

Comfort Foods

French Toast \$5.49

Two slices of home-baked bread dipped in egg and milk, grilled to a delicious golden brown & served with butter & syrup
Please add 50¢ for PEI maple syrup

Toast and Jam \$1.99

Two slices of home-baked bread served with butter and Debbie's homemade jam.

Biscuits and Jam \$2.99

Two slices of home-baked bread served with butter and Debbie's homemade jam.

Spaghetti

Lunch Portion....\$6.99
Dinner Portion....\$9.99
(Add \$1.00 for Whole Wheat Pasta)
Thin pasta, covered with our hearty veggie sauce, served with Parmesan cheese & garlic bread.

Individual Baked Potato Pizza \$10.99

Prince Edward Island potatoes, baked to perfection and marinated in our unique blend of spices and then served on our homemade crust with sour cream, spring onion, chives and cheese.

Lunch Creations

Hot Paninis

Grilling melds flavourful ingredients and our hearty homemade bread.

Signature Veggie Panini \$6.99

Fresh PEI mushrooms marinated in our balsamic vinaigrette with mozzarella cheese and caramelized onions; served on our rosemary focaccia.

Island Gouda Panini \$5.49

PEI's own Cheeselady Gouda

Olde Pub Panini \$5.99

Marmite and cheddar cheese.

Cheese Panini \$4.99

Choose cheddar, Swiss or mozzarella



Soups

Cup....\$2.99 Bowl....\$4.49

Add a slice of bread for 99¢

Spicy Tortilla Soup

Tomato, onion, garlic, green chilies and jalapeno in a spicy southwestern broth and topped with corn tortilla strips and cheese.

French Onion Soup

Freshly made, topped with our toasted homemade bread and Swiss cheese

Soup du Jour

Please see the blackboard or ask your server about today's selection.



F Free Refills



Tea Leaf Reading Workshop

If you are interested in learning about tasseography (the art of tea leaf reading) then this two-hour workshop is designed especially for you! Our reader will be holding workshops periodically. Please call or check our website for upcoming dates. Space is limited to ten per workshop. Private workshops for groups of five to ten are also available - please call to arrange one for your group!

Kitchen Witch Tea Room & Country Crafts

VEGETARIAN MENU

Taste of The South

Veggie Tamale

One....\$1.99 Two....\$3.79 Three....\$5.29
Spinach & PEI mushrooms marinated in spices and encased in homemade masa

Vegaquito

One....\$1.99 Two....\$3.79 Three....\$5.29
Seasoned refried beans, PEI potato and cheese, baked in a homemade tortilla.

Tamales, and Vegaquitos are prepared in limited batches and may not be available every day.

Top your tamales & vegaquitos with our vegan chili for a toonie

Vegan Chili \$5.49

Geoff's own tasty recipe with pinto beans, black beans, onions, tomato and a secret spice blend.

Cheese Enchilada Plate \$10.99

Two cheese enchiladas served with Spanish rice and our own refried beans

Three Amigos Plate \$11.99

One cheese enchilada, one vegaquito and one veggie tamale served with Spanish rice and our own refried beans

Chips & Salsa \$2.99

Crisp tortilla chips and our own mild or spicy salsa.

Nachos \$8.99

Nacho chips topped with cheese, onion and sweet pepper.
(Salsa & jalapeño on request)

Chili Cheese Nachos \$9.99

Nacho chips topped with our homemade vegan chili and cheese.
(Salsa & jalapeño on request)

Beverages

Teas

House Tea (*King Cole*)

Twinings

Stash

Celestial Seasonings Herbal

London Fruit & Herb

Higgins & Burke

Higgins & Burke Organic

Higgins & Burke Infusion

Numi Organic Puerh

Loose Tea

Decaffeinated Loose Tea

A teatime tradition

Two homemade cream scones

with butter and homemade jam



\$3.99

Senior Options

Spaghetti Dinner \$6.99

(Add \$1.00 for Whole Wheat Pasta)
Thin pasta, covered with our hearty veggie sauce, served with Parmesan cheese & garlic bread.

Cheese Enchilada Dinner \$7.99

One cheese enchilada served with Spanish rice and our own refried beans

Artisan Breads

There is something captivating about the smell of freshly baked bread. With the skill of an artisan, the heat of the oven, a few fine ingredients and no preservatives, we hand knead and shape bread that is simply delicious - and baked fresh right here every day. Production is limited as everything is done by hand.

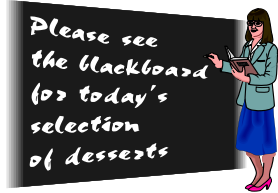
The breads we bake for taking home are also served in our restaurant, bringing their distinctive freshness, flavour and quality to everything on the menu.

Our sourdough is prepared with great care, using our own special techniques. We allow the dough to age for several days to fully develop its hearty, distinctive character. We also bake a number of other specialty breads, including whole-grain breads and focaccia.

In addition to our regular artisan breads, we offer hearty gluten free breads, and our own flour and corn tortillas. We bake more than a dozen delicious varieties of bread, although not all varieties are available every day.

From the Gelato and Dessert Bar

Small Gelato or Sorbet	\$3.29
Large Gelato or Sorbet	\$4.29
Take-Home Gelato Tub	\$8.29
Gelato Whoopie Pie	\$3.49
<i>Two homemade soft cookies with a gelato filling</i>	
Milkshake	\$5.29
Malted Milkshake	\$5.49
Root Beer or Coke Float	\$3.59
<i>Available with Diabetic Gelato & Sugar-Free Pop</i>	



Children's Favourites

(10 and under)

All children's Menu items include a child's beverage, a cookie and a gift from the Witch's Cauldron

French Toast \$4.49

Home-baked bread dipped in egg and milk, grilled to a delicious golden brown and served with butter and syrup

Grilled Cheese \$3.99

Half sandwich with choice of cheese

Spaghetti \$4.99

Child's portion of our thin pasta and hearty homemade veggie sauce

Enchilada Plate \$6.99

One cheese enchilada with rice and beans