

afternoon tea served all day

starting at 24.

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select each level

quiche, crepe, sandwich, scone-wich, premium salad

cup of soup
kettle house salad
premium salad (add \$5)
bowl of soup (add \$5)

scone
sweet crepe (add \$6)
slice of cake (add \$4-7)

all beverages a la carte



scone-wich

on a cheddar, scallion, chive & sour cream savory scone served with a bag of chips 14. substitute side house salad or cup of soup 5.

veggie & goat cheese (vegetarian) basil pesto, goat cheese, roasted onion, garlic, tomato, eggplant, red pepper, squash, zucchini, balsamic glaze

blt brie, mozzarella, bacon, lettuce, tomato, pesto aioli

spicy tuna & tomato tuna salad with red onion and celery, tomato, mozzarella, chipotle sauce

ham & swiss ham, swiss, apricot jam

tomato & arugula (vegetarian) basil pesto, tomato, arugula, fresh mozzarella, balsamic glaze

toasted sandwich

sandwich served with bag of chips 14. substitute side house salad or cup of soup 5.

GF bread available

garden (vegetarian) roasted red pepper, artichoke heart, spinach, fresh mozzarella, basil pesto aioli on herb focaccia

turkey avocado (contains nuts) roasted turkey, mozzarella, guacamole, tomato, sundried tomato pesto on herb focaccia

apricot, ham & brie bacon, ham, apricot jam, brie on ciabatta

buffalo chicken chicken, bacon, spinach, buffalo sauce, bleu cheese on ciabatta

turkey, cranberry & brie roasted turkey, brie, cranberry sauce on ciabatta

chipotle chicken chicken, spinach, tomato, chipotle sauce, mozzarella on ciabatta

ratatouille (vegetarian) basil pesto, roasted zucchini, squash, tomato, onion, garlic, eggplant, red pepper, balsamic glaze, goat cheese on herb focaccia

eggplant (vegetarian) (contains nuts) breaded & fried eggplant, mozzarella, roasted red pepper, spinach, sundried tomato pesto on herb focaccia

apple, bacon & 3 cheese apple, bacon, brie, mozzarella, bleu cheese, honey on ciabatta

ballstonian roasted turkey, bacon, roasted red pepper, basil pesto aioli, mozzarella on ciabatta



club sandwich

served with a bag of chips 14. substitute side house salad or cup of soup 5.

GF bread available

turkey club roasted turkey, bacon, greens, mozzarella, tomato, garlic aioli on toasted wheat



savory crepe

savory crepe served with bag of chips 14. substitute side house salad or soup cup 5. GF crepe available upon request

ratatouille (vegetarian) basil pesto, roasted eggplant, zucchini, squash, red pepper, tomato, onion, garlic, balsamic glaze, goat cheese

farmers crepe (remove bacon for vegetarian) spinach, bacon, basil pesto, tomato, artichoke heart, fresh mozzarella

chicken, bacon & roasted red pepper roasted chicken, bacon, roasted red pepper, basil pesto, mozzarella

chicken cordon bleu roasted chicken, ham, swiss cheese, bleu cheese, dijon aoli

turkey, cranberry & brie turkey, cranberry sauce, brie

crepe monsieur ham, swiss cheese, dijon aoli, dill pickles, chives



salad

add roasted chicken breast 5. dressing served on side *can be made gluten free

asian (contains nuts) greens, almond, carrot, chicken, scallion, edamame, mandarin orange, *chow mein noodle, black sesame seed, oriental honey ginger dressing 18.

goat cheese (contains nuts) (vegetarian) greens, goat cheese, grape, butter toffee almond, red onion, balsamic vinaigrette 14.

greek (vegetarian) greens, tomato, red onion, cucumber, kalamata olive, hummus, goat cheese, *toasted naan, greek dressing 18.

cobb greens, chicken, bacon, cucumber, red cabbage, hard boiled egg, tomato, red onion, carrot, bleu cheese crumbles, buttermilk ranch dressing 18.

tuna (pescetarian) greens, red cabbage, carrot, cucumber, chopped dill pickle, chopped apple, fried crispy onions, tomato, tuna salad with red onion and celery, buttermilk ranch dressing 16.

kettle house salad (vegetarian) greens, red cabbage, carrot, cucumber, tomato, balsamic vinaigrette 10.

soup

bowl 11. cup 6.

roasted red pepper & smoked gouda (vegetarian)

lobster bisque

sweet potato, black bean & quinoa chili (vegan)



quiche

personal pie served with a bag of chips 14. substitute side house salad or cup of soup 5.

ham, roasted red pepper & cheddar
broccoli & 3 cheese (vegetarian)

sweet crepe

dusted with powdered sugar 12. GF crepe available upon request

nutty monkey (contains nuts) nutella chocolate hazelnut, banana

berries & cream mixed berry compote & scone cream

peaches & cream baked cinnamon spiced peaches & scone cream

caramel apple baked cinnamon spiced apples & caramel sauce

cherry cheesecake cherry compote & scone cream

lemon cream burst lemon curd & scone cream

bananas foster bananas caramelized in butter, brown sugar & rum, scone cream, caramel

berries & nutella (contains nuts) mixed berry compote & nutella chocolate hazelnut



scone

5.

fruits of the forest served with cream & preserves

lemon drop served with cream & preserves

gf/vegan blueberry almond lemon (contains nuts)

savory cheddar, scallion, chive & sour cream

cake

flourless chocolate cake 9.

lemonberry mascarpone cake 10.

carrot cake (contains nuts) 12.

chocolate mousse cake 12.




wine 8.

chardonnay
sparkling wine
pinot grigio
pinot noir
cabernet sauvignon


beer & cider

druthers all-in ipa 16oz 6.5% 8.
adirondack saratoga lager 16oz 4.8% 8.
brown's cherry razz 16oz 6.5% 8.
ninepin cider 12oz 6.7% 8.



tea cocktail 8.

kettle sangria
sparkling sweet tea
blackberry sage noir



mimosa flight

choice of 4 for 28. / single 8.

classic green apple cherry
wildberry strawberry peach
pineapple passionfruit guava



wine slushie 10.

wicked wildberry
blackberry, raspberry,
blueberry, cabernet

cherry bomb
cherry, pinot noir

green apple
green apple, pinot grigio

tropical mimosa
(contains nuts) coconut,
pineapple, orange, pinot grigio



smoothie 7.

tropical creamsicle
(contains nuts) pineapple,
coconut, lemon, yogurt

strawberry banana
(dairy free) strawberry,
banana, orange juice

berry acai
blueberry, raspberry,
blackberry, acai, yogurt



platter options may need up to 4 hours notice

scone platter
cream & preserves included
→ small (10 scones) \$48
→ large (20 scones) \$95

sandwich platter
→ small - choose two types
(10 sandwiches cut into
four pieces) \$110
→ large - choose up to four
types (20 sandwiches cut into
four pieces) \$200

salad platter with dressing
→ small house salad \$50
→ large house salad \$90

small premium
→ without chicken \$60
→ with chicken \$80

large premium
→ without chicken \$120
→ with chicken \$150

made on wheat bread
→ cucumber & cream cheese
→ turkey club (double decker)
→ turkey, cranberry, brie
→ tuna salad
→ ham, apricot jam, swiss
→ apple, honey, bacon, brie
→ tomato, arugula, fresh
mozzarella, pesto aoli

iced tea for a crowd \$7
64oz freshly brewed tea on tap, unsweetened. no cups to go

hot tea/coffee for a crowd \$20
96oz insulated to stay hot for two hours. Add \$3 for 6 cups/lids



tea of the month club shipped right to your door!

four box styles to choose from



Our cafes are unable to split checks, however, we can take up to 4 credit cards per table. Food and drink from outside vendors is not permitted. Substitutions may incur extra costs. Not all substitutions can be accommodated. We are able to make many of our menu items gluten free by substitution or omission of ingredients containing gluten. We are unable to guarantee that any menu item can be completely free of common allergens.

over 150 teas to try



FRESH SCONES shipped right to your door!



french press coffee 5.

whistler's house blend
city roast, medium acidity, full body & aroma
bulk pricing \$10/8oz \$18/lb

sinful delight
light roast blend of caramel, chocolate & hazelnut
bulk pricing \$10/8oz \$18/lb

jamaican blue mountain style
smooth, sweet, nutty, medium acidity & floral aroma
bulk pricing \$12/8oz \$22/lb

decaf columbian
sweet, deep, aromatic
bulk pricing \$12/8oz \$22/lb

Whistling Kettle cold brew coffee 20oz 5.
cold foam for lattes & cold brew coffee 1.
syrups: caramel, coconut, vanilla .50/oz

hot tea *indicates caffeine free*

16oz hot tea 5.
96oz insulated to-go container 20.

hot tea flight (in-house only) 14.
pick 4 teas (no lattes)

latte 6.

matcha latte hot or iced
butterfly blue*, coconut, pure, vanilla
fruit matcha latte 6.5 iced
strawberry, peach, wildberry,
passionfruit, guava, cherry

london fog hot or iced
earl grey tea
chai latte hot or iced
masala chai or vanilla chai
energy latte hot
trugrit energy blend
jasmine latte hot
jasmine green tea
serenity latte* hot
chamomile bilberry herbal tea
carrot cake latte* hot
honeybush spice latte* hot

cold foam for lattes & cold brew coffee 1.
syrups: caramel, coconut, vanilla .50/oz

iced

iced tea on tap
(unsweetened) simple syrup available
16oz in-house 3. 20oz to-go 3.50 64oz jug to-go 7.
-kettle black tea blend
-peach citrus mint green tea
-strawberry raspberry kiwi hibiscus*

lemonade
16oz in-house 4. 20oz to-go 5.

arnold palmer
16oz in-house 4. 20oz to-go 5.

matcha sunset lemonade*
16oz in-house 5. 20oz to-go 6.

raz lavender lemonade*
16oz in-house 4. 20oz to-go 5.

purple papayaberry lime sparkling tea* 12oz can 5.

medicine ball sparkling tea 12oz can 5.

iced tea custom 20oz to-go 6.

saratoga sparkling water 12oz 5.

tea quencher 16oz in-house 5. 20oz to-go 6.

hibiscus guava*
hibiscus fruit tea, guava puree, lemonade

passionfruit
black tea, passionfruit puree, lemonade

peach
black tea, peach puree, lemonade

strawberry
black tea, strawberry puree, lemonade

happy
happy tea, strawberry puree, lemonade

pineapple green
peach citrus mint green tea, pineapple puree, lemonade

QR code

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Closed Christmas Day, Thanksgiving, July 4th

No reservations
Walk in only
kids menu, gluten free & vegan options available