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Short Orders



JOANNE RATHE/GLOBE STAFF

The light stuff

The Wenham Tea House has been offering tea and lunch since the late 19th century, and was a little the worse for wear. Emma Roberts, owner of Capers Catering and a Wenham resident, took over the restaurant operations in the spring. Seeking to find a balance between tradition and modern tastes, Roberts introduced a new menu that includes a cheese souffle (\$14.75). It's made with an assertive aged Vermont cheddar, with a little bite of Parmesan. When it arrives at the

table, it isn't super puffed. On the side is a ham and mustard scone sandwich, and a house slaw made from julienned carrots and Granny Smith apples. You can also buy souffles to go in china ramekins (two for \$13.50). On a good day, you could have a souffle for lunch in the tea room, another for dinner in your own kitchen. *The Exchange at Wenham Tea House, 4 Monument St., Wenham; 978-468-1398, or go to wenhamteahouse.com.* — LISE STERN