

HARNEY & SONS

MASTER TEA BLENDE RS

SOUPS

(made in-house)

FRENCH ONION

-OR-

SOUP DU JOUR

HALF



FULL



STARTING BITES

HOUSE HUMMUS & VEGGIE PLATTER

HUMMUS AND ASSORTED VEGETABLES WITH GRILLED PITA CHIPS



TEA CHEESE SAMPLER

A SAMPLE OF OUR TEA CHEESES BROILED ON CROSTINIS



SUMMER FLATBREAD

ZUCCHINI, KALE PESTO, CHERRY TOMATOES, CRISPY SHALLOTS AND MASCARPONE ON A BERKSHIRE MOUNTAIN BAKERY FLATBREAD



SALADS

(with local Sky Farm field greens when in season)

ADD FREE RANGE CHICKEN



ADD SAUTÉED SHRIMP



HOUSE

MIXED GREENS, CHERRY TOMATOES TOSSED WITH A CHIVE-LAPSANG-TILSIT DRESSING

SMALL



LARGE



ELYSE

MIXED GREENS, ROASTED RED PEPPERS, ARTICHOKE HEARTS AND PECORINO ROMANO TOSSED WITH OLIVE OIL AND BALSAMIC VINAIGRETTE



NORWOOD

MIXED GREENS, APPLES AND CELERY ROOT TOSSED IN A CURRY YOGURT VINAIGRETTE TOPPED WITH WALNUTS AND TEA-SOAKED CURRANTS



ZAZIE

MIXED GREENS, SMOKED SALMON, CAPERS, RED ONIONS AND CHERRY TOMATOES TOSSED WITH KAZU'S DRESSING



CAESAR

KALE, CROUTONS AND PECORINO ROMANO TOSSED WITH HOUSE CAESAR DRESSING



SANDWICHES

RECOMMENDED PREPARATION BELOW EACH SANDWICH

(served grilled, cold or toasted with Cape Cod chips)

ADD SIDE SALAD



replaces chips

COLLIER

SMOKED SALMON, CREAM CHEESE, KAZU'S DRESSING, CAPERS, TOMATOES, PICKLED RED ONIONS, AND GREENS ON TOASTED WHOLE GRAIN



JOHN

WHOLEGRAIN - GRILLED

SMOKED TURKEY, CHEDDAR, TOMATO AND WHOLE-GRAIN MUSTARD



SCOTT

BAGUETTE - LIGHTLY GRILLED

SOPRESSA SALAMI, HERBED GOAT CHEESE, SRIRACHA SAUCE, CUCUMBERS, PICKLED RED ONIONS AND OIL & VINEGAR



BRIGITTE

FRENCH BUTTER & YOUR CHOICE OF LA QUERCIA PROSCIUTTO OR NODINE'S HAM ON A FRENCH BAGUETTE WITH CORNICHONS ON THE SIDE



BERTRAM

WHOLEGRAIN - GRILLED

GRILLED FREE RANGE CHICKEN, AVOCADO, NODINE'S NATURALLY CURED BACON, TOMATO AND HOUSE DRESSING



FINN

SOUDDOUGH - GRILLED

GRILLED CHEESE WITH CHEDDAR AND OUR LAPSANG TEA CHEESE



+TOMATO \$1 +BACON \$2

TEAGAN

BAGUETTE - LIGHTLY GRILLED

SLICED PORTABELLO, SRIRACHA VEGAN MAYO, MARINATED VIETNAMESE SLAW AND MICRO CILANTRO



HOT PLATES

ADD FREE RANGE CHICKEN



ADD SAUTÉED SHRIMP



CROQUE

TRADITIONAL FRENCH LUNCH, NODINE'S HAM, STRONG DIJON MUSTARD, GRUYERE AND MORNAY SAUCE ON BERKSHIRE MOUNTAIN SOUDDOUGH SERVED W. MIXED GREENS

MONSIEUR



MADAME

(W. EGG)



GRASS FED BEEF SLIDERS

GRASS FED BEEF, SPICY DIJON MAYO, CARAMELIZED ONIONS AND CORNICHONS SERVED W. MIXED GREENS

TWO



THREE



MUSHROOM RISOTTO

BROWN RICE RISOTTO TOPPED W. SAUTEED MUSHROOMS OF THE DAY, PECORINO ROMANO AND BALSAMIC REDUCTION SERVED W. MIXED GREENS



CURRY BOWL

FOR AN EXTRA KICK, ASK YOUR SERVER

STEAMED VEGETABLES WITH HOUSE MADE CURRY SAUCE TOPPED WITH TOASTED COCONUT SERVED W. BROWN RICE



CHUKADON

STEAMED VEGETABLES WITH KAZU'S JAPANESE BBQ SAUCE TOPPED WITH SESAME SEEDS SERVED OVER BROWN RICE



Vegetarian dish



contains Harney Tea



Gluten Free dish



price in U.S. Dollars



Vegan dish

20% service charge added to parties of 5 or more. we appreciate your patience as everything is prepared to order. we strive to use the best quality and local ingredients when available.

STARTING BITES

FRENCH ONION -OR- SOUP DU JOUR

HALF  4 FULL  6

THE HUMMUS AMONG US..... 10

HUMMUS AND ASSORTED VEGETABLES WITH GRILLED PITA CHIPS

TEA CHEESE SAMPLER..... 7

A SAMPLE OF OUR TEA CHEESES BROILED ON CROSTINIS

SIDES

SAUSAGE PATTY..... 4

HOUSE MADE PATTY

BACON..... 4

NODINE'S NATURALLY CURED BACON



Vegetarian dish



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SALADS

(with local Sky Farm field greens when in season)

ADD FREE RANGE CHICKEN 4

ADD SAUTÉED SHRIMP 5

HOUSE..... SMALL 6 LARGE 12

MIXED GREENS AND CHERRY TOMATOES
TOSSED WITH A CHIVE-LAPSANG-TILSIT DRESSING

ELYSE..... 14

MIXED GREENS, ROASTED RED PEPPERS,
ARTICHOKE HEARTS AND PECORINO ROMANO TOSSED
WITH OLIVE OIL AND BALSAMIC VINAIGRETTE

ZAZIE..... 17

MIXED GREENS, SMOKED SALMON, CAPERS, RED ONIONS
AND CHERRY TOMATOES TOSSED WITH KAZU'S DRESSING

BRUNCH

KING ARTHUR..... 12

TWO POACHED EGGS OVER NODINE'S BACON ON
ENGLISH MUFFINS SERVED WITH A SIDE SALAD AND POTATOES

QUICHE DU MATIN..... 12

OUR HOUSE-MADE QUICHE SERVED WITH FIELD GREENS AND POTATOES

CHAI FRENCH TOAST..... 9

CHAI TEA INFUSED FRENCH TOAST SERVED WITH
LOCAL MAPLE SYRUP, WHIPPED CREAM AND FRESH FRUIT

CROQUE..... MONSIEUR 12 MADAME (w. EGG) 13

TRADITIONAL FRENCH LUNCH, NODINE'S HAM, STRONG DIJON
MUSTARD, GRUYERE AND MORNAY SAUCE ON BERKSHIRE MOUNTAIN
SOURDOUGH SERVED WITH MIXED GREENS

CURRY BOWL..... 10

FOR AN EXTRA KICK, ASK YOUR SERVER
STEAMED VEGETABLES WITH HOUSE-MADE CURRY SAUCE
TOPPED WITH TOASTED COCONUT SERVED WITH BROWN RICE
+FREE RANGE CHICKEN \$4 +SAUTÉED SHRIMP \$5

CHUKADON..... 10

STEAMED VEGETABLES WITH KAZU'S JAPANESE BBQ SAUCE TOPPED
WITH SESAME SEEDS SERVED OVER BROWN RICE
+FREE RANGE CHICKEN \$4 +SAUTÉED SHRIMP \$5

SANDWICHES

(served grilled, cold or toasted with Cape Cod chips)

ADD SIDE SALAD (replaces chips) 2

COLLIER..... 11

SMOKED SALMON, CREAM CHEESE, KAZU'S DRESSING, CAPERS, TOMATOES,
PICKLED RED ONIONS, AND GREENS ON TOASTED WHOLE GRAIN

JONATHAN'S MANWICH..... 6

WHOLEGRAIN - TOASTED
CRUNCHY OR SMOOTH PEANUT BUTTER AND STRAWBERRY JAM

BRIGITTE..... 10

FRENCH BUTTER AND CHOICE OF LA QUERCIA PROSCIUTTO OR
NODINE'S HAM ON A FRENCH BAGUETTE WITH CORNICHONS ON THE SIDE

JOHN..... 10

WHOLEGRAIN - GRILLED
SMOKED TURKEY, CHEDDAR, TOMATO AND WHOLE-GRAIN MUSTARD

FINN..... 10

SOURDOUGH - GRILLED
GRILLED CHEESE WITH CHEDDAR AND OUR LAPSANG TEA CHEESE
+TOMATO \$1 +BACON \$2

TEAGAN..... 9

BAGUETTE - LIGHTLY GRILLED
SLICED PORTABELLO, SRIRACHA VEGAN MAYO, MARINATED VIETNAMESE
SLAW AND MICRO CILANTRO

“JUST TEA” MENU

SCONE PLATE **5**
TWO HOUSE MADE SAUCER SCONES WITH ENGLISH
CLOTTED CREAM & FRENCH STRAWBERRY JAM

CRÈME BRÛLÉE **7**
MADE IN HOUSE AND INFUSED WITH OUR TEA.
ASK YOUR SERVER FOR DETAILS

COCONUT RICE PUDDING..... **7**
BROWN RICE COOKED IN COCONUT MILK TOPPED
WITH SEASONAL FRUIT COMPOTE AND FRESH FRUIT

BABY FINN’S CARROT CAKE..... **8**
LOCALLY BAKED ORGANIC CARROT AND PINEAPPLE CAKE
WITH FRESH LEMON AND CREAM CHEESE FROSTING

BAKED CRISP **8**
SEASONAL CRISP SERVED WITH WHIPPED CREAM
ASK YOUR SERVER ABOUT ICE CREAM

CHOCOLATE POT DE CREME..... **6**
A LUSCIOUS AND CREAMY DARK CHOCOLATE CUSTARD
TOPPED WITH WHIPPED CREAM AND CANDIED ORANGES

HOT TEA

LARGE POT **7**
4-5 CUPS

SMALL POT **5**
2-3 CUPS

HOT CHAI LATTE **5**
(SWEETENED)

MATCHA **5+**
(ALSO AVAILABLE ICED)

TEA TO GO..... **3**

COLD DRINKS

FRESH BREWED ICED TEA **2**
(UNSWEETENED)

CUSTOM ICED TEA **5**
CARAFE OF YOUR CHOICE TEA
(UNSWEETENED)

ICED CHAI **4**
(SWEETENED)

BOTTLES

ICED TEA **3**
(LIGHTLY SWEETENED + ORGANIC)
PLAIN, PEACH, BLACK CURRANT,
UNSWEETENED BLACK, GREEN WITH COCONUT,
UNSWEETENED GREEN, GREEN WITH CITRUS AND GINGKO
BUZZ MINT, BUZZ ORANGE, BLOOD ORANGE,
HOT CINNAMON SPICE

JUICE BLENDS..... **3**
(NATURALLY SWEETENED + ORGANIC)
APPLE, CRANBERRY, ORANGE MANGO,
LEMONADE, BLACKBERRY & TEA, LEMONADE & TEA

COCONUT WATER **3**
(NATURALLY SWEET)
REGULAR, PULP

UNFILTERED GINGER ALE **3**
(NATURALLY SWEETENED)
ORIGINAL, SEASONAL FLAVORS

*we appreciate your patience as everything is prepared to order
we strive to use the best quality & local ingredients
20% service charge added to parties of 5 or more*

WHITE TEAS

Light bodied teas made primarily of tea buds.

- CEYLON SILVER TIPS*
- CHINESE SILVER NEEDLE*
- MOUNTAIN WHITE Δ
- MUTAN WHITE
- HIMALAYAN WHITE

FLAVORED WHITE TEAS

White teas with subtle natural and artificial flavors.

- ROYAL WEDDING
- WEDDING
- WHITE CHRISTMAS
- WHITE PEACH
- WHITE VANILLA GRAPEFRUIT
- WINTER WHITE EARL GREY

GREEN TEAS

*Tea leaves that have been fixed – using a variety
of heating methods – leaving them unoxidized*

CHINA

- ANJI BAICHA* Δ
- BI LO CHUN* Δ
- CHUN MEE
- GUNPOWDER
- HUNAN MAO JIAN Δ
- JIN SHAN* Δ
- LUNG CHING
- MEIJIAWU LUNG CHING*
- ORGANIC BANCHA
- TONG LU GREEN* Δ
- WEISHAN MAO FENG Δ

JAPAN

- BANCHA
- GENMAICHA
- GYOKURO*
- HEAVENLY GYOKURO*
- HOJICHA
- ICHIBAN SENCHA*
- KAGOSHIMA
- KUKICHA
- MASTER’S MARK SENCHA
- MATCHA THIN, THICK OR EXTRA THICK
- MATCHA IRI GENMAICHA
- MATSUDA’S SENCHA*
- ORGANIC SENCHA
- SCENT OF MOUNTAINS
- SENCHA
- TENCHA*
- YANAGI

SOUTH KOREA

- JEJU SEJAK

FLAVORED GREEN TEAS

Green teas accented with natural and artifical flavors

- ANGIOGENESIS
- BANGKOK (GREEN WITH COCONUT)
- BLUEBERRY GREEN
- CHAI HARA
- CHERRY BLOSSOM
- CHINESE FLOWER
- CITRON GREEN
- GREEN HOT CINNAMON Ω
- JANE’S GARDEN
- LEMONY GUNPOWDER
- LINGONBERRY GREEN
- LOVE LIFE
- MOROCCAN MINT
- ORGANIC GREEN WIH CITRUS & GINGKO
- ORGANIC GREEN WIH MINT
- PAN ASIA
- ROASTED BUCKWHEAT MATCHA
- TOKYO
- TROPICAL GREEN
- VERY BERRY MATCHA
- WHITE PEACH MATCHA

* These teas are specialty teas and are subject to an additional \$1.00 surcharge.
Δ These teas are subject to seasonal availability or estate changes.
Ω This tea uses a combination of Natural & Artifical flavors.

*If you would like us to keep your leaves for a second infusion
please ask your server when ordering your tea.
Second infusions of tea will cost an additional \$3.00.*

JASMINE TEAS

Light bodied teas infused with jasmine flowers.

- BLACK JASMINE Δ
- DRAGON PEARL
- JASMINE
- SPECIAL SALISBURY BLEND
- YIN HAO JASMINE

OOLONGS

Partially oxidized teas that are usually twisted or rolled.

CHINA

- CHAMPION DAN CONG
- FENGHUANG SHUIXIAN*Δ
- MAGNOLIA OOLONG
- OSMANTHUS
- ROU GUI OOLONG Δ
- TI QUAN YIN SPRING FLORAL Δ
- TOP TI QUAN YIN*
- WUYI CASSIA Δ
- WUYI DA HONG PAO* Δ

TAIWAN

- ALI SAN*
- DARK PEARL
- FANCIEST FORMOSA* Δ
- FORMOSA
- LI SHAN* Δ
- SAN LIN XI
- WENSHAN BAOZHONG Δ

FLAVORED OOLONGS

Delicious flavors added to traditional oolongs to enhance their natural taste profiles.

- GINGER’S OOLONG
- MILKY OOLONG
- POMEGRANATE OOLONG

PU-ERHS

Unique teas that are fermented, yielding layered cups full of flavor.

- 1998 WILD PU-ERH Δ
- 2015 TIGER PU-ERH Δ
- PU-ERH
- 2001 GOLDEN NEEDLE

BLACK TEAS

Single estate teas from various regions.

Fully oxidized, each region creates a unique tea experience.

CHINA

- ANJI BLACK*Δ
- BLACK KING*Δ
- GOLDEN MONKEY
- HUNAN BLOOLONG Δ
- HAO YA ‘A’
- HAO YA ‘B’
- KEEMUN MAO FENG
- KEEMUN SNAIL Δ
- LAPSANG SOUCHONG
- PANYANG CONGOU
- TIPPY YUNNAN
- TONG LU BLACK* Δ
- YUNNAN GOLDEN TIPS
- WUYI TONG MU BLACK

DARJEELING

- 1ST FLUSH Δ
- 2ND FLUSH Δ
- DARJEELING BLEND
- ORGANIC DARJEELING
- TEMI SIKKIM

ASSAM

- ASSAM GOLDEN TIPS*
- BROKEN-LEAF Δ
- CTC ASSAM
- FULL-LEAF Δ
- ORGANIC ASSAM

Black Teas continued on next page...

BLACK TEAS

Single estate teas from various regions.

Fully oxidized, each region creates a unique tea experience.

SRI LANKA

- AMBA CEYLON
- AMBA THIEVES TEA
- KENILWORTH
- LOVER’S LEAP
- NEW VITHANAKANDE
- UVA HIGHLANDS

COLOMBIA

- COLOMBIAN BLACK Δ

SOUTH INDIA

- CHAMRAJ NILGIRI FOP
- KAIRBETTA
- KORAKUNDAH FOP

AFRICA

- KAIMOSI CTC
- KANGAITA OP
- KENYA MILIMA
- LIVINGSTONIA

BLACK TEA BLENDS

Single estate black teas blended together to achieve a superior cup of tea.

- ALL INDIA
- AOH HIBERNIAN
- 30TH ANNIVERSARY
- BIG RED SUN
- BRIGITTE’S BLEND
- EAST FRISIAN
- EIGHT AT THE FORT
- ENGLISH BREAKFAST
- GOLDEN BLEND
- IRISH BREAKFAST
- MALACHI MCCORMICK
- ORANGE PEKOE (CEYLON & INDIA)
- ORGANIC BREAKFAST
- PALM COURT
- QUEEN CATHERINE
- ROYAL ENGLISH BREAKFAST
- RUSSIAN COUNTRY
- SAFARI BREAKFAST
- SCOTTISH AFTERNOON
- SCOTTISH MORN
- STANLEY’S BLEND
- SUPREME BREAKFAST

FLAVORED BLACK TEAS

Smooth bodied black teas with added natural and artifical flavors.

- APPLE CINNAMON
- APRICOTΩ
- BLACK CURRANT
- BOSTON
- CAPRI
- CARIBE
- CELEBRATIONΩ
- CHAI
- CHOCO NUT
- CHOCOLATE
- CHOCOLATE MINT
- CITRUS BLEND
- CRANBERRY AUTUMN
- DIAMOND JUBILEE
- EARL GREY
- EARL GREY IMPERIAL
- EARL GREY SUPREME
- EARL GREY VIENNESE
- EARL OF HARLEM
- ELYSE’S BLEND
- FLORENCE
- FRUITS D’ALSACE
- HOLIDAY

- HOT CINNAMON SPICE (HOT CINNAMON SUNSET) Ω
- INDIAN NIMBU
- LYCHEE
- MANGO
- ORGANIC EARL GREY
- PARIS
- PASSION FRUIT
- PEACHES & GINGER
- ROSE SCENTED
- ROYAL PALACE
- SALLY’S SECRET
- SOHO BLEND
- TOWER OF LONDON
- VALENTINE’S
- VANILLA

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Ω This tea uses a combination of Natural & Artifical flavors.

DECAFFEINATED

Rinsed teas that still carry minute traces of caffeine.

- BIRTHDAY TEA
- DECAFFEINATED ASSAM
- DECAFFEINATED CEYLON
- DECAFFEINATED DARJEELING
- DECAFFEINATED EARL GREY
- DECAFFEINATED PARIS
- DECAFFEINATED PASSION FRUIT
- DECAFFEINATED SENCHA
- MIDSUMMER’S PEACH
- VANILLA COMORO

HERBALS

Herbal infusions, also known as tisanes, never have caffeine.

- ARICAN AUTUMN
- AMBA LEMONGRASS
- CHAMOMILE
- FRENCH SUPER BLUE LAVENDER
- FRENCH VERVEINE (LEMON VERBENA)
- GINGER LIQUORICE
- HERBAL HOLIDAY
- HERBAL HOT CINNAMON SPICE Ω
- HIBISCUS
- MINT VERBENA
- MOTHER’S BOUQUET
- OLIVE LEAVES
- ORGANIC GINGER
- ORGANIC INVIGORATING
- ORGANIC PASSION PLUM WITH GINSENG
- ORGANIC PEPPERMINT
- ORGANIC RELAXING
- ORGANIC ROOIBOS
- ORGANIC SOOTHING
- PARIS HERBAL
- PUMPKIN SPICE
- RASPBERRY Ω
- ROOIBOS CHAI
- SOBA ROASTED BUCKWHEAT
- SPICED PLUM
- THAI ROOIBOS
- TILLEUL
- TILLEUL WITH MINT
- YELLOW & BLUE

FRUIT TEAS

Our fruit teas are blends of dried fruits, rose-hips, hibiscus and are caffeine free.

- BLOOD ORANGE
- CRANBERRY
- GOJI BERRY
- MANGO
- ORANGE PASSION FRUIT
- PEACH
- STRAWBERRY KIWI

CAFFEINATED HERBALS

Though not actually made from tea leaves, these earthy brews contain caffeine.

- AMERICAN BUZZ
- GUAYUSA
- YAUPON BLACK
- YERBA MATÉ

BREWS NATIVE TO THE AMERICAS

Though not actually made from tea leaves, these earthy brews contain caffeine.

- ALL NIGHTER
- GUAYUSA
- YAUPON BLACK
- YERBA MATÉ
- YERBA MATÉ MINT



34 years ago in Salisbury, Connecticut, proprietor of the historic White Hart Inn, John Harney, developed a passion for fine teas. John was introduced to the world of tea by Stanley Mason, who turned to creating his craft tea blends after years in the corporate world of tea in London & New York. Over time, Mason taught John both the art and business of the craft.

Starting production out of his basement in 1983, John began his journey in mastering the art of tea blending. Serving his distinctive blends with inn guests, he soon found they were coming back for more. Never did John Harney imagine that his small home-run business in Salisbury, Connecticut would turn into a global operation, now headquartered in Millerton, New York and employing over 200 people. The company, which sources, blends, and packages their product from start to finish, has grown from their original six teas to more than three hundred.

Harney & Sons builds on a commitment to deliver customers the finest quality tea possible. This promise, made over 30 years ago, serves as the company’s guiding principle. John’s sons and grandsons carry on the tradition. Today, Harney & Sons Tea remains family owned and managed, with four generations of Harneys preserving John’s tradition of fine tea and traveling the world in search of the best ingredients.

It is not only the Harney mission to deliver quality tea products to their customers, but also to educate the world of tea history and taste. Whether through their dedicated customer service, their published guides to tea drinking, or their two tea tasting shops, the Harney & Sons team works to pass on their passion for tea to a broad audience. Harney & Sons remains committed to delivering their customers a superior tea drinking experience.

“Teatime is anytime.”



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