



Quail Café



ENTRÉE SALADS

Classic Chicken Caesar Salad **\$15.50**
Grilled Free-Range Chicken, Organic Romaine Salad, House Garlic Croutons, Shaved Parmesan, and House Caesar Dressing

Asian Chicken Chopped Salad **\$17.50**
Grilled Free-Range Chicken, Lettuce, Carrots, Scallions, Cilantro, Ginger and Sesame Dressing, Topped with Crushed Peanuts and Crispy Rice Noodles (GF*)

Roasted Fall Beet Salad **\$17.50**
Capay Farms Mixed Fall Greens, Roasted Red and Golden Beets, Feta Cheese, Candied Pecans, and Mustard Champagne Vinaigrette (V, GF*)

Vegan Pad Thai Salad **\$17.50**
Roasted Organic Tofu, Rice Noodles, Shredded Carrots, Bean Sprouts, Green Onions, Cilantro, Red Cabbage, Rice Wine Vinegar Dressing, and Lime Wedge. Peanuts and Fish Sauce Optional (VG, GF*)

SAVORY BITES

Savory Pastries **\$10.50**
Buttery Croissant filled with Honey Ham and Swiss Cheese or Spinach and Feta Cheese

Fresh Baked Quiche **\$15.95**
Quiche Lorraine, Buttery Crust filled with Cage Free Eggs, Bacon, and Swiss Cheese. Choice of Side Salad (V)

Fall Harvest Frittata **\$15.95**
Roasted Butternut Squash, Buttery Crust filled with Cage Free Eggs, Caramelized Shallots, Chives, and Choice of Side Salad (VG, GF*)

SANDWICHES & WRAPS

Oven Toasted Cheese Sandwich **\$16.50**
Roasted Fall Pear, Brie Cheese, Caramelized Shallots, Finely Diced Celery, and Herbed Aioli on Ciabatta Bread (V)

Chicken Salad Croissant Sandwich **\$16.50**
Chicken Breast, Apples, Red Grape, Red Onion, Greens, and Mayonnaise on a Croissant or a Wheat Tortilla

Santa Maria Tri-Tip Sandwich **\$18.50**
Thinly Sliced Grilled Beef Tri-Tip, Caramelized Onions, Cheddar Cheese, and Horseradish Cream on a French Roll

Turkey Breast Sandwich **\$16.50**
Roasted Free Range Turkey, Cranberry Chutney, Greens, Sage Infused Aioli on a Brioche Bun

SWEET TREATS

Fresh Baked Scones **\$6.99**
Cinnamon, Rosemary-Cheddar, or Orange-Cranberry (V)

Oven-Baked Muffins **\$6.99**
Blueberry, Lemon Poppy, Apple Cinnamon, or Chocolate (V)

Cookies **\$4.95**
Chocolate Chip, Oatmeal Raisin, Ginger Snap, Lemon Snap (V)

SIDE SALADS

Pasta Salad **\$5.95**
Orzo Pasta, Roasted Fall Vegetables, and Basil Vinaigrette Dressing (V)

Quinoa Salad **\$5.95**
Quinoa, Roasted Golden and Red Beets, Goat Cheese, and White Balsamic Dressing (V, GF*)

Winter Waldorf Salad **\$5.95**
Crispy Apples, Toasted Walnuts, Dried Cranberries, Celery, Grapes, Greek Yogurt, and Fresh Nutmeg (V, GF*)

KID'S MENU

Turkey Breast Pinwheel Sandwich **\$16.50**
Chips or Choice of Side Salad, and Choice of Juice

SOUPS

Local Organic Roasted Fall Vegetable Soup **\$10**

Pea & Mint Soup (VG, GF*) **\$10**

SHAREABLE BOARDS

Antipasto Board **\$39.50**
Genoa Salami, Prosciutto, Soppressata. Selection of Cornichon, Olives, Tomato, Aged Gouda, Goat Cheese, and Candied Walnuts. Served with Breadsticks on the side

Fall Crudités & Cheese Board **\$39.50**
Imported and Local cheeses, Local Vegetables, House Made Dip (V, GF*). Served with Breadsticks on the side (V)

CANNED BEVERAGES

Mineral Water, Still Water, Sparkling Waters **\$3-5**

Canned Wines, Beers And Cocktails **\$14-18**



(v) vegetarian (vg) vegan, (gf*) Made without Gluten
*Menu item made without gluten-containing ingredients. However, we are not a gluten-free facility. We work with all of the major allergens, and there is a risk of contamination. Please speak to the manager for more information.



Quail Café



Filoli Blooming Tea for Two \$65.50

(Available After 2 pm daily)

Selection Of Tea Sandwiches

Chicken Salad, Salmon Mousse, Egg Salad, Cucumber Watercress, & Cream Cheese
(GF* available upon request)

Selection Of Teas

Herbal Tea, Black Tea, Decaf Tea

Mini Desserts

Seasonal Selection of Mini Desserts, Mini Scones, & Petit Fours
(GF* available upon request)

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Apple Pay



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	12 Oz	16 Oz
Americano	\$4.75	\$5.25
Latte	\$4.95	\$5.25
Cappuccino	\$4.95	\$5.25
Mocha	\$5.25	\$5.75
Caramel Macchiato	\$5.25	\$5.75
Hot Chocolate	\$4.50	\$5.00
Drip Coffee	\$4.50	\$5.00
Iced Coffee	\$4.50	\$5.00
Chai Tea Latte	\$5.25	\$5.75
Steamed Milk	\$3.00	\$3.50
Plant-Based Add \$1		

COFFEE ADDITIONS

Extra Shot Of Espresso +\$2.15 Single Or Double

Add Milk

Low Fat Milk

Regular Milk

Oat Milk +\$1.00

SWEET TREATS

Croissants

Chocolate \$8.99

Plain \$7.99

Fresh Baked Scone \$5.99

Cinnamon, Orange-Cranberry, or Rosemary-Cheddar

Oven-Baked Muffins \$6.99

Chocolate, Blueberry, or Banana)

Bars \$6.99

Lemon Or Brownie

Cookies

Seasonal Assortment \$4.99

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