

Southern Tea

Full Southern Tea \$30

Savories

Cucumber sandwiches, curried chicken on ginger snaps, blue cheese spinach quiche, salmon mousse, parmesan-peppercorn crackers with mozzarella, pesto and tomato (vegetarian and gluten free options available)

Scones

served with Lemon Curd and Cottage Cream
Your choice of
Cranberry Orange • Cinnamon Raisin •
Chocolate Chip • Traditional
Gluten Free available (20 minute cook time)

Sweets

A sampling of
Flourless Chocolate Cake (gf) • Lemon Triangles and
White Chocolate Cheesecake with Raspberry Swirl

Served with a variety of delicious teas

Children’s Tea Service

Child friendly Savories, Scones and Tea Sweets
for children 10 and under \$20

Light Southern Tea

A lighter version of our Southern Tea
with a scone, tea sweets and your choices of teas \$22

Cream Tea

A light repast with a scone, lemon curd,
cottage cream and choice of teas \$15

Just Tea

Enjoy a pot of our tea – sample several of our
delicious tea selections (Per person) \$6

Cakes - \$9

(To preserve freshness we have limited availability
Ask your Server what cakes we have today)

Toasted Coconut Cake

Triple Chocolate Stout Cake
with Kahlua Cream Cheese Frosting

Hummingbird Cake

Bananas, Pineapple and Pecans with a touch of cinnamon
Italian Buttercream Icing

Classic Southern Almond Pound Cake
with Caramel Icing

Caramel Cake

Layers of Yellow Cake with Caramel Icing

MORE TREATS

Honey Almond Crème Brulee (gf)

Tea Sweets or Scones From our Tea menu

Don't Miss Historic House

Hopsewee House Tour starts at the top of every hour from 10:00
to 3:00. Adults \$24/ Seniors \$22/ Youth \$15/ Children \$10

Hopsewee Museum Experience
Archeological discoveries at Hopsewee Plantation have allowed
us to expand the narrative for the lives of the Hopsewee enslaved
people through our new museum.

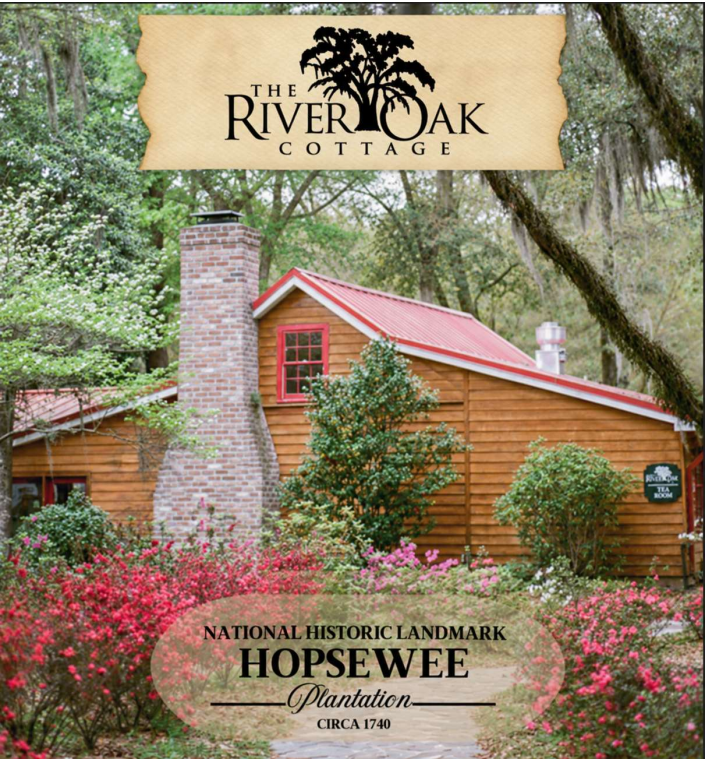
Adults \$15/ Seniors \$13/ Youth \$8/ Children \$5

Package Deal - Enjoy Both experiences
Hopsewee House Tour starts at the top of every hour from 10:00
to 3:00. The museum is open at your leisure open daily from
10:00 to 4:00.

Adults \$35/ Seniors \$33/ Youth \$21/ Children \$13

All our tea varieties are available to take home with you!
Hopsewee Blend Gift Box \$8 (20 Tea bags)
Loose Tea 1 oz \$5 2 oz \$8
Hopsewee Cooking \$40

20% Gratuity is expected for tables of 6 or more-we will try to
remember to add it, but if we don't, we appreciate your generosity



Lunch or our Southern Tea is Served Tuesday-Saturday
11:00 - 2:30
Reservations recommended

The Tearoom at Hopsewee opened in 2008 serving our signature
“Southern Tea” with Southern Hospitality. Quickly the Tearoom
became the top ranked tearoom on the South Carolina Coast and we
continue to strive to
serve quality food in this wonderful location.



Lunch or our Southern Tea is served Tuesday-
Saturday 11:00-2:30
Reservations recommended



SUPPORT HOPSEWEE FOUNDATION

Hopsewee Foundation, Inc. is a nonprofit
organization dedicated to preserving and
sharing Hopsewee’s history. Your
donations are greatly appreciated.



Private Events ~ Ask us about weddings, dinners, banquets
and other special occasions.
mail@hopsewee.com or call (843) 546-7891 x 103

Appetizers

Crab Cakes

Two Crab Cakes served over lettuce with Spicy Remoulade Sauce
\$17

Just Savories

The Savory course from our Southern Tea \$13

Okra Fritters

Four Okra Fritters served with Remoulade Sauce \$10

Fried Goat Cheese

Two goat cheesed medallions served with
Strawberry Jam or Honey \$8

Chicken Fingers and Fries

Two Chicken Fingers, Fries, Ranch or Ketchup \$11

Pimento Cheese and Biscuits

Half a dozen Pimento Cheese Biscuits with
Pimento Cheese \$12

Soups

“Gin-Gin” Soup

Mrs. Beattie’s mother’s wonderful Cream soup with
Chicken, Wild Rice and Mushrooms.

Jalapeño Shrimp and Corn Chowder

A creamy shrimp and roasted-corn chowder with tomatoes,
fennel and a gentle touch of jalapeño

Creamy Tomato Basil (gf)

Cup \$6, Bowl \$9

Salads

Hopsewee Salad Plate

Chicken Salad made with cranberries and apples (gf)
on bed of lettuce with potato salad (gf), pasta salad, bean salad
(gf), fresh fruit and a pimento cheese biscuit \$19

Grilled Salmon Salad (gf)

House cured Cold Smoked Salmon sautéed and served over a
Mixed Green salad and fresh fruit finished with house made
Balsamic Glaze, your choice of dressing,
and a pimento cheese biscuit \$21

Beet Salad (gf)

Beets dressed with Dijon Mustard and Balsamic Glaze served
over Mixed Greens with Feta Cheese and Candied Pecans, fresh
fruit and a pimento cheese biscuit \$16

House Salad

Mixed Green salad with blue cheese, bacon crumbles and Pecans
with your choice of dressing Small \$7/Large \$10

Sandwiches

served with Fresh Fruit and your choice of side
or try a cup of soup and half sandwich
Add Bacon to any Sandwich (\$3 extra)

Turkey and Havarti Sandwich

with Cranberry Mustard Sauce \$17

Grilled Ham and Pimento Cheese Sandwich

House made Pimento Cheese and Ham \$17

BLT Sandwich

A classic! Bacon, Lettuce, Tomato, Toasted \$17

Chicken Salad Sandwich

Chicken salad with Apples and Dried Cranberries \$17

BBQ Sandwich (Half sandwich served on bread)

House made pulled pork with House made Mustard based BBQ
sauce and Cole Slaw on a bun \$17

Pimento Cheese Sandwich

House made Pimento Cheese \$14

Breads

Wheat, Sourdough, Pumpernickel, Wrap

Sides \$6

Potato Salad (gf), Pasta Salad, Bean Salad (gf),
Carolina Gold Rice (gf), Charleston Rice Grits (gf),
Pirleau (gf), Collard Greens (gf),
Sweet Potato Casserole (gf),

Mac & Cheese Muffin, Okra Pancakes, Fries,
Cole Slaw (gf) Beet Salad (gf)

Dressings (gf)

Raspberry Chipotle Vinaigrette, Ranch, Blue Cheese
Dressing,

Honey Poppyseed, Lite vinaigrette, Balsamic Glaze

Add to any entrée, sandwich or salad

Sautéed Salmon \$12 Sautéed Shrimp \$9

Sautéed Chicken \$7

Crab Cake \$9 each Bacon \$3

Fried Goat Cheese (1) \$4

Lowcountry Sampler

A Plate full of these Lowcountry Favorites

Pulled Pork (gf)

House made pulled pork with Mustard based BBQ Sauce

Pirleau (gf)

*A Southern chicken and rice recipe, made with rice,
vegetables and chicken*

Collard Greens (gf)

*A green leafy vegetable, cooked for hours with
smoked meat and Rutabagas*

Macaroni and Cheese

A Southern Comfort Food

Sweet Potato Casserole (gf)

Sweet potatoes with a pecan brown sugar topping

Pimento Cheese Biscuits

\$23

Entrees

Entrees served with fruit, a pimento cheese biscuit
and your choice of House Salad, Cup of Soup (\$1 extra) or Side

Blue Cheese Spinach Quiche

A delightful blend of
blue cheese and spinach \$19

Shrimp and Grits

Our special Hopsewee recipe with
South Carolina Charleston Gold Rice Grits (grown and milled in
Georgetown),

Andouille Sausage and McClellanville Shrimp

Can be served over okra pancakes instead of grits \$22

Creole (gf)

A delicious version of the Louisiana Classic served over
Carolina Gold Rice or Okra Pancakes

with McClellanville Shrimp and Andouille Sausage \$22

with Chicken and Andouille Sausage \$21

Vegetarian \$17

Crab Cakes

Four Crab Cakes served over lettuce with Spicy Remoulade
Sauce \$24

Tomato Pie

Summer Tomatoes with Caramelized Onions, Basil and our
House made Pimento Cheese in a fresh pastry crust \$19

Chicken Fingers

Four Chicken Fingers and Fries,
Ranch or Ketchup \$17

Beverages

Hopsewee House Blend Iced Tea – served with simple
Syrup so you can have your tea as Sweet as you like! \$3.50

Fresh Minted Lemonade Cool and refreshing – this recipe is
available with a purchase of our Mint Tea \$3.50

Freshly Brewed Tea – Choose from our Hopsewee Tea
Selections for a delicious brewed tea. These fresh brews can
be served hot or iced. \$6

Blenheim Ginger Ale this Ginger Ale has a little more “bite”
than most grocery store varieties (limited availability) \$5

Soft Drinks - Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper,
Sprite, Bottled Water \$3.50

Coffee –Yes – we do serve coffee in our tearoom - freshly
ground when you order – Regular or Decaf \$4

House Wine - Chardonnay, Pinot Grigio, Pinot Noir, Red
Blend, Cabernet Sauvignon, Sauvignon Blanc, Riesling,
Prosecco, Moscato \$8
By the Bottle - \$30

Mimosa -Orange, Cranberry, Peach, Strawberry or Ginger \$8

Beer

American Standard Beer (Budweiser, Coors Light, Michelob
Ultra, etc.) \$5

Craft and Stouts (Guinness, Local Craft Beers–see display) \$7



WI-FI Access



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