



Café

Classic Tea

CUP \$5.50 | POT \$9.50 (DINE IN ONLY)

Available as loose tea for dine in service or as a tea bag to go. Includes your choice of honey, sugar cubes, milk, lemon, & cinnamon. Pot of tea includes English shortbread cookies.

CAFFEINE

Earl Gray
English Breakfast
Jasmine Green
Moroccan Mint

CAFFEINE-FREE

Chamomile Citron
Ginger Lemongrass
Citrus Mint
Raspberry Nectar
Blueberry Merlot

*Milks: Dairy (Whole, 2%), Almond, & Oat

*Flavored Syrups: Vanilla, Hazelnut, Caramel, Lavender, Sugar-Free Vanilla, & Hand Crafted Seasonal

Special Editions

\$6.50 AVAILABLE HOT (12OZ) OR ICED (16OZ)

THE FOG OF LONDON—*calms the mind & reduces stress*
Soft and enveloping, like the fog of Charles Dickens' London. Earl Grey, steamed vanilla milk, and a whisper of lavender.

CHAI OF TWO CITIES—*improves circulation & boosts immunity*
A tale of warmth & spice from two lands—France and India—united in one decadent, fragrant cup of chai tea.

MAD HATTER'S MATCHA—*enhances focus, energy, & rich in catechins*
A vibrant green tea latte that will keep you curiouser. Made with Organic Ceremonial Matcha (Uji & Kagoshima).

SCHOLAR'S HOT CHOCOLATE \$8.50

Made with the finest French ganache—comfort crafted for fireside evenings lost in a good book.

Iced Tea Reprieve

A luminous and refreshing blend of fresh lemonade and steeped tea, lightly sweetened with organic syrups. Served over ice, a sip bright enough to rival a midsummer page in a Jane Austen novel.

BLACK TEA 16 OZ \$6.50 | COLOR-CHANGING BUTTERFLY TEA 16 OZ \$7.50

*Add a spoonful of Popping Boba to any drink for \$2. Ask about available flavors.

New Fashioned Cream Sodas

A nostalgic return to vintage soda shops with a hint of mystery—this artisan soda is hand-crafted with velvety homemade whipped cream and sweet accoutrements worthy of a Christie plot twist.

16 OZ \$8.50

FLAVORS: EGG CREAM, BUTTERBEER, ROOTBEER, BLACK CHERRY, ORANGE, SEASONAL

Patisserie & Savories

A selection of bookish treats for the perfect reading companion. May vary based on availability & season.

Add Clotted Cream \$1.50

SCONES

\$5.50 PER PAIR

Choose from Cheddar Garlic, Blueberry or Lemon Poppy With Butter, Lemon Curd or Black Currant Jam

MINI BEIGNETS

\$4.50 PER PAIR

Fluffy, Sugar Dusted Mini Beignets in Plain, Raspberry or Chocolate

FRENCH MACARONS

\$3.75 EACH / 6 FOR \$18

Our macarons are crafted using premium almond flour, naturally gluten-free, and those filled with jams are dairy-free.

PARFAIT DE MAISON

\$8

Organic Yogurt, Ancient Grain Organic Granola, Fresh Fruit, Honey

CROISSANT

\$4

Buttery, Flaky Pastry with Honey, Jam, Chocolate or French Butter

HAM & CHEESE CROISSANT

\$8

Buttery, Flaky Pastry with Jambon and Comté Gruyere

PROTEIN BOARD

\$11

Two Hard Boiled Eggs with Pistachios, Parmesan-Reggiano Cheese, Grapes and Dark Chocolate Espresso Beans

Afternoon Tea

SERVED UNTIL 5PM

A timeless tea service featuring choice of tea with honey, sugar cubes, cinnamon, and one patisserie selection with clotted cream —perfect for a quiet pause and unhurried reading.

\$15 PER TRAY, SERVES 1-2 PEOPLE

Water Collection

SARATOGA

12 OZ \$3

*Still or Sparkling

28 OZ \$6

TOPO CHICO

12oz \$3

*Twist of Lime

A 20% GRATUITY IS APPLIED TO PARTIES OF 6 OR MORE.



SUBSTITUTIONS AT CHEF'S DISCRETION AND AVAILABILITY. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.



Snack Board

POTATO CHIPS, CASTELVETRANO OLIVES, AND MARCONA ALMONDS
\$12 PER BOARD, SERVES 1-2 PEOPLE

Tastes

Includes Bread

SALUMI

IBERICO HAM \$20
CECINA \$18
PROSCIUTTO DI PARMA \$12
SALAMI MILANO \$16
WAGYU BRASAOLA \$12
JAMBON DE BAYONNE \$12
SAUCISSON SEC (DUCK) \$10

FORMAGGI

PARMESAN-REGGIANO \$11
PECORINO SARDO \$7
ROBIOLA DUE LATTI \$8
OSSAU-IRATY \$12
COMTÉ GRUYERE \$8
BRILLAT-SAVARIN (SOFT) \$11
MANCHEGO 12MO \$9
SMOKED IDIAZÁBAL \$8
MONTEALVA (GOAT) \$10

GARNITURES

CASTELVETRANO OLIVES \$4
SWEET PEPPER FROPS \$4
MARCONA ALMONDS \$5
EXTRA BREAD \$3

European Grand Cru Boards

\$60 PER BOARD
SERVES 3-6 PEOPLE

Journey through Spain, France, and Italy with artfully curated boards of regional meats, cheeses, and accoutrements — each paired with wines that reflect their homeland. Every bite and sip tells a story of place, flavor, and fellowship.

SPANISH EXPERIENCE

A lively celebration of Spain featuring Cecina, Jamon Iberico, Idiazabal, Manchego, and Montealva with Spanish inspired accoutrements.

MEAT: CECINA
MEAT: JAMON IBERICO

CHEESE: MANCHEGO (12 MO) – FIRM, BUTTERY, LIGHTLY TANGY
CHEESE: IDIAZÁBAL SMOKED SHEEP'S MILK – EARTHY AND SMOKY
CHEESE: MONTEALVA – LEMON, UMAMI GOAT'S MILK

SUGGESTED WINE: ALBARINO, RIOJA RESERVA, GARNACHA

FRENCH EXPERIENCE

A taste of the French countryside with Bayonne ham, Saucisson Sec, Comté Gruyere, Ossau-Iraty, and Brillat-Savarin paired with French accoutrements.

MEAT: JAMBON DE BAYONNE
MEAT: SAUCISSON SEC

CHEESE: OSSAU-IRATY – BASQUE SHEEP'S MILK, NUTTY & FLORAL
CHEESE: COMTÉ (18 MO) – CARAMELIZED, SAVORY-SWEET
CHEESE: BRILLAT-SAVARIN – TRIPLE CREAM, LUSH AND BUTTERY

SUGGESTED WINE: CHARDONNAY, CHENIN BLANC, BEAUJOLAIS

ITALIAN EXPERIENCE

A curated journey through three Italian regions — Central, Northeastern, and Alpine — highlighting their most beloved flavors and textures.

MEAT: PROSCIUTTO DI PARMA
MEAT: SALAMI MILANO
MEAT: WAGYU BRASAOLA

CHEESE: PARMESAN-REGGIANO (48 MO) - PIQUANT & SALTY
CHEESE: PECORINO SARDO - BOLD, SAVORY FLAVOR
CHEESE: ROBIOLA DUE LATTI - COW & SHEEP, SOFT & CREAMY

SUGGESTED WINE: PROSECCO SUPERIORE, CHIANTI CLASSICO, BAROLO

Conservas

Availability may vary.

ALBACORE TUNA \$24 In Spanish Olive Oil
SALMON \$28 With Sichuan Chili Crisp

ALBACORE TUNA \$24 In Spanish Lemon
RAINBOW TROUT \$26 With Red Chimichurri

SERVED WITH CHOPPED EGG, MINCED SHALLOT, CHIVE, CRÈME FRAICHE, LEMON WEDGE, SLICED CUCUMBER, DILL AND BAGUETTE BREAD.

Gatsby Caviar Service

Enjoy a decadent tasting of the sea with the finest imported caviar. Availability may vary.

BELUGA CUVÉE (BUTTERY & RICH) \$160
ITALICA OSCIETRA CLASSIC (NUTTY & CREAMY) \$180

SERVED WITH CHOPPED EGG, MINCED SHALLOT, CHIVE, CRÈME FRAICHE, LEMON WEDGE, SLICED CUCUMBER, DILL

SUGGESTED WINE: CHABLIS, CHAMPAGNE, SANCERRE

Sweet Romantasy Board

\$36 PER BOARD, SERVES 2-3 PEOPLE

WARM MILK CHOCOLATE FONDUE WITH CONFECTIONS AND SAVORY DIPPABLES LIKE MARSHMALLOWS, PRETZELS, POTATO CHIPS, MADELINES, FRESH BERRIES, AND GRAHAM CRACKERS (GF AVAILABLE)—A SWEET FINALE!



SCHOLAR & SCRIBE™
Bookshop & Library Bar

SWEET NOSHES

BON BONS \$3.00 EACH
BEIGNETS \$4.50 PER PAIR
MACARONS \$3.75 EACH

A 20% GRATUITY IS APPLIED TO PARTIES OF 6 OR MORE.

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