



Quail Café



Winter Menu

Entrée Salads

CALIFORNIA CAESAR SALAD	\$15.50
Grilled Free-Range Chicken, Organic Romaine, Roasted Late Harvest Vegetables, Avocado, House Garlic Croutons, Shaved Parmesan, and House Dressing	
SOUTHWESTERN CHICKEN SALAD	\$17.50
Grilled Chicken, Black Beans, Sweet Corn, Cherry Tomato and Queso Fresco over Crisp Garden Greens with Lime-Cilantro Dressing and Tortilla Strips (GF)	
ROASTED BEET & GOAT CHEESE SALAD	\$16.50
Organic Baby Gems, Roasted Red and Gold Beets and Fresh Goat Cheese, White Balsamic Vinaigrette (V, GF)	

Sandwiches and Wraps

CAPRESE	\$15.50
Late Harvest Heirloom Tomato, Basil, Fresh Buffalo Mozzarella with Balsamic Grain Mustard Spread on Focaccia (V)	
BLACK FOREST HAM	\$16.50
Black Forest Ham and Brie on a Sweet Baguette	
TRI-TIP	\$17.50
Thinly Sliced Grilled Tri-Tip, Sharp Cheddar, Caramelized Onions, with Horseradish Spread on a Ciabatta Roll	
VEGAN SESAME TOFU WRAP	\$15
Grilled organic Wo Chong tofu, Crisp Garden Greens, Shredded Napa cabbage, Mandarin Orange, Radish, Cucumber, with Ginger Sesame Vinaigrette (VG, GF)	

Savory Bites

SAVORY PASTRIES	7.99
Buttery Croissant filled with Honey Ham and Swiss Cheese or Organic Spinach and Feta Cheese Turnover (V)	
FRESH BAKED QUICHE	\$12.00
Quiche Lorraine or Mushroom and Spinach Quiche (V) Add Caesar Salad Side (V) +\$ 3.50	

Sweet Treats

FRESH BAKED SCONE	\$5.99
Blueberry or Chocolate Chip (V)	
OVEN BAKED MUFFINS	\$6.99
Blueberry or Double Chocolate Chip (V)	
BROWNIES	\$6.99
Double Fudge or Rocky Road (V)	
COOKIES	
Raspberry Jelly Filled Cookies (V)	\$4.99
Chocolate Chip or Snickerdoodle (V)	\$3.99

Soup Of The Day \$10

