

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

### LUNCHESES 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

### HAND CRAFTED SANDWICHES FULL 21 HALF 18

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

**Italian Panini** - shaved ham, fontina, nectarine, honey chili aioli on housemade focaccia

**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 and 2 cucumber sandwiches

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

