Black Tens.

The Willard Signature Blend

The Willard's specially curated blend of black tea leaves, bergamot, sweet orange peel, and rose petals

Black Cherry

Juicy & vibrant dark cherries pair perfectly with black Chinese leaves for a full-bodied and fruit forward cup

Golden Apricot Orchard

Warm honey notes of sun-kissed apricots with a hint of vanilla, blended with black tea leaves

Cherry Almond

Black dark cherries & nutty anise, intertwining with velvety black tea leaves and a touch of vanilla

Blackberry Sesame Ripe blackberries with nutty toasted notes of sesame blended in an earthy black tea base

English Breakfast

Indian black leaves brew a robust, tannic cup that is slightly floral & malty in flavor

Lady Blue Earl Grey

Bergamot, lavender, orange peel, and Madagascar vanilla bean

Spiced Chai

Black tea with a mélange of aromatic spices & herbs including cinnamon, cloves, ginger, allspice, black pepper, and star anise

Green Teas

Jasmine Pearl Blossom Jasmine flower green tea leaves hand-rolled into pearls with French lavender to create a lightly floral cup

Lychee Rose Green

Juicy lychee fruit pair with delicate rose petals for a spring-forward green tea cup



Sweet Lemon Chiffon Zesty bright notes of sweet lemon with a touch of chiffon blended with white tea leaves

Cucumber Mint

White tea leaves with the cool essence of cucumber & invigorating mint

Raspberry Rose

Juicy raspberries and blooming rose petals blended together with white tea leaves for a fruity and floral cup



Willard Blossom Blend Signature Willard blossom blend with cherries, berries and rose petals inspired by the flavors of springtime

Honeybush & Chaga

Sweet and soothing notes of honeybush with the rich earthy essence of chaga mushrooms for a cup of wellness to restore and inspire

Hot Chocolate

Hot Chocolate Enjoy a lovely pot of hot chocolate

We proudly serve teas from the J'enwey Tea Company, one of the world's most

innovative purveyors of the finest estate and boutique blended loose leaf teas. We have collaborated with their certified tea master to bring you a true "farm to cup" experience. CHILDREN'S MENU

avory

Egg Salad Sandwich on Brioche Cherry Jam & Turkey Sandwich on Brioche Heirloom Tomato & Mozzarella Salad on Brioche Tarragon Grape Chicken Salad on Brioche Bun European Cucumber & Citrus Cream Cheese on White Toast

Apricot Nutmeg Clafoutis Cherry Chocolate Tart Cinnamon Crumble with Mango Raspberry Verrine Peach Vanilla Mousse Coconut Spice Choux

Vanilla Peach Basil

4 6ccompaniments

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

\$65 per child (3-12 years of age)

