

Entrée Salads

\$14.50

Classic Caesar Salad Crispy Romaine, House Garlic Croutons, Shaved Parmesan and House Caesar Dressing Add free-range chicken +\$3

Chicken Chopped Salad \$17.50 With Peanuts

Romaine, Carrots, Scallions, Cilantro, Napa Cabbage, Red Cabbage, House Ginger Sesame Dressing. Topped with Crushed Peanuts and Crispy Wonton Strips. (GF* without Wonton Strips)

Chimichurri Steak Salad \$18.50 Grilled Marinated Flank Steak, Organic Mixed Greens, Cherry Tomato, Corn Kernels, Alfalfa Sprouts, Carrots, Cucumber, Watermelon Radish, House Chimichurri Vinaigrette (GF*)

\$17.50 Vegan Mango Salad With Peanuts Lemongrass Tempeh, Butter Lettuce, Purple Cabbage, Fresh Mango, Cilantro, Roasted Chopped Peanuts, House Sweet & Spicy Peanut Dressing (VG, GF*)

Savory Bites

Savory Pastries	\$10.50
Buttery Croissant filled with Honey Ham and Swiss	
Cheese or Spinach and Feta Cheese (V)	
Lorraine Quiche	\$16.95

Buttery Crust filled with Cage Free Eggs, Bacon, Swiss Cheese with choice of Side Salad

Spring Vegetable Frittata	\$15.95
Spring Vegetables, Cage Free Eggs, Swiss	Cheese with
choice of Side Salad (V, GF*)	

Kid's Meal

\$16.50

Turkey Breast Pinwheel Lavash Sandwich, or PBJ on Whole Wheat, and Apple Juice served with Chips or Choice of Side Salad

House Sandwiches

Black Forest Ham & Havarti Sandwich Thinly Sliced Black Forest Ham, Havarti, Arugula Mustard, on a Soft French Roll		
Sonoma Chicken Salad Sandwich Chicken Breast, Red Grapes, Pecans, Celery, Spr Mayonnaise, Apple Cider Vinegar, Honey, Poppy Croissant	•	
Tuna Salad Sandwich	\$17.50	
Tuna Salad, Hard Boiled Egg, Olive Tapenade, Red Onion, Red Radish, Spring Greens, on a Focaccia Roll		
Mediterranean Gluten-Free Spinach Wrap	\$15	
Spinach, Hummus, Sundried Tomato Pesto, Cucumbers, Carrots, Artichoke, Kalamata Olives (VG, GF*)		
Soups_	\$ <u>10</u>	
Pea & Mint Soup		
served with Sliced Baguette (VG, GF*)		

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Seasonal Soup served with Sliced Baguette

Side Salads

Spring Pasta Salad	\$5.95
Bow Tie Pasta, Grape Tomatoes, Fresh Mozzarella, Pesto (V)	Basil,
Quinoa Salad Quinoa, Roasted Golden & Red Beets, Goat Cheese Balsamic Dressing (V, GF*)	\$5.95 , White
Broccoli Salad	\$5.95

Broccoli, Dried Cranberries, Red Onion, Sunflower Seeds, Apple Cider Vinaigrette (VG, GF*)



TAX NOT **INCLUDED IN** PRICES

*This menu item is made without gluten-containing ingredients. However, we are not a gluten-free facility. We work with all the major allergens, and there is a risk of contamination. Please note many of our salad dressings are made with pasteurized egg. Please speak to the manager for more information. V = Vegetarian; VG = Vegan, GF = Gluten Free



Savory Bites

Savory Pastries	\$10.50
Buttery Croissant filled with Honey Ham Cheese or Spinach and Feta Cheese (V)	and Swiss
Lorraine Quiche Buttery Crust filled with Cage Free Eggs, Cheese with choice of Side Salad	\$16.95 Bacon, Swiss
Spring Vegetable Frittata Spring Vegetables, Cage Free Eggs, Swis choice of Side Salad (V, GF*)	\$15.95 s Cheese with
Assorted Chips Sea Salt, Jalapeno, Honey Dijon, Salt & Vi Backyard BBQ, Pirates Booty	\$3.99 negar,
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Sweet Treats

Assorted Freshly Baked Scones Blueberry Cinnamon, Seasonal Scone	\$6.99
Oven-Baked Muffins Assorted Freshly Baked Muffins (V)	\$6.99
Assorted Cookies (V)	\$3.50-\$4.95
Chocolate Chip, Oatmeal, Assorted Co	okies
Hand Decorated Cookies	\$4.95
Croissants	
Plain	\$7.99
Chocolate	\$8.99
Assorted Bars	\$4.99
Lemon Bar (GF*)	
Brownie (GF*)	
Blondie Bar	

Tea for Two

Available after 1pm daily Selection of Tea Sandwiches Mini Deserts Selection of Teas \$65.50



TAX NOT INCLUDED IN PRICES



Espresso Bar Menu

Drink Menu

12 oz 16 oz
4.75 \$5.25
\$4.95 \$5.25
\$4.95
\$5.25 \$5.75
\$5.25 \$5.75
\$4.50 \$5
\$4.50 \$5
\$4.50 \$5
\$5.25 \$5.75
\$3 \$3.50
\$4.50 \$5

Coffee Additions

Extra Shot of Espresso +\$2.50 single | double +\$4.50 Sub for Oat Milk or Almond Milk +\$1.00

Bar Prices Vary Canned Beer, Wine, and Cocktails; see selection at counter

Sodas, teas, and more; see selection at counter

Bottled Water





TAX NOT INCLUDED IN PRICES



Filoli Tea for Two

<u>\$65.50</u>

(Available After 1 pm Daily)

Selection Of Tea Sandwiches

Herbed Chicken Salad with Golden Raisins and Toasted Almonds, Egg Salad with Real Bacon Bites and Alfalfa Sprouts, Cucumber Watercress and Cream Cheese, Strawberry and Fresh Basil with Sweet Balsamic Cream Cheese

(GF* available upon request)

Mini Desserts

Seasonal Selection of Mini Desserts, Mini Scones, and Petits Fours (GF* available upon request)

> Selection Of Teas Herbal Tea, Black Tea



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