

**SWEET**

# For Hungry Tea Drinkers

*We source our food from local organic farms, chefs and bakers whenever possible.*

## Pastries and Breakfast Treats

<b>Donut</b> ....Maple Glazed GF, V	\$2.25
<b>Cookie Bottom Brownie</b> ...rich chocolaty deliciousness GF, V	\$4.00
<b>Lemon Tea Cake</b> ...traditional English Style GF	\$4.00
<b>Baklava</b> ....flaky, phyllo pastry soaked in honey, pistachio flavor	\$5.00
<b>Granola with your choice of milk</b> GF, V	\$4.00
<b>Lemon Poppy Seed Tea Scone</b> GF, V	\$4.00
<b>Lemon Lavender Tea Cake</b> GF	\$5.00
<b>Vegan Cheesecake</b> .... Soy based GF, V <i>Raspberry, Chocolate, or Maple Walnut</i>	\$6.50
<b>Raw Vegan Cheesecake</b> .. Cashew based, assorted flavors GF, V	\$6.50



## Cookies GF, V

<b>Chocolate Chip Cookies</b>
<b>Chocolate Chip Peanut Butter Cookies</b>
<b>Ginger Molasses Cookies</b>
<b>Trail Mix Cookies</b>
One Cookie.... \$2.00
Two Cookies ...\$3.75

## Ice Cream

<b>Matcha Green Tea Ice Cream</b> GF
\$3.75 a scoop

*Take home a pint of Matcha Ice Cream  
made with Island Homemade... \$7.75 a pint*

## Tea Sweets

<b>Moon Cake</b> ... <i>Chinese pistachio date filled pastry</i> GF	\$3.00
<b>Tea Biscuits</b> ... <i>Traditional English butter cookies</i>	\$3.50
<b>Vegan Tea Biscuits</b> ... <i>Traditional English tea cookies</i> GF, V	\$3.50
<b>Daifuku Mochi</b> ... <i>sweet red beans surrounded by chewy rice dough</i> GF, V	\$4.00
<b>Dried Fruit</b> ... <i>Turkish figs, apricots and dates</i> GF, V	\$4.00
<b>Halvah</b> ... <i>sesame, pistachio fudge sweetened with coconut sugar</i> GF, V	\$5.00

## Rice Bowls

<b>Sweet Dojo Rice</b> .. steamed rice infused with raw coconut butter, dried fruit topped with Vermont maple syrup, mixed nuts, and cinnamon	\$9.00
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## Chocolate Truffles

<b>David Glass Tea Infused Chocolates</b> GF		
<i>Matcha White Chocolate or Dark Chocolate Lapsang Souchong</i>	\$4.00	
CBD Infused Chocolate Truffle (specify Vegan or Dairy)	\$5.00	
<b>Raw Truffles</b> ... sweetened with Agave GF, V	\$2.25	
Salty Nut	Goji Berry	Peppermint
Dark Cacao	Mayan Spicy	Coco Nectar (Coconut Sugar)

## Tea Sides

<i>Milks</i>		<i>Sweeteners</i>	
Local Whole Milk	\$ .50	Organic Sugar	\$ .55
Organic Coconut Milk	\$ .75	Local VT Maple Syrup	\$ .75
Organic Soy Milk	\$ .75	Local VT Honey	\$ .75
Organic Rice Milk	\$ .75	Organic VT CBD Honey	\$3.00
		Organic Chilled Spirulina Cube	\$1.50

**SAVORY**

## For Hungry Tea Drinkers

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### Soups GF, V

**Miso** ... *A Japanese traditional soup made of gently wood fired soybeans*

**Red Lentil Daal** ... *An Indian soup delicately flavored with coriander, turmeric and garam masala*

\$3.75.... per bowl    \$4.75 .... With rice



### Small Plates GF, V

**Edamame** ... *Soybeans in the pod, gently boiled and salted*    \$3.50

**Dolmas** ... *Grape leaves wrapped around delicately spiced rice*    \$4.25

**Dumplings** ... *vegetable pot stickers*    \$5.00

### Mezze Plates GF

*Choose up to four of the following dishes to be served with lightly toasted, gluten-free pide bread.*

**Dolmas** ... *grape leaves hand wrapped around delicately spiced rice*

**Ezme** ... *traditional Turkish roasted red pepper spread*

**Baba Ganouje** ... *traditional Middle Eastern eggplant spread*

**Hummus** ... *organic Chickpea spread*

**Feta** ... *organic goat cheese with a dash of cardamom*

**Olives** ... *a dish of gourmet herbed Mediterranean olives*

**Lacto-Fermented Carrots**

**Falafal Patty** ... *traditional spiced beans, topped with tahini*

**One Item ....**    \$5.50

**Two Items ..**    \$9.00

**Three Items ...**    \$11.75

**Four Items ...**    \$13.75

### Pide Plates GF

**Pide Hummus Plate**... *traditional chickpea dip blended with sesame tahini, lemon and olive oil, served with zaatar, and fresh vegetables*    \$9.00

**Pide Baba Ganouje Plate** ...*traditional roasted eggplant dip blended with sesame tahini, lemon and olive oil, served with zaatar, and fresh vegetables*    \$9.00

**Pide Dahab** ... *served with local organic goat feta seasoned with cardamom, fresh vegetables and a delicious bowl of mixed Mediterranean olives*    \$12.00

**Pide Ezme** ... *served with a bowl of red pepper spread, made with nuts, rice garlic and spices*    \$5.50

**Pide Lebanon** ... *served with olive oil, Lebanese spices and herbs*    \$4.00

**Pide Jerusalem** ... *toasted lightly buttered pide with a generous dusting of cinnamon sugar*    \$4.00

**Pide Tahini** ... *toasted pide with local homemade tahini dip and zaatar*    \$5.50

### Rice Bowls GF, V

**Sweet Dojo Rice** ... *steamed rice infused with coconut butter, dried fruit topped with Vermont maple syrup, mixed nuts and cinnamon*    \$9.00

**Savory Dojo Rice** ...*steamed rice blended with olive oil, tamari, fermented ginger carrots, wakame, and topped with gomasio*    \$9.00

### Savory Sides GF, V

**Herbed Mediterranean Olives**    \$3.50    **Lavash (GFI)**    \$2.00

**Salad Veggies**    \$3.25    **Rice and Gomasio**    \$2.00

**Mixed Nuts**... *roasted and unsalted*    \$4.00