

ENTRÉE SALADS

Classic Caesar Salad

\$14.50

Romaine lettuce, house garlic croutons, shaved parmesan cheese and house caesar dressing* (*dressing contains eggs and anchovies) Add crispy organic tofu +\$3 Add grilled free-range chicken +\$3.5

Chicken Chopped Salad

\$17.50

Grilled free-range chicken, romaine lettuce, carrots, scallions, cilantro, napa and red cabbage, house ginger-sesame dressing. Topped with crushed peanuts and crispy wonton strips. (Can be made GF* without wonton strips)

Winter Pomegranate Salad

\$16.50

Pomegranate, citrus, toasted almonds, winter greens, goat cheese crumble and house champagne vinaigrette (V, GF*) Add crispy organic tofu +\$3 Add grilled free-range chicken +\$3.5

Vegan Noodle Salad

\$16.50

Crispy organic tofu, rice noodles, shredded romaine lettuce, savoy cabbage, lime wedge, carrots, scallions, cilantro and house peanut dressing (VG, GF*)

SAVORY BITES

Savory Pastries Buttery croissant filled with honey ham and swiss cheese Buttery croissant filled Spinach and feta cheese (V)

Fresh Baked Quiche Lorraine \$16.95 Buttery crust filled with cage free eggs, bacon and swiss cheese with a choice of side salad

Roasted Vegetable Frittata \$15.95 Seasonal vegetables with cage free eggs and swiss cheese with choice of side salad (V, GF*)

(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.

HOUSE SANDWICHES

Santa Maria Tri-Tip Sandwich \$18.50 Thinly sliced beef tri-tip, caramelized onions, cheddar cheese and horseradish cream on a sweet baguette bread

Chicken Salad Croissant Sandwich \$16.50

Chicken breast, apples, red grape, red onion, greens and mayonnaise on a croissant or a wheat tortilla

Roasted Vegetable Sandwich

Roasted eggplant, winter squash, red bell pepper, caramelized onion, sundried tomato spread and balsamic glaze on ciabatta

\$16.50

\$17.50

Honey ham, brie cheese and herbed aioli on sweet baguette bread

SIDE SALADS

Ham And Brie Sandwich

bread (VG)

Pasta Salad	\$5.95
Orzo pasta and roasted winter vegetables (V)	

Quinoa Salad	\$5.95
Quinoa, roasted golden & red beets, goat cheese and	house
white balsamic dressing (V, GF*)	

Winter Waldorf Salad

Crispy apples, toasted walnuts, dried cranberries, celery, grapes, greek yogurt and fresh nutmeg (V, GF*)

KID'S MEAL

\$16.50

\$5.95

Turkey breast pinwheel or peanut butter and jelly sandwich on whole wheat, with chips or choice of side salad, and choice of juice

SOUPS \$10

Pea & Mint Soup (VG, GF*) served with a buttermilk biscuit and butter

Seasonal Soup du Jour served with a buttermilk biscuit and butter

Chili du Jour served with cornbread and butter



\$10.50



Filoli Tea for Two \$65.50

(Available After 2 pm daily)

Selection Of Tea Sandwiches

Chicken salad with cranberry chutney, salmon mousse, egg salad, cucumber watercress and cream cheese

Selection Of Teas Blooming Tea, Herbal Tea, Black Tea

Mini Desserts

Seasonal selection of mini desserts, mini scones, and petits fours (GF* available upon request)

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Please speak to the manager for more information.





ESPRESSO BAR MENU

	12 Oz	16 Oz
Americano	\$4.75	\$5.25
Latte	\$4.95	\$5.25
Cappuccino	\$4.95	
Mocha (white or dark chocolate)	\$5.25	\$5.75
Caramel Macchiato	\$5.25	\$5.75
Hot Chocolate	\$4.50	\$5
Drip Coffee	\$4.50	\$5
Iced Coffee	\$4.50	\$5
Chai Tea Latte	\$5.25	\$5.75
Steamed Milk	\$3	\$3.50
Herbal Or Black Tea	\$4.50	\$5

COFFEE ADDITIONS

Extra shot of espresso +\$2.50 Single or Double +\$4.50 Sub for oat milk or almond milk +\$1

SWEET TREATS

Fresh Baked Scones Assorted freshly baked scones	\$6.99
Oven-Baked Muffins Assorted freshly baked muffins	\$6.99
Fresh Baked Cookies	
Assorted Cookies	\$3.50-\$4.95
Hand Decorated Cookies	\$4.95
Croissants	
Plain	\$7.99
Chocolate	\$8.99
Assorted GF* Bars	\$4.99
Lemon Bar or Brownie	

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