



McFarland House

This historic Georgian structure was the home of John McFarland and his descendants for some 140 years. McFarland, a widower with four children, emigrated from Scotland in the 1790s. Upon settling in Newark (now Niagara-on-the-Lake) he married Margaret Wilson, and before her death in 1809 five additional children were welcomed into the family.

The home is of particular historical significance as it survived the burning of Newark, a tragedy which took place in December 1813 when American forces occupying Fort George retreated from the area. John McFarland and his sons built the house in 1800 from bricks made in a kiln on the property. A back wing was added later in the nineteenth century in order to accommodate the family's desire for a new kitchen, additional living space, and servants' quarters.

During the War of 1812 McFarland House was used as a hospital and officers' headquarters by both the British and the American armies, and a cannon battery was situated on the property. Further cementing its place in history, the British raid and capture of Fort Niagara on December 19, 1813 was launched from the ravine behind the home.

Restored by The Niagara Parks Commission in 1959, McFarland House is furnished in the Empire style and portrays life in Niagara between 1800 and 1830. Guided tours of the home are available from mid-May until Labour Day.

A Brief History of Tea

Tea was first brought to the West from China by Dutch merchants of the East India Company around 1630. Despite its high cost it quickly became a popular and fashionable drink. Tea drinking has been linked to good health in the Orient for more than 5,000 years.

"Afternoon tea," or "low tea," was popularized by Anna Maria, the seventh Duchess of Bedford (1783-1857), one of Queen Victoria's ladies-in-waiting. By the early 1800s it had become fashionable for the upper class to eat dinner quite late in the evening. The Duchess, however, felt "a sinking feeling" between her routinely small lunch and her dinner. Thus, she began to enjoy tea and cakes in her boudoir in the mid-afternoon. This practice became very popular amongst the aristocracy, including Queen Victoria. The elegant afternoon snack was usually composed of delicate sandwiches, scones, and pastries.

"High tea" began as a working class supper during the industrial revolution, served from six o' clock onward. This heartier meal included savory or meat dishes, bread, cheese, and simple cake. Many believe that the difference in terminology for taking tea originates in the type of service provided. "Low tea" came to be served in a parlour on coffee or side tables, while "high tea" was usually eaten as a meal at the kitchen or dining room table.



Lunch & Refreshments

"I always deserve the best treatment because I never put up with any other."
— Jane Austen

McFarland's Famous Afternoon Tea \$19.95

Enjoy a refined assortment of finger sandwiches including cucumber, egg, tomato, and tuna; three homemade sweets; and three of our famed miniature scones along with your choice of beverage.

Afternoon Tea Plus House Tour \$24.95

Seasonal Niagara Fruit Plate \$7.95

Niagara's refreshing, succulent bounty accompanied by a light yogurt dip.

***** A 15% gratuity will automatically ***
*** be applied to groups of 6 or more. *****



Lunch & Refreshments

Sandwiches

McFarland House proudly serves fresh bread baked daily at The Harvest Barn. Choose from Marble Rye or Good Hearth. Served with a side of crudités.

Tuna Salad	\$8.95
Egg Salad with Garden Chives	
Smoked Salmon with Herbed Cream Cheese	
Curried Chicken Salad with Cashews	
Premium Canadian Roast Beef	
Black Forest Ham	
Cucumber with Herbed Cream Cheese	
Tomato with Herbed Cream Cheese	

Cheese Plate

A generous selection of cheddar and havarti cheeses, crackers, and pickles. Served with Lailey Vineyard's icewine jelly.

Full Platter	\$14.95
Side Order	\$7.95

Premium Cheese Plate

A lovely assortment of gourmet cheeses. Selection varies daily.

Full Platter	\$19.95
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Mixed Garden Greens Salad

Accented with goat cheese, dried cranberries, and sunflower seeds. Accompanied by one of our homemade miniature scones.

Full Salad	\$9.95
Side Order	\$5.95



Sweets & Temptations

All of McFarland's baked goods are lovingly made from scratch in our very own kitchen. You may even catch a whiff of some of our treats in the oven while you tour the House!

Scones \$4.95

All scones are served with freshly whipped cream and jam. Enjoy your choice of:

Plain
Blueberry
Cranberry Lemon
Currant & Cinnamon

Cookies \$2.50

Oversized cookies in the following flavours:

Chocolate Chip
Oatmeal Cranberry
Ginger Molasses Spice

Biscotti \$2.50

Ask about our latest recipe.

Date Squares \$4.95

A generously-sized, delectably moist square made with McFarland's traditional recipe.

Feature Temptations \$5.95

Ask about our weekly selection.

Beverages

Tea: Choose from our extensive selection of loose leaf tea.

Tea for one \$3.50
*Premium blends \$3.75

Tea for two \$5.50
*Premium blends \$5.75

Iced Tea: Ask about today's flavours. \$3.00

Coffee: Freshly brewed premium coffee. \$2.50

Iced Coffee: Served with milk and whipped cream. \$3.75

Milk: Tall, cool glass of fresh Ontario 1%. \$3.00

Lemonade: Refreshing and homemade! \$3.00

Coke or Diet Coke \$2.00

Dasani Bottled Water \$2.50

Wine: Explore our cellar of fine Niagara vintages.

Wine by the glass \$7.95
Wine by the bottle \$29.95

Beer: Crisp, ice-cold local brews by the bottle. \$5.95



Loose Leaf Tea Selections

McFarland House uses only the finest quality loose leaf tea, picked from the top two levels of the tea bush. The three basic types of tea, black, oolong, and green, all come from the *Camellia Sinensis* plant. Tea bushes are usually pruned to three feet in plantation settings, but the plant can reach over ninety feet in the wild.

Black tea is made from leaves that have been fully oxidized, producing a hearty, deep, rich flavour and an amber-coloured brew. All of our black teas are available decaffeinated.

Oolong tea is semi-fermented. Oolong is given a shorter withering time than black tea, fermenting just until the edges of its leaves begin to turn brown. The leaves are then fired, arresting the fermentation process and capturing this tea's unique character.

Rooibos tea is made from the *Aspalathus Linearis* plant. New to the tea scene, it was discovered circa 1900 in South Africa. This aromatic tea is naturally caffeine-free and possesses abundant antioxidants and health-enhancing properties.

Green tea is not oxidized. It is withered, immediately steamed or heated to prevent oxidation, then rolled and dried. It is characterized by a delicate taste and is quite refreshing.

Flowering teas are typically made from green and white tea. Individual tea leaves are painstakingly sewn and crafted together to create exquisite works of art which burst open in your teapot. They are often prized for their high levels of polyphenols and potential health benefits.

Herbal and fruit infusions, also known as tisanes, do not contain any real tea leaves. Herbal beverages can be derived from a single ingredient or a blend of flowers, herbs, fruits, and spices.

Black Teas

Assam: This second flush Assam is full-bodied and brisk with tremendous flavour and splendid colour. Milk enhances the malty notes in this excellent blend.

Black Currant: Deep, refreshing aroma and flavour. Evokes a currant bush heavy with the bounty of summer berries.

Buckingham Palace Garden Party: Flavourful with medium body and delicate Earl Grey and jasmine notes.

Canadian Breakfast: Fresh, traditional morning tea with flowery undertones of oak.

Cream Earl Grey: Mellow, medium-bodied Earl Grey rounded with a delicious creamy taste. A new tea this year not to be missed! This blend pairs especially well with cream.

Darjeeling: A delicate, quality Darjeeling possessing a light liquor.

Earl Grey: Medium-bodied, savoury cup of Ceylon tea. Scented with the natural oil of bergamot.

English Breakfast: Brisk, full-bodied cup blended from the best estates in the Dimbula and Uva regions of Sri Lanka.

Indian Spiced Chai: Superb body with spicy undertones. Coppery bright and enticing; creates a sensory trip to the sub-continent. Can also be brewed with hot milk.

Irish Breakfast: A full-bodied, stout Assam varietal.

Kenyan Estate Blend: This new blend is characteristic of tea from the African continent; light floral character with a smooth finish.



Black Teas

Lapsang Souchang: A superior leaf offering a smooth, crisp character. Possesses the heady aroma of an oak wood fire.

Mulled Spice: An excellent spiced tea with strong notes of cinnamon and fruit.

Prince of Wales: Flavourful with black currant accents and a pleasing liquor.

Queen Mary: A traditional, bracing tea procured from the world's top estates. Excellent flavour tempered with malty and floral notes.

Scottish Breakfast: This tea is like a proper Highlander—robust, malty, and full of life and vigour.

Premium Oolong Teas

Formosa Oolong: This Oolong is long-fired. It is smooth, slightly sweet, and toasty, with a touch of dryness.

Oolong Orange Blossom: A wildly exotic tea. The citrus character of the flavoured Ceylon teas used in this blend pair extremely well with the toasty character of the Oolong.

Premium Rooibos Tea

Bourbon Street Vanilla: Fruity with sweet, smooth notes. Vanilla flavours give this rooibos a wonderful, exotic depth.
*** Please note: this tea contains almonds.

Le Marche Spice: A delicious blend of rooibos and cinnamon.
*** Please note: this tea contains almonds.

Cranagranate Paradise: Pomegranates and bold cranberries dance in this delightful, new blend. Loaded with antioxidants!

Provence: Enchanting tea with a floral and lightly fruity bouquet. Blended with rose petals, currants, lavender, and rose hips.

Premium Green Teas

Izu Matcha: Rich, creamy smoothness with a satisfying, full cup. Gyokuro leaf base gives this tea a light, crisp finish.

Jasmine With Flowers: A green tea with surprising body and a captivating floral character.

Sencha Fuji: This varietal of sencha leaf tea hails from the foothills of the Wuyi mountains and is often used in traditional tea ceremonies.

Sencha Kyoto Cherry Rose Festival: A bright, fruit-based blend of roses and cherries reminiscent of the celebrated springtime blossoms of Japan.



Premium Flowering Teas

Delirium Blossom: An amazing, double-burst design, this flowering green tea has a smooth finish with a light floral touch.

Floral Triptych: Hints of lily and jasmine haunt this beautiful green tea. As its flowers unfurl, their subtle peach flavours evoke the best of summertime.

Flowering White Tea: An exquisitely formed tea flower with delicate notes of hibiscus. This is a classic white tea with a superbly refreshing finish.

Herb and Fruit Teas

Angel Falls Mist: One of our most popular herbal teas. Light and fruity with a beautiful fuchsia colour.

Cranberry Apple: A pleasing mixture of these two flavours.

Herbal Symphony: Tantalizing blend of floral and peach notes. Hints of spice, fruit, and mint linger on the palate in this new tea.
*** Please note: this tea contains traces of almonds.

Orange Grove Vanilla: Creamy orange highlights flirt with vanilla in this smooth cup.

Mint: Brewed with freshly picked mint from McFarland House's very own garden.

Wine & Beer Selections

Lailey Vineyard is known for producing wines with outstanding fruit characteristics and has been herbicide-free since 2003. The twenty acre winery was established in 1970 and prides itself on labour intensive, hands-on operations that result in exceptional, award winning vintages.

Reif Estate produces its extraordinary wines by growing premium grape varieties and using a combination of both innovative techniques and classical craft methods. The Reif family has been creating fine vintages for over thirteen generations and founded their hundred acre winery in 1982. Reif Estate has garnered over 150 international awards for their wines.

Strewn is recognized for crafting first-class wines and has won numerous awards. Central to the winery's philosophy is a focus on emphasizing the inherent qualities and flavours that each grape variety possesses. The character of each wine is coaxed to the fore through judicious cellaring, and the results are premium wines that act as perfect ambassadors to Niagara's wine country.

Niagara Brewing Company was established in 1989. Renowned for their extensive selection of exclusive, all-natural draughts, their premium products delight the palate with uniquely Canadian flavours. This brewery prides itself on their strict ban of additives and preservatives, and has earned numerous honours. The Honey Brown ale featured on our menu has won gold and silver medals for the past two years at the Canadian Brewing Awards.



White Wine

Lailey: 2008 Vidal, VQA (1)

A smooth, fruit forward wine that follows through on the palate, evoking notes of the tropics. Well-balanced aromas are complemented by a fresh lemon acidity.

Reif: 2008 Riesling, VQA (1)

Delicate aromas of citrus with peach undertones. This wine has a light, fruity style with intriguing flavours of tangerine and honeyed pear on the palate. A touch of sweetness lends a lovely, lingering finish to this offering.

Strewn: 2007 Chardonnay, VQA (0)

The aroma and flavour of this enticing, barrel-aged chardonnay is a combination of citrus, vanilla, light oak, and spiciness. Surprisingly rich and creamy with a crisp finish.

Red Wine

Reif: 2007 Cabernet Merlot, VQA (0)

Medium-bodied and bursting with flavours of black cherries and berries. Notes of oak and spice create a perfect balance in this well-structured, extremely smooth wine.

Strewn: 2006 Cabernet Sauvignon, VQA (0)

Complex aromas of dark fruit and tobacco are joined on the palate with hints of plum and oak. This wine is full and round with firm tannins and a long finish.

Strewn: 2006 Merlot, VQA (0)

Bright cherry aromas with warm, earthy undertones. A medium, refreshing body with gentle tannins and a clean finish. Deliciously smooth; Niagara's answer to the Napa Valley.

Rosé

Lailey: 2005 Cabernet Franc Rosé, VQA (0)

Subtle cranberry aromas pair with a lovely, round mouth feel and a clean finish. Red fruit flavours and a bright garnet colour add pleasing depth to this light rosé.

Reif: 2007 Gamay Rosé, VQA (0)

If summer could be captured in a glass, this wine would fit the bill. Refreshing raspberry and strawberry notes make this an ideal choice for both sweet and savoury dishes. Clean palate and crisp finish.

Icewine

Lailey: 2005 Vidal Icewine, VQA (20)

Bright flavours of apricot and honeyed fruit with a soft pear undercurrent. The luscious sweetness of this rich, barrel-aged icewine is balanced with a soft, lingering acidity and extended finish.

Beer Selections

Niagara Brewing Company: Gritstone Premium Ale

Refreshing and medium-bodied with a crisp, dry finish and subtle sweetness. Reminiscent of a traditional British ale.

Niagara Brewing Company: Niagara Honey Brown

Well-balanced wheat beer with light notes of honey and maple. Lovely on a bright summer's day, this brew has a pleasantly smooth finish.



McFarland House Afternoon Tea Events



Performance Series By
Locally Renowned Actor Maja Bannerman:

Thursday June 25
Tales From Hillside House:
The Nina Moore Jamieson Story

Thursday July 30
Pirates Of Niagara:
A Hysterical Historical Romp

Thursday August 27
Once Upon A Vine:
A Celebration Of Niagara's Wines And Vines

*** Reservations Required ***



The Garden Club of Niagara Presents:
A Sense of History Flower Show
Saturday August 29 & Sunday August 30

For Reservations & Information Please Call 905-468-3322

