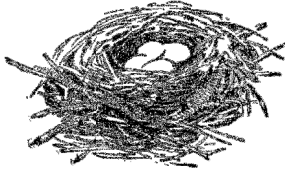


Welcome To The



Tea Room at feathernesters

Breakfast Served Saturday Mornings 8am - 11am
Lunch Served Tuesday - Friday 11am - 3pm
Saturday 11am - 2:30pm
Sunday Brunch Buffet Served Sunday 10am - 2pm
Afternoon Tea Served 3 pm Tuesday- Saturday
(with reservations by noon on the day you visit)

804-262-7305 fax: 804-262-7306
6118 Lakeside Ave. Richmond, VA 23228
Lakeside Towne Center www.feathernesters.com

the feathernester

Our house specialty includes your choice of **all** the following: cup of today's soup, side dish, sandwich or quiche, a fresh baked tea bread rosette, and your choice of dessert and a beverage.

A great value! **\$14.95**

sandwich or quiche

Choose a sandwich or today's fresh quiche served with your choice of potato salad, pasta salad, fruit salad, side garden salad, or cup of soup

\$8.95

add an extra soup or side for only \$2.95

sandwiches

Our Signature Homemade

Chicken Salad, Egg Salad or Ham Salad

Our Deli Select Sandwiches

Smoked Turkey Breast or Roast Beef

*with your choice of cheese: for your **deli** sandwich
American Swiss Provolone*

with your choice of spreads

Herbed Mayonnaise Creamy Honey Mustard

served on your choice of:

*buttery croissant, herb whole wheat bread,
3-cheese bread, or ciabatta bread*

side dishes

our own homemade fresh daily

Potato Salad Pasta Salad Fruit Salad

*Substitute any Meat Sandwich
for a Veggie Sandwich*

big bowl of soup & tea bread

A big bowl of one of our delicious soups of the day
complimented with two of our tea bread rosettes

\$6.95

soup & salad

A cup of soup and salad served with tea bread

\$8.95

Bird Nest Salad

*fresh field greens, shredded carrots, pecans, chow
mein noodles, shredded cheese, hard boiled egg
and our homemade raspberry vinaigrette dressing*

Chicken Caesar Salad

*crisp romaine, aged parmesan cheese, garlic
croutons, herbed chicken strips, and our homemade
creamy Caesar dressing*

Fresh Garden Salad

*mixed greens, tomatoes, onions, cucumbers,
cheddar cheese, bacon bits and croutons*

salad dressing selections:

Buttermilk Ranch Zesty Italian French
Honey Mustard Vidalia Onion
Raspberry Vinaigrette Creamy Caesar

Salad Choice with tea bread **\$6.95**

homemade soups

ask your server about today's soup selections

We're Sorry...

Items not available a la cart. \$2.00 split plate charge.

**Parties of 8 or more will be provided with
one check with a 20% gratuity added.**

beverages

Sweet Iced Tea, Unsweet Iced tea or Lemonade

we can add sugar-free raspberry, peach, strawberry or other seasonal flavors at no extra charge!

Pepsi, Diet Pepsi, or fresh-brewed Coffee
(with refills) \$1.95

Personal Bottomless Pot of Hot Tea \$2.50

Our Loose Tea Selection:

Regular/Decaf English Breakfast,
Regular/Decaf Earl Grey, Oolong, Organic Green,
Feathernesters Blend, Regular/Decaf Peach,
Regular/Decaf Strawberry
Regular/Decaf Raspberry and Ginseng Peppermint

other selections

Tea Bread Rosettes
two served with butter.....\$1.95

Cup of Soup and 1 Tea Bread.....\$4.95

decadent desserts

Featuring our own Buttermilk Pies
And Thalhimers 6-Layer Cakes - plus many more...

*Please see the blackboard or our bakery case
for today's selections*
\$2.95

Sunday Brunch

Join us Sundays from 10 am - 2 pm for our fabulous buffet brunch!
Ten homemade hot entrees plus fresh fruit, pastries, homemade doughnuts and more...
Reservations appreciated, but walk-ins are always welcome.

What's So Special About Buttermilk Pie?

Most people probably wrinkle up their noses at the mere thought of buttermilk, and we did too until we baked up a Buttermilk Pie and tasted the result!

An old-timey recipe culled from an 1880's southern church cookbook we found at an antiques store peaked our interest and we decided to try our hand at this almost forgotten southern dessert.

For weeks we tweaked the recipe until we got it just right, and then gave out samples to friends. The verdict? Delicious! We added this custard-like chess-style pie to our lunch menu and a new southern tradition was begun anew.

Each homemade Buttermilk Pie is made fresh every morning all by hand and served up by the slice with a generous dollop of fresh whipped cream and dusted with cinnamon. Whole pies can be purchased to go as well.

A couple of years ago we received a phone call from tv's Al Roker who had heard about our delicious pie and wanted to feature it on his "Roker On The Road" show on the Food Network. We were humbly honored to be selected and were delighted to be included on his show "Forgotten Southern Specialties."

Of course the heart of all things Southern is always celebrated with food: family reunions, church socials, picnics, or just spending time together sipping a tall glass of sweet iced tea! Food has always brought friends and families together.

We here at Feathernesters are glad that we can continue this warm homespun tradition!

Warmly,
Tony & Marc
Owners, Feathernesters