



\$17.50

\$18.50

\$16.50

Asian Chicken Chopped Salad

Grilled Free-Range Chicken, Lettuce, Carrots, Scallions, Cilantro, Ginger and Sesame Dressing, Topped with Crushed Peanuts and Crispy Rice Noodles (gf*)

Nicoise Salad With Tuna

ENTRÉE SALADS

Classic Chicken Caesar Salad

Dolphin Free Albacore Tuna, Cage-free Hard-Boiled Egg, Capers, Kalamata Olives, Romaine Lettuce, Tomato, Onion, Green Beans and House Made Vinaigrette (gf*)

Summer Protein Salad \$17.50 Crispy Tofu, Quinoa, Shredded Baby Kale, Avocado, Carrots, Red Bell Pepper, Purple Cabbage, Tomato, Cucumber, Red Onion, Turmeric Chickpeas and Lemon Tahini Sauce (vg and gf*)

SAVORY BITES

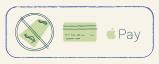
Savory Pastries	\$10.50
Organic Spinach and Feta Cheese Turnover (v) or Buttery C	roissant
filled with Honey Ham and Swiss Cheese	
Fresh Baked Quiche	\$15.95
Quiche Lorraine, Buttery Crust filled with Cage-Free Eggs, B	Bacon,
Swiss Cheese with choice of Side Salad	
Summer Frittata	\$15.95
Mushroom, Sweet Summer Peppers, Green Onion and Pepp	oer Jack
Cheese with choice of Side Salad (v and gf*)	
SANDWICHES & WRAPS	
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Caprese Sandwich	\$15.50
Late Harvest Heirloom Tomato, Basil, Fresh Mozzarella with	n Pesto on

a Focaccia (v) \$16.50 Summer Chicken Salad Croissant Sandwich Grilled Chicken Breast, Mixed Greens, Green Grapes, Fresh Corn, Red Onion, Goat Cheese and House Made White Balsamic Vinaigrette on a Croissant (Also available on a Whole Wheat Wrap)

Santa Maria Tri-Tip Sandwich \$17.50 Thinly Sliced Grilled Tri-Tip, Caramelized Onions with Horseradish on a Roll

Summer Turkey Sandwich

House Roasted Free Range Turkey, Butter Lettuce, Heirloom Tomato, Mixed Greens with Avocado Aioli on a Brioche Bun



SWEET TREATS

Fresh Baked Scones	\$6.99
Blueberry or Chocolate Chip (v)	
Oven-Baked Muffins	\$6.99
Blueberry or Double Chocolate Chip (v)	
Cookies	\$4.99
Seasonal Assortment	

SIDE SALADS

Red Potato Salad	\$4.95
Baby Red Potatoes, Cage-Free Egg, Celery, Onion, Mayo, Dijon,	
Fresh Dill (v and gf*)	
Summer Garden Gems	\$4.95
Strawberries, Laura Chenel Goat Cheese Salad with House Made	
Lemon and Mint Vinaigrette (v and gf*)	
Summer Quinoa Salad	\$4.95
Quinoa, Asparagus, Blueberries, Lemon and Mint Vinaigrette (v)	
Mint and Watermelon Cup	\$4.95
Watermelon, Blueberries, Mint, Rice Wine and Honey Reduction	
(v and gf*)	

KID'S MENU

Turkey Spiral Sandwich, Watermelon	\$16.50
and Blueberry Fruit Cup	
SOUPS	
Soup of the Day	\$10
Filoli Soup	\$10

Pea and Mint (v and gf*), offered daily

BOARDS FOR TWO

Antipasto Board (for 2)	\$27.50
Genoa Salami, Prosciutto, Soppressata, Cornichon Pickle	es, Olives, Cherry
Tomatoes, Aged Gouda Goat Cheese, Filoli Honey and Breadsticks	
Summer Crudités and Cheese Board (for 2)	\$27.50
Assorted Domestic Cheeses, Summer Vegetables and	
Breadsticks (v)	

CANNED BEVERAGES

Mineral Water, Still Water, Sparkling Waters	\$3-5
Canned Wines, Beers And Cocktails	\$14-18

(v) vegetarian (gf*) Made without Gluten (vg) vegan, *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.





FILOLI BLOOMING TEA FOR TWO \$49.95 (Available After 2 pm daily)

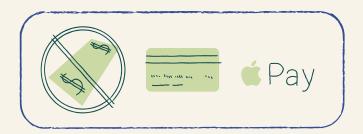
Selection Of Tea Sandwiches

Summer Chicken Salad Croissant Sandwich, Salmon Salad, Egg Salad, Cucumber Watercress and Cream Cheese

> Selection Of Teas Herbal Tea, Black Tea, Decaf Tea

> > **Mini Desserts**

Seasonal Selection of Mini Desserts and Petits-Fours





ESPRESSO BAR MENU

	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
Blueberry Or Chocolate Chip (v)	
Oven-Baked Muffins	\$6.99
Blueberry Or Double Chocolate Chip	(∨)
Bars	\$6.99
Lemon Or Brownie	
Cookies	
Seasonal Assortment	\$4.99

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