

## 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<br>Assorted freshly baked scones  | \$6.99        |
|--|---------------|
| Oven-Baked Muffins<br>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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