pring Menu



Entrée Salads

Classic Caesar Salad \$14.50

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*)

Vegan Mango Salad With Peanuts \$17.50 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 \$17.50 Thinly Sliced Black Forest Ham, Havarti, Arugula, Dijon

Mustard, on a Soft French Roll

Sonoma Chicken Salad Sandwich

\$16.50

Chicken Breast, Red Grapes, Pecans, Celery, Spring Greens, Mayonnaise, Apple Cider Vinegar, Honey, Poppy Seeds, on a

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

\$15

Spinach Wrap

Spinach, Hummus, Sundried Tomato Pesto, Cucumbers, Carrots, Artichoke, Kalamata Olives (VG, GF*)

\$10 Soups

Pea & Mint Soup served with Sliced Baquette (VG, GF*)

Seasonal Soup served with Sliced Baquette

Side Salads

Spring Pasta Salad

\$5.95

Bow Tie Pasta, Grape Tomatoes, Fresh Mozzarella, Basil, Pesto (V)

\$5.95 Quinoa Salad

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

Broccoli Salad \$5.95

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

Assorted Chips \$3.99

Sea Salt, Jalapeno, Honey Dijon, Salt & Vinegar, Backyard BBQ, Pirates Booty

<u>Tea for Two</u> \$65.50

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

Sweet Treats

Assorted Freshly Baked S	Scones \$6.99
Blueberry Cinnamon, Seasona	l Scone
0 0 1 114 66	\$6.00

Oven-Baked Muffins \$6.99
Assorted Freshly Baked Muffins (V)

Assorted Cookies (V) \$3.50-\$4.95

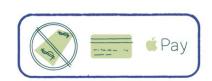
Chocolate Chip, Oatmeal, Assorted Cookies
Hand Decorated Cookies \$4.95

Croissants

Plain \$7.99 Chocolate \$8.99

Assorted Bars \$4.99

Lemon Bar (GF*) Brownie (GF*) Blondie Bar



TAX NOT INCLUDED IN PRICES





Espresso Bar Menu

	12 oz	1 6 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 | double +\$4.50 Sub for Oat Milk or Almond Milk +\$1.00

<u>Bar</u> Prices Vary

Canned Beer, Wine, and Cocktails; see selection at counter

Soft Drinks Prices Vary

Sodas, teas, and more; see selection at counter

Bottled Water Prices Vary





Filoli Tea for Two

\$65.50

(Available After I 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

