



"Drink Me" Soups & Rabbit Hole Salads

- French Onion Soup - \$4 cup/ \$5 crock
Topped with Baked Provolone Cheese
- Mushroom Soup - \$10
Mushroom Puree with Hudson Valley Foie Gras
- Cheshire Cats' Oyster Stew - \$8
Stewed Oysters, Celery, Onion, Potato, Cream & Lemon
- House Salad - \$4
Mixed Field Greens with Cucumber, Red Pepper, Mandarin Oranges, La Choy Noodles and Citrus Vinaigrette Dressing
- Spinach Salad - \$9
Fresh Baby Spinach on Top of Toasted Baguette, Sautéed Onions and Mushrooms, Topped with a Hard boiled Egg and Warm Bacon Vinaigrette

Tea-Party" Appetizers

- Braised Pork Belly - \$14
Brussels Sprouts, Bacon, Cider Reduction & Squash Puree
- Parisian Gnocchi - \$10
House-made, Sautéed in Butter with Cherry Tomatoes, Local Roasted Mushrooms, Fresh Herbs, Lemon & White Truffle Oil
- Smoked Brisket - \$10
Seven Bridges Beef Brisket, House-Smoked with Apple & Hickory Wood for 12 Hours, Served with Makers Mark Sweet Potatoes
- Rabbit Smoked Salmon- \$9
Scotch Smoked Salmon, Cheshire Herbed Cheese, Eggs, Capers & Melon





Wonderland Entrees

- Queen's Monte Cristo \$12
3 Pieces of "Queen Sized" French Toast Layered Between Ham, Gruyere Cheese & Turkey with Breakfast Potatoes, Cranberry Compote & Mango Chutney
- Alice's Eggs Benedict \$14
2 Poached Eggs, Prosciutto & Hollandaise Sauce Served Opened-Faced on an English Muffin with Breakfast Potatoes & Fresh Fruit
- Rabbit's Smoked Salmon Platter for 2 \$16
Scotch Smoked Salmon, Cheshire Herbed Cheese, Eggs, Capers & Melon
- Tea Party Tomahawk Chop \$25
20 Oz. Angus, Bone-In Rib-eye, Rubbed with Chocolate Rose Black Tea, Makers Mark Sweet Potatoes, Mushroom Duxelle & Mad Hatter Vegetables
- Scarlet-Faced Snapper \$23
Grilled Red Snapper Fillet Infused with Pineapple Chai Tea, Queen of Hearts Compound Butter, Wonderland Cous Cous & Mad Hatter Vegetables
- Mad Hatter Tasting \$25
1st Course- French Onion Soup or House Salad
2nd Course- Smoked Salmon or Pork Belly
3rd Course- Brisket of Beef or Alice's Eggs Benedict
4th Course- Chef's Dessert Duo

Dessert

*Enjoy an Over the top dessert with coffee and tea bar
8.50 per person*

