

OPEN WEDNESDAY - SATURDAY 10AM - 4:30PM

LUNCH SERVED 11 TO 3:00PM

(WEDNESDAY, THURSDAY & FRIDAYS ONLY)

TEA EXPERIENCES SERVED WEDNESDAY, THURSDAY

FRIDAY & SATURDAY

9:30AM TO 3:00PM BY RESERVATIONS

THE Emerald CHANDELIER

TEAROOM, EVENTS & CATERING

- We know you have choices and truly appreciate you choosing to dine with us and support our local business.
- Restroom is out Back Door (on deck) and 1st door on Right
- We sell all our Loose Teas (located in Antique Cabinet in Front Hall) & Honey Dispensers and other items (located in front and back halls).
- We have Hats, Necklaces, and other Accessories for guests to wear located in back Hall.
- The Art on Walls and Home Decor and most furniture is for sale and are negotiable.
- If you love your experience, will you tell your friends & family and even post a google review.
- If you are not happy, please tell server so we can try and make it right!
- Please consider us for your next special event (bridal, baby, birthdays, anniversary, ...)
- Please no meal sharing and no outside food.

Visit our website for more information on private events, catering, tea experiences, and TeaRoom Special Events and Subscribe to our email list.
www.theemeraldchandelier.com



We offer GF, Vegetarian and Vegan but we are not a Gluten-Free Kitchen

Lunch

QUEEN'S SALADS

-  **Anne's Very Berry with Chicken Salad** \$18
Scoop of our Henry's Chicken Salad topped with mixed berries, golden raisins, baked pecans, and feta on mixed lettuce. Served w/ Raspberry Vinaigrette
- .Without Chicken Salad \$15
- Catherine's Great Chicken Salad** \$16.50
The Emerald's special chicken salad with celery, grapes, and a few secret ingredients served on bed of mixed lettuce with pecans. Served w/ Raspberry Vinaigrette
- Sampler** \$17.00
Scoops of Chicken Salad with golden raisins and pecans, Egg Salad with Bacon and Pimento Cheese served on mixed lettuce. Served w/ Raspberry Vinaigrette & Ranch

PRINCESS SANDWICHES HALF ANY OF OUR KING SANDWICHES WITH SIDE GLUTEN FREE SANDWICH UPCHARGE \$1.50

- Try a half portion of any of our sandwiches with choice of creamy chicken wild rice soup or 1/2 portion of very berry salad or any side. Soup is not GF. \$15.75
- Creamy chicken wild rice soup with 1/2 portion of very berry salad or any side. Soup is not GF. \$18.00

KING'S SANDWICHES

COMES WITH A SIDE
CREAMY CHICKEN WILD RICE SOUP & VERY BERRY SIDE SALAD ARE \$3 UPCHARGE
GLUTEN FREE UPCHARGE \$3.00

-  **Henry's Chicken Salad** \$16.75
The Emerald's special chicken salad with organic chicken breasts, pecans, grapes, celery, golden raisins, and a few secret ingredients on a butter croissant.
- David's Club** \$16.75
A traditional club with layers of ham, turkey, bacon, lettuce and tomato with avocado and mayo on lightly toasted sourdough.
- Richard's Apple Turkey** \$16.75
Bacon, turkey, muenster cheese, apple slices on a butter croissant. Mayo on one side and cranberry on other side.
- George's Egg Salad and Bacon** \$16.75
This specialty egg salad with shallots, smoked paprika, mayo and parsley and crumbled bacon on top on a butter croissant. (can be prepared without bacon)
- Apricot & Pimento Cheese** \$16.75
A mixture of sharp and mild cheeses mixed with cream cheese, mayonnaise, and pimentos and a dash of tabasco. A special apricot jam and cream cheese mixture on one side of croissant.
- Pimento Cheese BLT** \$16.75
A mixture of sharp and mild cheeses mixed with cream cheese, mayonnaise, and pimentos and a dash of tabasco. A special apricot jam and cream cheese mixture on one side of croissant.

CROWN JEWEL



Emerald Quiche \$18

Chicken Sausage with Vegetables (diced red and green sweet peppers with onion and spinach) with **choice** of Creamy Chicken Wild Rice Soup or 1/2 portion of very berry salad or any side.

Quiche available in Gluten-Free and Vegetarian. Gluten-Free does not have chicken sausage or crust.

We offer GF, Vegetarian and Vegan but we are not a Gluten-Free Kitchen

Sides & Desserts

SIDES

Broccoli Parmesean	\$6
Spring Mix Side Salad	\$6
Kettle Chips	\$4
Hashbrown Casserole	\$6
Heirloom Carrots w/Maple Syrup & Pecans (can be made without maple syrup and pecans)	\$6

Kids Menu \$11.50

Choice of Nutella, Ham, Turkey, on white bread with Chips.
Wheat Bread, Mayo and Mustard available upon request.

PREMIUM SIDES

 Creamy Chicken Wild Rice Soup - All white-meat chicken paired with wholesome and hearty wild rice, brown rice and carrots in a creamy chicken stock with onions and parsley. (Not GF).

- Cup (6 ounces) \$9
- Bowl (12 ounces) \$13
- 32 Oz \$34

Anne's Very Berry Side Salad \$9

Mixed berries, golden raisins, baked pecans, and feta on mixed lettuce. Served w/ Raspberry Vinaigrette. GF/VE. VG (without feta cheese)

DESSERTS

 Scone (Apple, Blueberry & Raspberry with Devonshire Cream)	\$8	4 Layer Lemon Raspberry Cake with Cheesecake (graham cracker crust, layer of raspberry filling, layer of lemon cake, layer of cheesecake with lemon mousse)	\$12
Deluxe Scone with Devonshire Cream	\$9	Chocolate Torte (GF)	\$9
1. Blueberry with Lemon Curd & White Chocolate		Molten Dark Chocolate Cake & Filling with Dark Chocolate Truffle	\$9
2. Apple with Pecans and Caramel		Toffee Blondie with Caramel	\$7.50
3. Raspberry with White Chocolate & Raspberry Sauce		Add Scoop Ice Cream	\$2
Pumpkin Loaf Cake with Baked Pecans and Caramel	\$8	Salted Caramel Brownie with Caramel	\$7
 Lemon Loaf Cake with Lemon Curd, White Chocolate & Raspberry Sauce	\$8	Add Scoop Ice Cream	\$2
Macarons (if available)	\$4.25		

OTHER DRINKS

COFFEE

Coffee	\$4.25	Sweet / Unsweet Tea	\$4.25
Flavored Coffee	\$5.25	Coke/Diet Coke/Sprite	\$4.25
• Chocolate			
• Caramel			
• Vanilla			

 Popular Items

We offer GF, Vegetarian and Vegan but we are not a Gluten-Free Kitchen

Our Story

Hey there! My name is Teresa Reynolds, owner of The Emerald Chandelier. I have been a lover of antiques and treasures for quite some time, collecting and making projects out of incredible pieces of furniture, artwork, and home decor. I had become a regular at the local estate sales, and it was at a seemingly routine estate sale stop that I stumbled upon what would turn out to be my biggest project yet. The estate sale was at an older home in our community, ran by a gentile southern woman that I have come to admire greatly, with a porch that was falling in and yellow caution tape slapped across the front. Naturally I thought to myself "this place is a dream-boat!"

You know that moment when you start dreaming of something that you really would love to have? Well, that's what happened to me. I thought that this home could be a great business. The rooms came alive, speaking to me about restoring the original glory and vigor of this home.

I had visions of a store, with beautiful home decor and a cozy environment. I knew it was for me, and so I jumped at the opportunity to buy the Poplar House as we called it then. Everyone thought I was mental, but I just knew this place was special. After purchasing the home, I was able to dive into it's incredible history. Built around 1870 by well-known Architect, Gilman Drake, it still lives in its glory with its gingerbread trim and cupola on the roof, original tall windows, original heart-pine floors, and a fireplace in every room.

The original owners were the Isons, then the Cumming family owned it for about the next 70 years. Forest and Inez Cumming lived in the house until 1962 when they were on an European Art Tour with over 100 other Atlanta Georgia Art Patrons. The plane they boarded caught fire on the runway and they all perished. Atlanta lost a huge Art Community that day and the Woodruff Arts Center was created as a memorial to the 122 died.

"The Emerald Chandelier" was created out of my love for the unusual and sentimental. I wanted to have a name that was perfect for the project I was taking on. I thought and prayed on it for weeks.

Then on a cold January morning I was packing up my Christmas ornaments when I went to put away one ornament that caught my eye- an emerald chandelier. I thought to myself "that's it!" and thus my business was named.

This experience of remodeling a historical home and running a business has been a truly spiritual journey. My faith in God has strengthened and although, I'm not perfect and I make mistakes, I continue to pray for his blessings on this business, my employees and my customers. I pray you feel God's presence and peace while here. May God Bless you!

We hope to see you for tea very soon!

-Teresa Reynolds, Owner



The Emerald Chandelier offers a full Tea House experience. We serve several tea experiences (Afternoon Tea, Lunch Tea, Breakfast Tea). The afternoon Tea menu changes every 2-3 months. We host special events like murder mysteries, princess parties, and music! We also rent our rooms for showers, bridal events, rehearsal dinners, work parties. you name it!

The Emerald is a place where people can come and enjoy a cup of tea and just enjoy each other's company.

The house is very colorfully decorated with paint, wallpaper and drapes. We embrace the "Grandmillennial Style" of decorating which is an updated take on a traditional style with old-school design trends (think: skirted tables, patterned upholstery, floral wallpaper, and richly stained wood furniture) with a fresh spin for the 21st century. By mixing in a few modern elements, the style is nostalgic and comfortable without looking kitschy.

Featured in TeaTime Magazine November/December 2025.

Tea

All of our loose leaf tea's are also sold in retail packages \$16.50

Ask Server for Assistance.

Individual Pot \$7.25 / Princess Pot To Share \$13.95

BLACK TEA (CAFFEINE)



Snowflake (Vanilla Noir)

Black tea with aromatic coconut, vanilla, and almond. Contains tree nuts a known allergen.

Ceylon Black

A traditional black tea

Lemon Ginger Oolong

Green and black tea with lemon and ginger

Persian Blend Earl Grey

Ceylon, asam, and darjeeling teas with bergamot oil

Masala Chai

Black asam tea with cinnamon, cadamon, clove, and ginger



Emperor's Fog

Black tea, green tea, white tea, with candied pineapple, candied papaya, candied guava, kiwi pieces, marigold petals, sunflowers, cornflower petals, natural flavors. Great iced or hot.

Persian Lady Grey

Assam, Ceylon, Rose Petals, Cardamon and Bergamot blended into a fragrant tea.

English Breakfast

Assam, Golden Tippy Leaf, Ceylon OPA & Darjeeling with a dash of sweet, and yet smokey and malty.

GREEN TEA / BLENDS LESS CAFFEINE

Mango Sun Goddess

Tropical green sencha tea with sunflower and mango bits

Geisha's Song

Green sencha tea with fruit and floral notes. Contains tree nuts a known allergen.



Berry Limoncello

Shade grown sencha, dried lemon, raspberry, strawberries with natural lemon berry & vanilla flavors.

Berry Colada Green

Sencha, bancha, white tea, pineapple, strawberry, currant, coconut, orange peel, almonds and natural tropical flavors. Contains tree nuts a known allergen.

HERBAL TEA

(NO CAFFEINE)

Butterfly Lemon Drop

Chamomile, blackberry leaves, butterfly pea flowers, lemon peel, and ginger



Candy Apple Sunset

Egyptian Chamomile, apple bits, and cinnamon chips.

Raspberry Tranquili-tea

Hibiscus, Chamomile, Blackberry, Raspberry, Peppermint, Bean Peels, Sunflower Petals, Calendula Petals, and dried raspberries. **Not recommended for pregnancy until 36 weeks**



Temple Garden

White tea blend with mango, strawberry, pineapple and papaya.

Peach Ginger Snap

South African Green Rooibos w/ginger, peach, mango, cactus flower and blue cornflower

Chai Immuni-tea

Red Rooibos & white tea, cinnamon chips, cardamom, clove, ginger, & turmeric with black peppercorn

Lavender Lemonade

Green Rooibos, white tea, lavender flowers, cactus flower, peppermint, blue cornflower, lemon peel.

To Life

Red & Green Roibos, jasmine dragon pearl green and silver needle white tea with rose petals, orange peel, mango and blue cornflower

To Life Lavender

A blend of red rooibos, jasmine, dragon pearl green and silver needle white tea with lavender, rose, and red currant

Tranquil Lift

Black berry & raspberry leaves, oat straw, apple bits, chamomile, butterfly pea flower, peppermint, hibiscus, rosehip, lemon peel, calendula, papaya bits, blue cornflower.



Pumpkin Smash

Assam, white tea & Rooibos blended with pumpkin spice, cinnamon chips, & cardamon pods with toasted coconut. **Does have some Caffeine due to Assam.**



Popular Items

Although, we have identified teas with known Tree Nuts, The Teas are made in a facility that uses tree nuts and cross contamination can occur.

Tea Experiences

WALK IN TEA EXPERIENCES

Lunch Tea Experience \$36.50

Dessert Tea Experience \$34.50

Gluten Free Upcharge \$7.00 (dairy free not available for walk-ins)

Creamy Chicken Wild Rice Soup
The Emerald's Special Quiche (chicken sausage with veges)
Choice of 1/2 Sandwich below:
Henry's Chicken Salad, Pimento Cheese,
Pimento Cheese BLT George's Egg Salad & Bacon or
Richard's Apple Turkey
Lemon Loaf Cake w/ Lemon Curd and White Chocolate
Half Scone with Devonshire Cream
1 Type of Tea

Lemon Loaf Cake w/ Lemon Curd and White Chocolate
Pumpkin Loaf Cake with Pecans and Caramel
Toffee Blondie
Half Scone with Devonshire Cream
Specialty Macaron
2 Types of Tea to Share for Table

RESERVATIONS ONLY TEA EXPERIENCES

Our Afternoon Tea Experiences rotate seasonally and are always by reservation only!

We reserve the right to substitute items on menu & Customer can request substitutions.

We will accommodate food allergies and special diets as best we can. Special Diet Available for additional \$5.00.

Breakfast Tea Experience \$37.50
Served between 9:30am and 11:00am

Traditional Scone with Jelly &
Devonshire Cream
The Emerald's Special Quiche
Avocado Toast on Pumpernickel
Peach Brie Tea Croissant
French Toast Roll
Ham & Cheese Slider
Hashbrown Casserole
Honey Bacon Biscuit

2 Types of Tea to Share for Table

Afternoon Tea Experience
Reservations Required

Our menu rotate several times a year and feature a variety of delights such as scones, assorted tea sandwiches, savories, and desserts along with other delicious treats. Each menu also includes a selection of two types of tea. Feel free to inquire with your server for the current offerings or visit our website for the menu

Children's Tea Experience \$26.99
10 and Under

Choice of Sandwich (Nutella, PB&J, Ham, or Turkey)
Chicken Nuggets
Chips
Macaron
Scone Cupcake with
Devonshire Cream

Butterfly Lemon Drop Tea

Children's Breakfast Tea Experience \$26.99
Served between 9:30am and 11:00am
10 and Under

Scone with Devonshire Cream
French Toast Roll
Ham & Cheese Slider
Hashbrown Casserole
Honey Bacon Biscuit

Served with Butterfly Lemon Drop Tea

We offer GF, Vegetarian and Vegan but we are not a Gluten-Free Kitchen