

BRAXTON'S

Authentic. Locally Inspired. Since 1889.

SPRING GARDEN AFTERNOON TEA

Welcome to Afternoon Tea at The Algonquin Resort, a time-honoured tradition refreshed for spring. Celebrate the season with delicate pastries, freshly baked scones, savoury finger sandwiches, and your own pot of tea. Enjoy the Algonquin Signature Tea, a custom blend created exclusively for the resort.

MENU INCLUSIONS

CLASSIC SCONES

freshly baked & served with whipped butter, maple cream, clotted cream and blueberry preserve (g, e, d)

Wild Blueberry Scone (g, e, d)

Bursting with local blueberries and served warm.

Cream Scone (g, e, d)

2 traditional butter scones - simple, flaky and perfect.

SAVOURY SANDWICHES

Smoked Salmon Blini (g, d)

Small savoury pancakes, smoked salmon, herb cream, salmon roe

Chicken Terrine Sandwich (g)

Chef's daily bread selection, pulled chicken, assortment of dried fruits, chicken consommé gel

Tuna-Nori Cornetto (n, d, f)

AAA yellowfin tuna soaked in soju mirin marinade, spicy gochujang base

Smoked Tofu Sandwich (g, d, n)

Sweet glazed smoked tofu, focaccia, tomato pesto cream cheese, arugula

DECADENT DESSERTS

Wild Blueberry Maple Tartlet (n, d, g, e)

Crisp almond sablé, soft almond cream, wild blueberry compote, maple glaze

Honey Oat Cranberry Financier (n, d, g, e)

Brown butter cake, toasted oats, dried cranberries

Dark Chocolate & Maple Mousse Cake (g, e, d)

Chocolate sponge, maple crèmeux, silky chocolate mousse

Blueberry Cheesecake Verrines (g, e, d)

Creamy cheesecake, buttery crumb, blueberry compote

Maritime Molasses Spice Cake (n, d, g, e)

Traditional spiced cake, whipped cream glaze

LOCAL TEA SELECTION

The Algonquin Signature Tea

A locally inspired blend of wild blueberries, Chamcook chaga, tart sumac berries, and bold Assam black tea, finished with maple sugar flakes for a smooth, subtly sweet taste.

BLACK TEAS (CAFFEINATED)

Queen Mary

A bold, balanced tea sourced from the world's finest gardens. Rich and rounded, with malty depth and delicate floral notes.

Irish Breakfast

A bold, full-bodied black tea with rich flavour and deep colour—perfect for a midday lift.

Scottish Breakfast

Malty and full-bodied, with bright, lively notes and a subtle hint of cask-aged oak. A bold Highlander's cup of tea.

Chicken Bones Black Tea

Crafted in collaboration with Ganong Bros Ltd, this signature black tea is inspired by the iconic Chicken Bones candy from St. Stephen, NB. With bold cinnamon flavour at the forefront, it reflects the candy's spiced outer layer, complimented by a hint of bittersweet chocolate.

Genmaicha (Popcorn Tea)

A distinctive green tea with a light, golden-yellow liquor and a unique, toasty rice flavour with a hint of sweetness. This conversation-starting tea offers a smooth, comforting cup that's both familiar and intriguing.

HERBAL TEAS (NON-CAFFEINATED)

Mocha Rooibos

Exquisite Ethiopian mocha café notes weave through light hints of sweet chocolate and caramel.

Blueberry Fruit and Herb

A full flavoured tea with superb and well-defined blueberry highlights

Chicken Bones Rooibos

A blend created with Ganong Bros Ltd, this rooibos tea draws on the rich chocolate centre of the classic Chicken Bones candy. Smooth and aromatic, it features pronounced chocolate notes balanced by a gentle touch of cinnamon.

Rooibos Sunrise

Bright and uplifting, this naturally caffeine-free blend combines smooth rooibos with zesty lemon notes from lemongrass and a touch of calendula. A vibrant cup any time of day

Chicken Bones are a vibrant hard pink candy made of pulled sugar with a bittersweet chocolate filling, enclosed with a cinnamon flavoured outer layer - a Canadian tradition since 1885.

*ALL TEAS SUPPLIED BY GARDEN BY THE SEA, NEW-BRUNSWICK

69 PER PERSON

ADDITIONAL CELEBRATORY SIPS

Prosecco Mionetto, IT

Nova 7 Moscato-Style, Benjamin Bridge, NS

Spring Sangria

St. Germain, orange juice, white wine, soda water, assorted fruit

The Algonquin Steep

Downriver Whiskey, Algonquin Signature Tea, Lemon, Egg Whites

16 (5oz) | 73 (bottle)

73 (bottle)

18

21

Allergens - G: Gluten E: Eggs D: Dairy S: Soy SD: Sesame F: Seafood N: Nuts
Please inform your server of any allergies or dietary restrictions.
Pricing does not include taxes or gratuity.

Updated as of February 24th, 2026