



# Quail Café



## Fall Menu

### Entrée Salads

**Pear & Fall Greens Salad** \$14.50  
*Frisée & radicchio with pear slices, dried cranberries, & candied walnuts champagne vinaigrette (V, VG, GF, DF)*

**Tarragon Chicken Salad** \$15.50  
*Tender chunks of chicken, dried cherries, celery, tarragon, & mayonnaise on a bed of mixed greens*

**Roasted Brussels Sprout Salad** \$13.50  
*Roasted new potatoes, green beans, & sliced almonds with red wine vinaigrette (V, VG, GF, DF)*

### Sandwich and Wrap

**ham & Brie Baguette Sandwich** \$16.50  
*Black forest ham, brie cheese, arugula, caramelized onions, & dijon aioli*

**Roasted Portabella Mushroom Ciabatta** \$15.50  
*Baby spinach, artichoke hearts, & hummus on ciabatta roll (V, VG, DF)*

**Roasted Turkey Wrap** \$14.50  
*Field greens with minted cranberry cream cheese*

### Bowls

**Quinoa & Kale** \$15  
*Dried apricots, pomegranate seeds & walnuts, & honey mustard dressing (V, VG, DF, GF)*

### Small Side Salads

**Root Vegetable Slaw** \$6.50  
*Shredded carrots, beets, celery root, & toasted cumin seeds in citrus vinaigrette (V, VG, GF, DF)*

**Penne Pesto Salad** \$6.50  
*Sun dried tomatoes, kalamata olives, pine nuts, parmesan cheese, & pesto (V, VG)*

**Baby Spinach Salad** \$8.50  
*Baby spinach, mandarin oranges, feta cheese, & caramelized walnuts with balsamic vinaigrette (V, VG, GF)*

All items are pre-packaged with no substitutions, and prepared in a facility that contains wheat, nuts & dairy.

V - Vegetarian  
VG - Vegan  
DF - Dairy Free  
GF - Gluten Free

