

# The Tea Room at Fruitlands Museum

*The view is just the beginning!*

## Pumpkin Ginger Soup

Cup.....\$4.00

## Soup du Jour

Cup.....\$4.00

## Fall Cobb Salad

Roasted Turkey, Yams and Beets on Crisp Greens with Apple Smoked Bacon, Tomatoes, Grapes, and Gorgonzola Cheese Served with Cranberry Raisin Vinaigrette.....\$15.00

## Quiche of the Day

Served with our Signature Side Salad  
(Mesclun, Roasted Pears, Goat Cheese, Sugared Pecans, and Apple Cider Vinaigrette).....\$14.00

## Roasted Vegetable & Cheddar Cheese Panini

Roasted Red and Yellow Peppers, Carrots, Zucchini, Portobello Mushrooms with a Sun Dried Tomato Pesto Served with Our Signature Side Salad.....\$14.00

## Maple & Mustard Crusted Seared Salmon Salad

Served Over Baby Spinach Tossed with Mission Figs, Dates, Dried Cranberries and Bing Cherries, Manchego Cheese, Pistachio Vinaigrette with Balsamic Drizzle .....\$15.00

## Monte Cristo Strudel

Roasted Turkey, Smoked Ham, Gruyere Cheese, Honey Mustard, Chives, Wrapped in Phyllo Dough. Served with Our Signature Side Salad.....\$14.00

## Autumn Chicken Salad

White Meat Chicken Breast with Apricots, Apples, Dried Cranberries, Celery, Glazed Walnuts, Maple Dressing Served with a Wedge of Iceberg Lettuce.....\$14.00

## Shaker Shape-up

\*Cup of Soup du Jour  
\*Half Sandwich with Choice of Tarragon Chicken Salad or Waldorf Tuna on White or Wheat Bread  
\*Cup of Seasonal Sorbet .....\$14.00

## Full Sandwich with Chips

Choice of Waldorf Tuna or Tarragon Chicken Salad on Wheat or White Bread.....\$10.50

Freshly Baked Artisan Ciabatta Rolls.....\$.60 each

## For the Kids

Grilled Cheese, Peanut Butter and Jelly, or a Single Serving Pizza  
Served with Chips and Choice of Juice, Milk, or Chocolate Milk.....\$4.00

## Beverages

Iced Tea, Pink Lemonade, Coke, Diet Coke, Ginger Ale, Sprite, Regular and Decaffeinated Coffee, Regular and Decaffeinated Tea.....\$1.95

Fruitlands Signature Shaker Herbade - A Lightly Minted Citrus Blend .....\$2.25

Specialty Teas.....\$2.25

Tea Room Hours: Monday thru Saturday 11am - 3pm, Sunday 10am - 3pm (Dessert from 3pm-4pm) Visit us at [www.fruitlands.org](http://www.fruitlands.org)

# Specialty Tea List

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## Black Teas

### British Breakfast

*A Robust Blend of Fine Black Teas from Assam, Ceylon Darjeeling and Africa.*

### Earl Grey

*A Light Tea Accented with Oil Bergamot to Infuse a Sweet, Citrus Flavor.*

### Ginger Peach (Decaffeinated)

*Lushness of Fancy Peach and the Tingle of Ginger Blended with Black Tea.*

### Blackberry Sage

*A Soft Berry Note with a Wispy Coolness of Sage.*

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## Herbal Teas

### Red Chai (Decaffeinated)

*A Blend of Rooibos, Orange Peel, Cinnamon, Ginger, Cardamon Seed, Anise Seed, Black Pepper and Cloves.*

### Ginseng Peppermint (Decaffeinated)

*A Blend of Eleuthero Ginseng, Peppermint, Cinnamon, Licorice Root, Schizandra Berries, Sasparilla Root and Echinacea Purple Root.*

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## Green Teas

### Green Tea (Decaffeinated)

*Chinese Green Tea with a Beautiful Hue and Delicate Flavor.*

### Pineapple Ginger

*Exotically Fruity Pineapple and Spicy Ginger Blended with China Green Tea.*

### Tea of Inquiry

*Fine Japanese Green Tea with the Warm Smooth Flavor of Toasted Rice.*

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\* 18% Gratuity is automatically added to parties of 6 or more.

Fruitlands' is the perfect place for family gatherings, weddings, and meetings.  
Call 978-456-3924 Ext. 242 for dining reservations and Ext. 223 to inquire about museum facility rentals.



Seasonal Specialties Fine Dining is the exclusive caterer for Fruitlands Museum | [www.seasonalfinedining.com](http://www.seasonalfinedining.com)