

WISDOM TEA HOUSE MENU

We believe our food tastes better because we prepare it fresh from scratch ingredients. We make our own salad dressings, condiments, gelato and sorbetto, and bake all of our desserts, scones, biscuits, and muffins in house.

Hot Stuff

Today's Soup

Bowl of soup served with bread \$4.50

Cup of soup \$3.50

Egg Bake – baked eggs, milk, cheese and meat or vegetables – served with bread \$5

Breakfast Burrito – eggs, roasted Poblano pepper, onion, tomato, cheese, and sun-dried tomato spread – served with Salsa Ranchera

Sausage \$8 :: Chicken \$8 :: Vegetarian \$7

Chicken Pot Biscuit – ramekin filled with savory hot chicken and vegetables, topped with delicious Cheddar Cheese Biscuit – served with side salad \$8

Hot Monterey Sandwich – chicken, Fontina cheese, relish of grilled onion, roasted red pepper & spices, and savory aioli \$8.50

Buffalo Burger – garnished with roasted Poblano pepper, Fontina cheese, greens, tomato, onion, and house spreads \$9.50

Sandwiches & Wraps

Chicken Salad Sandwich – our signature blend of chicken, pineapple, garlic, dill, almonds, sour cream, and mayo

Half sandwich \$6 :: Whole sandwich \$8

Club Sandwich – turkey, ham, bacon, onion, greens, and tomato – choose roasted red pepper aioli or mayo

Half sandwich \$6 :: Whole sandwich \$8

Poblano Chicken Sandwich – chicken, roasted Poblano pepper, onion, greens, tomato, and avocado with house spreads

Half sandwich \$6 :: Whole sandwich \$8

Veggie Wrap – fresh vegetables, Portabella mushrooms, onion, cheese, almonds, and house spreads in a spinach wrap – whole wrap \$8

Poblano Chicken Wrap – chicken, roasted Poblano pepper, onion, greens, tomato, and avocado with house spreads in a spinach wrap – whole wrap \$8

Salads

Chicken Salad – our signature blend of chicken, pineapple, garlic, almonds, dill, sour cream, and mayo served on greens \$8

Waldorf Salad – apples, celery, glazed walnuts, dried cherries, and creamy citrus dressing served on greens \$8

Greek Salad – greens, toasted pine nuts, Kalamata olives, Feta cheese, cucumbers, onion, and tomato – served with house vinaigrette \$8

Green Mountain Salad – greens, celery, cucumbers, apples, red onion, dried cherries, and glazed walnuts (add avocado for \$1.50) – served with Dijon balsamic vinaigrette \$8

Bread is available with salads :: Extra bread \$.50

Add chicken to any salad \$3

Scones, Granola, etc.

Wisdom Tea House Scone – served with house cream, lemon curd, and strawberry jam \$3.50

Currant :: Cranberry-Pecan

Cinnamon-Walnut :: Cherry-Almond

Cream Tea – 26 oz pot of premium tea, and two scones served with house cream, lemon curd, and strawberry jam \$10

Chai latte, exotic and display teas add \$1-\$2

Independence Tea – beginning at 2 o'clock 15 oz pot of premium tea, scone and toppings, savory, sweet of the day, and seasonal fruit \$12

Chai latte, exotic and display teas add \$1-\$2

2nd Street Granola – oats, almonds, and coconut baked with maple syrup and olive oil – served with Greek yogurt and fruit \$6

:: Large parties without reservations will receive table service and one ticket with 18% gratuity added.

:: Regarding children - we love 'em, but cannot accommodate young children - we have no high chairs, children's menu, or changing tables. Children must be closely supervised and remain seated for everyone's safety.