



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.

Table with 3 columns: Tea for one (\$4.75), Pot or Pitcher (\$10.00), Iced tea of the day (\$3.75). Includes a note about 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: \$25 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)

+\$5 Gluten-Free & Vegan

ACAI BOWLS \$15

Made from superfoods and packed with antioxidants, our acai bowls are as pretty as they are delicious.

Extra scoop of Acai +\$3
Extra toppings +\$1

Create Your Own
Choose three toppings.

Hawaiian
Acai, pineapple, coconut flakes, kiwi, strawberries and agave.

Nutella
Acai, granola, strawberries, agave and a Nutella drizzle.

Peanut Butter
Our most popular bowl: Acai, sliced banana, chocolate chips, peanut butter, granola and agave.

Power Protein
For protein junkies: Acai, almonds, cashews, granola, coconut, peanut butter and agave.

Rainbow
Eating the rainbow never tasted so good: Acai, strawberry, pineapple, kiwi, blueberry, granola and agave.

BREAKFAST \$12

Served all day, every day.

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

Good Mornin' Burrito
A filling start to the day: scrambled egg, veggie sausage, potato, onion, green pepper, Colby-Jack cheese topped with chipotle sour cream.

Breakfast Sandwich (vegan)
Veggie sausage, vegan egg, vegan cheese, and chipotle sour cream on the best locally-made-with-love vegan biscuit.

BELGIAN WAFFLE \$15

Passion for Bananas
A fluffy Belgian waffle with ripe banana, peanut butter, chocolate chips and agave.

Fruity Pebbles
A fluffy Belgian waffle with whipped cream and Fruity Pebbles sprinkled on top.

Strawberry Decadence
A fluffy Belgian waffle with strawberries, whipped cream and chocolate drizzle.

SALADS \$15

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

Proudly serving produce from 4ROOTS

Endless Summer Salad
Great all year round in the Florida heat: Mixed greens, strawberries, candied walnuts, avocado, feta cheese, and house-made citrus vinaigrette.

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.

ADD ONS +\$2

- Tempeh (Ginger/Soy or Taco) • Hard-boiled Egg • Half Avocado
• Diced Portobellos • Egg Salad • Buffalo Cauliflower Bites

HAVE IT YOUR WAY \$15

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.

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

Egg Salad
Classic egg salad with field greens and tomato.

Crunchy Ginger
Soy marinated tempeh, chopped cashews, carrots, lime juice, kale slaw and ginger dressing.

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

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

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.

YOU PICK 2 COMBO \$15

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

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

PANINI \$15

Served toasty warm on Ciabatta bread with a side of our famous edamame three-bean salad. Make any vegan.

The Original Grilled Cheese

Sharp cheddar and creamy Havarti, melted to perfection.

Pesto Cauliflower Grilled Cheese

Locally-made pesto, Buffalo cauliflower bites, Havarti cheese, and pesto cream cheese.

Balsamic Berry Grilled Cheese

Fan favorite: fresh berry compote, tomato and vegan mozzarella cheese melt together to perfection.

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.

NACHOS (VEGAN) \$14

Crispy tortilla chips, our signature Tempeh Chili, vegan cheese & chipotle sour cream.

TEA SANDWICHES \$14

BLT

Veggie bacon, lettuce and tomato on white bread.

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.

make it
vegan or gluten free
for no charge

CHILDREN'S MENU \$8

Ages 12 and under, please.

Cheese Pizza

Perfect for tiny tummies, cheesy goodness.

Acai Bowl

Banana, chocolate chips, granola & agave.

Cheese Quesadilla

Melted cheddar in a whole wheat tortilla.

Mom's Grilled Cheese

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

Cashew Butter and Jelly

Organic cashew butter and strawberry preserves on white bread.

TACOS + QUESADILLAS \$15

Jack it up: +\$2 extra jack cheese

Sweet Potato Tacos

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

Buffalo Cauliflower Tacos

Buffalo cauliflower bites drizzled in ranch dressing topped with lettuce.

Cauliflower Chickpea Tacos

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

Jack Kerouac Quesadilla

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, chipotle sour cream and guacamole.

Chipotle Sweet Potato Quesadilla

Roasted sweet potato, black beans, chipotle sour cream and lots of melted cheddar jack, served with salsa and guacamole.

Mushroom Quesadilla

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

Crunch Wrap Supreme

Refried beans, guacamole, lettuce, chipotle sour cream, melted cheese and crushed tostadas make this crunch wrap the absolute yummiest.

Southwest Burrito

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

SIDE UPGRADE +\$3

Upgrade your side with a choice of:

- Hummus & Corn Chips
- House-made Salsa & Corn Chips
- Guacamole & Corn Chips
- Side Salad
- Cup of Soup or Chili

Your patience is appreciated

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

TOASTS 1 FOR \$11, 2 FOR \$15

Thick-cut fresh baked Olde Hearth Ciabatta bread toasted with the following options.

Avocado Toast

Ripe avocado, pickled red onions and black pepper.

Berry Goat Toast

Raspberry preserves, fresh strawberries, creamy goat cheese and balsamic drizzle.

Nut and Honey Toast

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

Caprese Avocado Toast

Ripe avocado, fresh basil, sliced tomato, Havarti cheese, olive oil, balsamic drizzle, and cracked pepper.

PIZZAS \$14

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

Cauliflower Gluten Free Crust: +\$5

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, ranch dressing, hot sauce and Havarti.

Pesto Pizza

Locally-made pesto makes tomato, bell pepper, roasted red onion and feta sing.

IMPOSSIBLE BURGER \$15

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 \$5 / Bowl \$8

Tempeh Chili

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

Soup of the Day

Homemade daily, ask for today's pick.

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)	\$4.75
Pot or Pitcher	\$10.00
Iced Tea of the Day (free refills)	\$3.75

Tea Lattes

Chai Latte	\$6.00
Green Tea Latte	\$6.00

Coffee

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

Café Latte/Cappuccino

Regular	\$6.00
Specialty	\$7.00

Ask barista for current syrup selections

Proudly serving

AXUM COFFEE
EST. 2010