



ENTRÉE SALADS

Classic Chicken Caesar Salad \$15.50

Grilled Free-Range Chicken, Organic Romaine Salad, House Garlic Croutons, Shaved Parmesan, and House Caesar Dressing

Asian Chicken Chopped Salad \$17.50

Grilled Free-Range Chicken, Lettuce, Carrots, Scallions, Cilantro, Ginger and Sesame Dressing, Topped with Crushed Peanuts and Crispy Rice Noodles (GF*)

Roasted Fall Beet Salad \$17.50

Capay Farms Mixed Fall Greens, Roasted Red and Golden Beets, Feta Cheese, Candied Pecans, and Mustard Champagne Vinaigrette (V, GF*)

Vegan Pad Thai Salad \$17.50

Roasted Organic Tofu, Rice Noodles, Shredded Carrots, Bean Sprouts, Green Onions, Cilantro, Red Cabbage, Rice Wine Vinegar Dressing, and Lime Wedge. Peanuts and Fish Sauce Optional (VG, GF*)

SAVORY BITES

Savory Pastries \$10.50

Buttery Croissant filled with Honey Ham and Swiss Cheese or Spinach and Feta Cheese

Fresh Baked Quiche \$15.95

Quiche Lorraine, Buttery Crust filled with Cage Free Eggs, Bacon, and Swiss Cheese. Choice of Side Salad (V)

Fall Harvest Frittata \$15.95

Roasted Butternut Squash, Buttery Crust filled with Cage Free Eggs, Caramelized Shallots, Chives, and Choice of Side Salad (VG, GF*)

SANDWICHES & WRAPS

Oven Toasted Cheese Sandwich \$16.50

Roasted Fall Pear, Brie Cheese, Caramelized Shallots, Finely Diced Celery, and Herbed Aioli on Ciabatta Bread (V)

Chicken Salad Croissant Sandwich \$16.50

Chicken Breast, Apples, Red Grape, Red Onion, Greens, and Mayonnaise on a Croissant or a Wheat Tortilla

Santa Maria Tri-Tip Sandwich \$18.50

Thinly Sliced Grilled Beef Tri-Tip, Caramelized Onions, Cheddar Cheese, and Horseradish Cream on a French Roll

Turkey Breast Sandwich \$16.50

Roasted Free Range Turkey, Cranberry Chutney, Greens, Sage Infused Aioli on a Brioche Bun



SWEET TREATS

Fresh Baked Scones \$6.99

Cinnamon, Rosemary-Cheddar, or Orange-Cranberry (V)

Oven-Baked Muffins \$6.99

Blueberry, Lemon Poppy, Apple Cinnamon, or Chocolate (V)

Cookies \$4.95

Chocolate Chip, Oatmeal Raisin, Ginger Snap, Lemon Snap (V)

SIDE SALADS

Pasta Salad \$5.95

Orzo Pasta, Roasted Fall Vegetables, and Basil Vinaigrette Dressing (V)

Ouinoa Salad \$5.95

Quinoa, Roasted Golden and Red Beets, Goat Cheese, and White Balsamic Dressing (V, GF*)

Winter Waldorf Salad \$5.95

Crispy Apples, Toasted Walnuts, Dried Cranberries, Celery, Grapes, Greek Yogurt, and Fresh Nutmeg (V, GF*)

KID'S MENU

Turkey Breast Pinwheel Sandwich \$16.50

Chips or Choice of Side Salad, and Choice of Juice

SOUPS

Local Organic Roasted Fall Vegetable Soup \$10

Pea & Mint Soup (VG, GF*) \$10

SHAREABLE BOARDS

Antipasto Board \$39.50

Genoa Salami, Prosciutto, Soppressata. Selection of Cornichon, Olives, Tomato, Aged Gouda, Goat Cheese, and Candied Walnuts. Served with Breadsticks on the side

Fall Crudités & Cheese Board \$39.50

Imported and Local cheeses, Local Vegetables, House Made Dip (V, GF*). Served with Breadsticks on the side (V)

CANNED BEVERAGES

Mineral Water, Still Water, Sparkling Waters \$3-5

Canned Wines, Beers And Cocktails \$14-18

(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.





Filoli Blooming Tea for Two \$65.50

(Available After 2 pm daily)

Selection Of Tea Sandwiches

Chicken Salad, Salmon Mousse, Egg Salad, Cucumber Watercress, & Cream Cheese (GF* available upon request)

Selection Of Teas

Herbal Tea, Black Tea, Decaf Tea

Mini Desserts

Seasonal Selection of Mini Desserts, Mini Scones, & Petit Fours (GF* available upon request)

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| | 12 Oz | 16 Oz |
|---------------------|--------|--------|
| Americano | \$4.75 | \$5.25 |
| Latte | \$4.95 | \$5.25 |
| Cappuccino | \$4.95 | \$5.25 |
| Mocha | \$5.25 | \$5.75 |
| Caramel Macchiato | \$5.25 | \$5.75 |
| Hot Chocolate | \$4.50 | \$5.00 |
| Drip Coffee | \$4.50 | \$5.00 |
| Iced Coffee | \$4.50 | \$5.00 |
| Chai Tea Latte | \$5.25 | \$5.75 |
| Steamed Milk | \$3.00 | \$3.50 |
| DI + D A - - ¢1 | | |

Plant-Based Add \$1

COFFEE ADDITIONS

Extra Shot Of Espresso +\$2.15 Single Or Double

Add Milk

Low Fat Milk

Regular Milk

Oat Milk +\$1.00

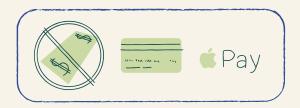
SWEET TREATS

Croissants

Seasonal Assortment

| Chocolate | \$8.99 | |
|---|--------|--|
| Plain | \$7.99 | |
| Fresh Baked Scone | \$5.99 | |
| Cinnamon, Orange-Cranberry, or Rosemary-Cheddar | | |
| Oven-Baked Muffins | \$6.99 | |
| Chocolate, Blueberry, or Banana) | | |
| Bars | \$6.99 | |
| Lemon Or Brownie | | |
| Cookies | | |

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\$4.99