

CHEF CODY HANNON

STARTERS

Scone Starter – 3 scones with cream, and curd 8

Grande Pimento Cheese, Bacon Jam and Herb and Cheddar Scones 14

Charcuterie Tea Cups—Cured Meats, Bacon Bloom, Imported Cheese, Fruit, Olives, House Crackers 16

Chicken Salad Popper – The Grande's coronation chicken salad baked into puff pastry 16

Herb Focaccia – The Grande's focaccia with burata cheese, tomato confit 12

SALAD SELECTIONS

Beet Salad roasted golden beets, tomato confit, feta, spinach, basil chiffonade, white balsamic 16

Grande Summer Salad Mixed greens, spinach, arugula, berries, blue cheese, candied walnut with white balsamic 14



JUST DESSERTS 8PP

3 of Today's Petite Desserts

Fresh Baked Croissant with Strawberry, Cream and Decadent Chocolate Sauce



SIDE SELECTIONS

Petite Salad -Soup - Fruit - Greek
Orzo Pasta - Southern Potato Salad

BEVERAGE SELECTIONS

Iced Tea of the Day 4pp
London Fog small pot 5pp
Single Pot of Tea 5pp
Endless Pot of Tea 8pp

TEA ETIQUETTE AND RULES

We no longer accept American Express
No Sharing of pots of tea

LUNCHES SERVED WITH SINGLE POT OF TEA

Grande Classic Lunch

Healthy Indulgence- 18pp GF

Salad with fruit, house granola and Feta, Scoop of Coronation Chicken Salad, Today's Soup, Seasonal Fruit

Salad Sampler 20pp GF

Salad with fruit, house granola and Feta with single scoop of Chicken Salad, Egg Salad and Pimento Cheese

Light Afternoon 20pp GF add \$2

Today's Scones with cream and curd or jam, Salad with fruit, house granola and Feta with Chicken Salad on Croissant, Fruit garnish

Grande Specialty Lunch

Classic Quiche Lorraine 22pp

Quiche with bacon, gruyere, and onion. Served with petite salad with house granola, pickled red onion and Feta and fruit garnish

Tomato Tart 22pp

Roasted tomatoes, basil, mozzarella, tomato confit, balsamic reduction. Served with house salad with house granola, pickled red onion and Feta, fruit garnish

Small Bites 26pp

Salad with fruit, house granola and Feta - Goat Cheese stuffed Date with Walnut - Crispy Prosciutto Fig Jam and Blue Cheese Crostini - Turkey Brie, Bacon and Apple - Goat Cheese and Tomato Jam Tart - Petite Dessert

Brunch 26pp

Brie En Croute -Salad with fruit, house granola and Feta - Mini Chicken Salad on Croissant - Devonshire parfait - Chef's choice Quiche - Waffle wedge

Chef Cody's Italian Panini \$21

Shaved ham, fontina, nectarine, honey chili aioli on housemade focaccia, petite salad, side and single pot of tea

HAND CRAFTED SANDWICHES FULL 21 HALF 18

All sandwiches served with petite salad, side and single pot of tea

Adult PBJ—Pimento cheese with Bacon Jam on white

Turkey, Brie and Apple, house mayo on white

Creamy Egg Salad - Lettuce, Tomato and Bacon, served on white

Coronation Chicken Salad on Croissant - Lettuce, Tomato

Ladies Garden Party Tea \$25 (serves 1 person but order for your group!)

Pot of Tea First Course: Petite Salad and Today's Soup

Tiered Stand: Each person receives 1 scone, 1 dessert, ½ Chicken Salad Croissant, Cucumber and Pimento Cheese Tea Sandwich

Ask about the Ladies Garden Tea for Groups of 10 or more

