



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

The Jack Kerouac Quesadilla \$6.75
Jack Kerouac lived in College Park in 1957, just a few blocks from Infusion. This namesake quesadilla features Colby-Jack cheese, black beans, corn, roasted red peppers, green onion and cilantro. +\$1 Make it Vegan

Marrakech Express \$8
Our newest tea sandwich! A healthy and filling blend of hummus, feta, olives, shredded carrot, tomato and sprouts.

The Uptown Apple Salad GF \$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.

Southwest Burrito \$8
Southwest-seasoned tempeh, black beans, rice, onions, tomato, Colby-Jack cheese and our smoky chipotle sour cream. +\$1 Make it Vegan

BREAKFAST Served daily until 11:00am

Good Mornin' Burrito \$6
A filling start to the day: scrambled egg, veggie sausage, potato, onion, green pepper and Colby-Jack cheese.

Wake Up Quiche \$7
Infusion's famous quiche offered daily, especially for breakfast, with four cheeses and veggie sausage. Served with a side of fruit.

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.

Blintzes \$7
Freshly made cheese blintzes with your choice of fruit topping.

The Nutella Elvis \$7
A grilled sandwich like no other, the rich chocolate hazelnut of Nutella melted with layers of fresh banana, on crispy white bread. A real treat! +\$1 Add veggie bacon

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 delicate sprouts and tomato.

Avocado Delight \$8
An Infusion favorite: organic avocado, hummus, tomato, sunflower seeds and spinach.

Concorde \$8
Hummus, tabouleh, field greens, sunflower seeds and balsamic glaze.

Hummus and Veggie \$8
Laden with fresh veggies including tomato, spinach, red onion, bell pepper, and cucumber on a generous spread of our creamy hummus. +\$1 Gluten-Free Bread

SOUPS

Tempeh Chili GF \$5.25
Our famous blend of mild spices, crumbled tempeh, beans, nuts, corn and tomato goodness.

White Gazpacho \$5.25
Served chilled, savory cucumber and fresh apple give great flavor to this popular soup, with a subtle spicy kick on the finish.

Soup of the Day \$5.25
Homemade daily, ask for today's selection.

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 ppl minimum)

TEA SANDWICHES

Classic Cucumber \$7
Refreshing cucumber and cream cheese served classic tea-sandwich style: triple-decker white and wheat triangles sans crusts.

Herbed Cream Cheese \$7.50
Cream cheese and delicate herbs with walnuts and dried cranberries on sweet fruit-and-nut bread.

Mediterranean \$8
Organic spinach, roasted eggplant, pesto cream cheese, and rich tomato spread served on whole wheat. +\$1 Gluten-Free Bread

LUNCH COMBO \$8

Available daily until 3pm. Served with Iced Tea of the Day. +\$2 Quiche +\$2 1/2 Panino +\$1 Hot Tea

SELECT 2 OF THE FOLLOWING

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

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

## SALADS

Add hardboiled egg or tempeh taco crumbles to any salad for additional protein **+\$1**

### Raspberry Salad <sup>GF</sup> \$7.50

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 <sup>V</sup> <sup>GF</sup> \$8.25

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

### The Admiral <sup>V</sup> <sup>GF</sup> \$7.75

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

### Tempeh Taco Salad <sup>GF</sup> \$8.25

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

### Fruit Bowl <sup>GF</sup> \$5

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

## FAVORITES

### Quiche of the Day \$7.25

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

### Tempeh Tacos <sup>V</sup> \$7

Protein-packed, taco-spiced tempeh and black beans topped with crisp cabbage slaw on warmed flour tortillas.

### Chili Lime Burrito \$7.75

Back by popular demand, the new and improved Chili Lime! Hearty black beans, rice, tomato, chipotle sour cream, our signature chili sauce, and Colby-Jack cheese.

**+\$1** Make it Vegan

### Mushroom Quesadilla \$6.75

Roasted mushrooms, spinach, and hint of garlic pressed to perfection with melted cheddar jack cheese.

**+\$1** Make it Vegan

## PANINI

### On thick-cut Ciabatta

### Grilled Cheese \$7

Sharp cheddar and creamy Havarti, melted to perfection.

### Chèvre Panino \$8

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

### Portobello Panino \$8

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

### Pesto Panino <sup>V</sup> \$8

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.

### Greek Pizza \$8

Tomatoes, red onions, and olives with feta cheese and finished with fresh spinach.

### Mexicali Pizza \$8

Refried beans and salsa topped with cheddar jack cheese, tomatoes, onions, green peppers, black olives, sour cream and fresh cilantro.

### Middle Eastern Pizza \$8

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

### Goat Cheese Pizza \$8

Sun-dried tomatoes, mushrooms and pine nuts on creamy goat cheese topped with fresh spinach.

## CHILDREN'S MENU

Ages 12 and under, please.

### Fruit & Cheese Pinwheel \$4

Cheese cubes served with cut fruit and a yogurt dip.

### Apple Quesadilla \$4

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.

## 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 cucumbers, cucumbers, green peppers, carrots, and crostini.

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

### Hummus, Pita and Veggies <sup>V</sup> \$7.25

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

<sup>V</sup> Vegan

<sup>GF</sup> Gluten-Free

## 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*

## SPECIAL EVENTS

Infusion offers full service event planning for bridal and baby showers, rehearsal dinners, birthday parties, 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](http://www.infusiontea.us).



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