

# Fall Menu



## Quail Café

### Entrée Salads

- Caesar Salad \$14  
Crispy Romaine, House Garlic Croutons, Shaved Parmesan and House Caesar Dressing (V)  
**Add Chicken +\$3.50**
- Autumn Chopped Chicken Salad \$16  
Grilled Chicken, Sweet Potatoes, Poached Pears, Pomegranate Seeds, Toasted Pecans, Goat Cheese, Honey Dijon Vinaigrette (GF\*)
- California Cobb Salad \$18  
Grilled Chicken, Applewood Smoked Bacon, Egg, Avocado, Tomato, Blue Cheese, Roasted Garlic Ranch Dressing (GF\*)
- Vegan Harvest Bowl \$16  
Dino Kale, Butternut Squash, Red Cabbage, Toasted Almonds, Golden Raisins, Sumac Roasted Chickpeas, Farro, Vegan Feta, Maple Syrup Vinaigrette (VG, GF\*)

### Side Salads

- Fall Roasted Brussel Sprouts \$6  
Brussel Sprouts, Cranberries, Sunflower Seeds, Goat Cheese, Fresh Herbs, Honey Dijon Vinaigrette (V)
- Autumn Farro Salad \$6  
Organic Farro, Carrots, Golden Raisins, Fresh Herbs, Golden Beets, Sherry Vinaigrette (VG)
- Waldorf Salad \$6  
Crispy Apples, Toasted Walnuts, Dried Cranberries, Celery, Grapes, Greek Yogurt, Fresh Nutmeg (V, GF\*)

### House Sandwiches

- Late Harvest Chicken Salad Sandwich \$16.50  
Chicken Breast, Red Grapes, Pecans, Celery, Spring Greens, Mayonnaise, Apple Cider Vinegar, Honey, Poppy Seeds, on a Croissant
- Herb Crusted Roast Beef Sandwich \$18.50  
Swiss Cheese, Caramelized Onions, Horseradish Aioli, Frisée, on a Soft Roll
- Turkey Breast Sandwich \$16.50  
Roasted Free Range Turkey, Brie, Cranberry Chutney, Greens, Sage Infused Aioli on a Brioche Bun
- Vegan Squash Banh Mi \$16.50  
Seasonal Butternut Squash, Vegan Cream Cheese, Pickled Carrots and Daikon, Cucumbers, Jalapenos, Basil, Mint, Cilantro, on a Soft Roll (VG)

### Soups

- Pea & Mint Soup \$10  
Served with Sliced Baguette (VG, GF\*)
- Seasonal Soup  
Served with Sliced Baguette

### Kid's Meal

- \$16.50  
Turkey Breast Pinwheel Lavash Sandwich, or Almond Butter & Jelly on Whole Wheat, with Chips or Choice of Side Salad, Apple Juice



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



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### Savory Bites

- Savory Pastries \$10.50  
Buttery Croissant Filled with Ham and Swiss Cheese or Spinach and Feta Cheese
- Maple Bacon and Swiss Cheese Quiche \$17.50  
Buttery Crust Filled with Cage Free Eggs, Bacon, Swiss Cheese with Choice of Side Salad
- Fall Harvest Frittata \$17  
Sweet Potatoes, Cage Free Eggs Caramelized Shallots, Red Bell Peppers, Spinach. Choice of Side Salad **(V, GF\*)**

### Sweet Treats

- Freshly Baked Blueberry Scones (V) \$7
- Oven-Baked Muffins \$7  
Blueberry or Chocolate **(V)**
- Cookies \$5  
Chocolate Chip, Oatmeal Raisin, Ginger Snap **(V)**
- Croissants  
Plain \$7  
Chocolate \$7.5
- Bars  
Lemon Bar (GF\*) \$5  
Brownie (GF\*) \$5

### Salty Treats

- Assorted Chips \$3.50  
Sea Salt, Jalapeno, Honey Dijon, Salt & Vinegar, Backyard BBQ, Pirates Booty

### Beverages

- Assorted Soft Drinks \$3-5
- Wines, Beers and Canned Cocktails \$14-18

### Tea for Two

**\$65.50**

- Available After 1pm Daily*
- Selection of Tea Sandwiches
- Mini Deserts
- Selection of Teas

### Espresso Bar Menu

	<b>12 oz</b>	<b>16 oz</b>
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



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**Quail Café**

*Drink Menu*

### Espresso Bar Menu

	<b>12 oz</b>	<b>16 oz</b>
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

### Assorted Soft Drinks \$3-5

### Wines, Beers and Canned Cocktails \$14-18



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Quail Café

## *Filoli Tea for Two*

**\$65.50**

**(Available After 1 PM Daily)**

Selection of Tea Sandwiches

Herbed Free-Range 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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