



Benjamin Franklin's *mind was never idle as he continuously looked for ways to improve life. He was famous for more than his inventions and for being the country's first Postmaster General. He was also known as a "Founding Foodie" and for his belief that "There can't be good living where there is not good drinking."*

Benjamin's Bar and Lounge *brings our namesake's lifelong passion of inventions, fine food and beverage to life in the 21st century. What will Benjamin's invent next?*

AFTERNOON TEA

*fifty five dollars per guest
includes a tea of your choice and a glass of Trump blanc de blanc*

CHAMPAGNE AND BUBBLES 5.5 oz	GL/BT
sparkling, 2009, Trump , blanc de blanc, monticello, va	19/86
champagne, nv, jacquart , brut <i>mosaic</i> , reims, france {1500 ml}	25/225
champagne, nv, canard- duchene , <i>cuvée léonie</i> , brut, france	26/117
champagne, nv, louis roederer , <i>brut premier</i> , reims, france	29/259
champagne, 2009, cristal , brut, reims, france	150/675
champagne, 2004, dom pérignon , épernay, france	69/310
champagne, nv, andre jacquart , blanc de blancs, <i>1er cru</i> , vertus, france	35/158
champagne, nv, le mesnil , blanc de blancs, reims, france	39/169
champagne, nv, krug , grande cuvée, reims, france	69/310
champagne, nv, moet , <i>imperial</i> , rosé, épernay, france	29/130
champagne, nv, moet , <i>nectar imperial</i> , rosé, épernay, france	35/149
champagne, nv, ruinart , rosé, reims, france	49/220

HERBAL INFUSION

organic white ginseng

an invigorating blend of raspberry, burdock root and mint with revitalizing ginseng

hibiscus berry

a rejuvenating red herbal infusion with notes of mango, pomegranate and orange. Smooth berry start and delightful herbal finish

organic mystic mint

soothing peppermint with a licorice root and sweet enlivening basil

organic turmeric ginger

ayurveda inspired blend of turmeric, ginger, lemon and honey for longevity, stamina and balance

CHAI TEA

masala chai

traditional Asian spices: ginger, sweet cinnamon, black pepper and cardamom. Unapologetically spicy yet balanced black tea

west cape chai (caffeine-free)

red rooibos tea blended with Asian spices creates a truly original sweet and soothing anytime chai

chocolate chai

decadent cacao and creamy sarsaparilla with rich coconut and bittersweet dandelion root

GREEN & WHITE TEA

matcha super green

pure Japanese matcha is famous for its “umami” and sweet taste. High concentration of L-theanine amino acid lends matcha an uplifting energy and zen buzz. The greenest green tea ever

jasmine pearl green

hand-rolled tea buds from the spring harvest scented with fresh jasmine blossoms. Savory, sweet and fruity

silver needle organic white

Reserve white tea with a sublime, sweet flavor and rich, savory finish

OOLONG TEA

jade oolong

grown at elevations of 500-850 meters above sea level in Taiwan, Jade oolong is medium bodied tea infusion with notes of fresh gardenia, freesia blossoms and tropical fruits. Very smooth and light finish.

ruby oolong

old fashion yet contemporary with caramel and chocolate infused black tea. Opens a whole new meaning for “traditional”

BLACK TEA

organic earl grey supreme

rich with lofty floral and citrusy high notes of italian bergamot

organic vanilla bean

indulgent and creamy with sweet vanilla finish

golden assam

rich flavor and pungent aroma. Burgundy-red infusion with an assertive malty finish; a perfect breakfast tea

english breakfast

lively, robust red cup with brisk flavor and sweet caramel undertones

PU-ERH TEA

organic ancient pu-erh tuo cha

traditional soothing flavor with sweet notes of dark mocha

SPREADS TO SHARE

lemon curd

devonshire cream

homemade berry jam

SAVORY

cucumber sandwich, lemon caper cream cheese, rye bread

scottish salmon pinwheel, dill, pumpernickel bread

truffle'd egg salad, micro watercress, profiteroles

cannoli, chicken salad, golden raisin, cashews

SWEET

wild strawberry fruit tartlet raspberry macaron

lemon cranberry scone

coffee éclair

sugarette

lemon madeleine

chouquettes

The consumption of raw or undercooked ingredients may increase the risk of food borne illness

For your convenience, 20% gratuity will be added to all parties