

Pastrami, Two Toned Brown Bread,
Horseradish Cream, Cave Cheddar



Smoked Salmon, Herb Mascarpone, Baguette



English Cucumber, Orange Scented Crema,
Heirloom Tomato Carpaccio, Soft White Bread



Foie Gras Mousse infused with Guava, Blueberry Compote,
and House-Made Rusk



Cajun Deviled Egg, Truffle Pearls



Spiced Carrot Bread



Traditional Scones
Clotted Cream & Preserves



Petit Fours

45

*Champagne & Sparkling Wine Offerings



Biltmore Mimosa 10



*Champagne of the month	Glass 18	Bottle 75
*Santa Margherita, Rosé, Italy	Glass 16	Bottle 55
*Lucien Albrecht Brut	Glass 14	Bottle 45

*consuming raw or undercooked meats, poultry,
seafood shellfish or eggs may increase your risk of food borne illness



Green Teas

Mao Feng Shui: Spring Harvest; Light & Sweet

Long Jing: Pale Emerald Liqueur; Notes of Chestnut

Jasmine Pearls: Green and White Tips; Midnight Jasmine



White Tea

White Petal: White Peony, Chamomile, Osmanthus



Oolong Teas

Bai Hao: Lovely Peach Notes with a Light Liqueur & Aroma

Ti Kwan Yin: A Buttery Oolong with Grassy, Spinach Notes



Black Teas

Chai: Second Flush Assam, Cassia, Ginger, Pepper, Cloves, Cardamom

Brahmin: Breakfast Blend; Assam, Uva, Dimbula, Keemun

Bungalow: Darjeeling; Notes of Butter, Muscatel Grape, Jasmine

Kandy: Big, Flavorful Dimbula, Highly Aromatic, Intense Uva

Keemun Hao Ya B: Tightly twisted Leaf; Slightly Smoky

Lord Bergamot: Earl Grey, Slightly Elevated



Herbal Tisanes (Caffeine Free)

Meadow: Whole Chamomile, Rose, Linden & Safflowers, Rooibos

Red Nectar: South Africa Rooibos & Honey Bush, Lightly Sweet

Peppermint: Bright & Lively; Chocolate Notes & Intense Finish

Big Hibiscus: Hibiscus, Rose, Sarsaparilla, Tart, Red berry