half salad half soup half tea sandwich half panino +\$2 quiche +\$2

VEGAN FAVORITES

Hummus, Pita and Veggies \$9

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

Biscuits and Gravy \$9

Served all day because it's that good.

Avocado Toast \$11

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

Balsamic Berry Grilled Cheese \$12

Fan favorite: fresh berry compote, spinach and vegan mozzarella cheese melt together to make the most delicious sandwich ever.

Impossible Burger \$12

An Impossible Vegan Burger topped with lettuce, tomato, red onion, and lots of special sauce. Served with blue corn chips and homemade salsa.

SOUPS

Cup \$4 / Bowl \$6

Tempeh Chili

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.

SALADS \$9.50

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

Raspberry Salad

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

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

Tempeh Taco Salad

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.

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.

CHILDREN'S MENU \$5

Ages 12 and under, please.

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.

TACOS + QUESADILLAS

Southwest Burrito \$10
Southwest-seasoned tempeh, black beans, rice, onions, tomato, Colby-Jack cheese and our smoky chipotle sour cream.

Buffalo Cauliflower Tacos \$9.50
Buffalo cauliflower bites drizzled in ranch dressing topped with lettuce.

Sweet Potato Tacos \$9.50
Roasted sweet potatoes, cheddar jack cheese, fresh guacamole and chipotle sour cream make these tacos irresistible.

Cauliflower Chickpea Tacos \$9.50
Served with crispy kale slaw, cilantro, guacamole, and sour cream.

Mushroom Quesadilla \$11
Roasted mushrooms, spinach and cheddar jack on pressed flatbread, with fresh pico, sour cream and guacamole.

Jack Kerouac Quesadilla \$11
This namesake 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 guacamole.

Korean Quesadilla \$12
Green onion pesto, avocado, and chopped tomato, drizzled in lime juice and chopped peanuts.

Your patience is appreciated

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

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.

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.

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.

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

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
Regular or decaf

Café Latte/Cappuccino
Regular or flavored \$4.50
Ask barista for current syrup selections

Proudly serving



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