

1886  
CAFE & BAKERY

Afternoon Tea Menu

*Bottomless Beverages*

*Sparkling Bubbles  
Non-Alcoholic Sparkling Cider*

*Specialty Teas*

Texas Sweet Dreams (decaffeinated)  
*organic rosehips, lemongrass, hibiscus, orange peel,  
Texas lavender, stevia leaf, and natural vanilla*

Jasmine Green Tea  
*Balance creates a round yet assertive cup full of the intoxicating  
scent of jasmine with the richness of the full green leaf.*

Iron Goddess of Mercy  
*Oolong that gives a honey amber infusion that is fragrant,  
earthy, and flavorful with fresh plum notes.*

Austin Breakfast  
*Ceylon black tea is at once bold and smooth; reminiscent of  
the intensity and laid-back character of Austin.*

*First Course*

Orange Cranberry Scone  
served with  
Devonshire Cream, Lemon Curd, Raspberry Preserves

*Second Course*

*Tea Sandwiches*

\*Smoked Salmon Mousse, Radish, Parsley

Avocado Egg Salad, Chives

Roast Beef, Cucumber, Lemon Creme Fraiche

Pickled Strawberry, Pistachio Labneh

Honey Pecan Goat Cheese, Apples, Bacon

*Third Course*

*Desserts*

Chef Tony Sansalone's Selection  
of  
Mignardise and Petit Fours

*\*There is a risk associated with consuming raw or under cooked foods  
such as meat, poultry or seafood products  
especially if you have certain medical conditions.  
Please make us aware of any dietary restrictions.*