





Quail Café

Salads & Bowls

Autumn Harvest Bowl

\$14

Wild Rice, Green Lentils, Organic Baby Kale, Roasted Pumpkin Seeds, Locally Sourced Sweet Potato, Dried Cranberries, House-Made Golden Balsamic Vinaigrette  

Cranberry Ginger Shrimp Bowl

\$18

Chilled California Buckwheat Soba Noodles, Cranberry-Ginger Grilled Shrimp, Roasted Brussels Sprouts, Julienned Fennel, Sesame Seeds, Epicurean's House-Made Local Citrus Miso Dressing

Blackened Chicken Harvest Salad

\$18

Blackened Chicken, Pears, Gala Apples, Maple-Roasted Chickpeas, Organic Mixed Greens, Wisconsin Gorgonzola, Citrus Vinaigrette

Korean Pumpkin Ahi Poke Bowl



\$18

Wild Rice, Ahi Tuna, Roasted Cauliflower, Cucumber, Scallions, Sesame Seeds, Spicy Gochujang-Pumpkin Sauce, Korean Pumpkin Aioli

Side Dishes


Orchard Medley

\$6

Shaved Brussels Sprouts & Carrots, Crisp Organic Apples, Pumpkin Seeds, Dried Cranberries, Fresh Herbs, Honey Dijon Vinaigrette  



Autumn Cranberry Grains

\$6

Wild Rice, Celery, Dried Cranberries, Orange Zest, Tangy Apple Cider Vinaigrette 



Golden Beet Harvest

\$6

Roasted Gold & Red Beets, Laura Chenel Goat Cheese, Organic Arugula, Pumpkin Seeds  

Yogurt Parfait

\$6

Layers of Yogurt & Fresh Fruit with Granola on the side.   **Gluten Free Ingredients Without Granola.**

Frittatas & Toasts


Pear & Prosciutto Crostini

\$10

Italian Prosciutto, Sauterne-Poached Pear, House-Made Cranberry & Cheese Spread, Locally Grown Sage, Balsamic Drizzle, Crisp Napa Valley Batard Crostini

Fall Frittata

\$12

Butternut Squash, Onions, Spinach, Garlic & Sage, Creamy Feta, Black Forest Ham, Cage Free Farm-Fresh Eggs, Milk & Seasonings 

Sandwiches & Wraps

Apple Cider Chicken Salad Croissant

\$16

All Natural Chicken, Honeycrisp Apples, Celery, Green Onions, Our House-Made Creamy Apple Cider Dijon Dressing, Fresh Thyme & Rosemary, Buttery Panorama Croissant

Autumn Italiano Ciabatta

\$17

Genoa Salami, Smoked Provolone, Roasted Red Peppers, Marinated Artichokes, Organic Baby Arugula, House Garlic Aioli, Balsamic Glaze, San Francisco Fine Ciabatta Roll

Harvest Turkey Baguette


\$16

House-Roasted Turkey, Organic Spinach, Roasted Local Sweet Potato, Caramelized Onions, Creamy Havarti, Fresh Dill, Our House-Made Honey Dijon Spread, San Francisco Fine Parisienne Baguette

Roasted Sweet Potato

\$16

& Hummus Wrap

Roasted Locally Grown Sweet Potatoes, Organic Baby Spinach, Sun-Dried Tomato, Julienned Red Bell Peppers, Herb-Roasted Tofu, Shredded Carrots, Garlic Hummus, Balsamic Drizzle, Spinach Tortilla 

Kid's Meals

(Served with a juice box & a house selected bag of chips.)

Kids Snack Pack

\$15

House-Roasted Turkey With Small Cubes Of Cheddar Cheese, Fresh Grapes & Crunchy Crackers.

Little Explorer's Lunch

\$15

Two Mini Triangles Of House-Roasted Turkey On Soft White Bread, Served With A Fresh Fruit Skewer On The Side.

Almond Butter & Banana Pinwheels

\$15

Lavash Bread Rolled With Creamy Almond Butter & Fresh Banana, Then Sliced Into Six Bite-Sized Pinwheels.

Half Sandwich Combo

Any Half Sandwich + Any Side Dish

\$15.5



TAX NOT INCLUDED
IN PRICES



= Vegetarian



= Vegan



= Made Without Gluten
Containing Ingredients



Allergy Concerns?



EPICUREAN GROUP

fresh. honest. local.



Quail Café

Soups

(Served with a slice of Parisian Baguette.)

Pea & Mint \$10

A Filoli Tradition, Sweet Peas Blended with Fresh Mint,
A Bright, Velvety Soup  

Seasonal Soup du Jour \$10

Made Fresh In-House Each Day With Seasonal
Ingredients. Ask Your Cashier About Today's Featured
Soup!

Afternoon Filoli Tea for Two \$69

(Available after 1pm)

A Charming Assortment Of Classic Tea Sandwiches, A
Curated Selection Of Fine Teas & A Sweet Finish Of
Mini Desserts & Petit Fours — The Perfect Shareable
Indulgence

(Dietary restrictions and allergen requests must be
placed at least 24 hours in advance.)

Sweet & Savory Treats

Breakfast Pastries \$7-\$12

Artisan Cakes & Desserts \$10-\$15

Cookies \$5

Assorted Bars & Cobblers \$7.5

Assorted Pre-Packaged Snacks \$2-\$5

Beverages

House made Ice Tea & Lemonade \$5

Flavor Add- ins +\$0.50

Watermelon, Peach, Mango, Strawberry

Canned Beer \$10

Canned Wine & Cocktails \$12- \$14

Sparkling Wine \$18

Espresso Bar Menu

12oz 16oz

Americano \$4.95 \$5.50

Latte \$5.25 \$5.95

Cappuccino \$5.25 \$5.95

Mocha \$5.50 \$5.95

(White or Dark Chocolate)

Caramel Macchiato \$5.50 \$5.95

Hot Chocolate \$5.50 \$5.95

Chai Latte \$5.50 \$5.95

Drip Coffee \$4.50 \$5

Iced Coffee \$4.50 \$5

Steamed Milk \$3 \$3.50

Herbal or Black Tea \$4.75 \$5.25

Fall Additions

Pumpkin Spice Cold Brew \$5.50 \$5.95

Cold Foam

Apple Pie Iced Chai \$5.50 \$5.95

Vanilla London Fog \$5.50 \$5.95

Coffee Additions

Extra Shot of Single +\$2.5
Espresso Double +\$4.5

Sub for Oat Milk or +\$1.0

Almond Milk

Flavor Add- ins +\$0.50

Vanilla, Hazelnut, Caramel, Sugar-Free Vanilla,
Pumpkin Spice



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Quail Café

Espresso Bar Menu

	<u>12 Oz</u>	<u>16Oz</u>
Americano	\$4.95	\$5.50
Latte	\$5.25	\$5.95
Cappuccino	\$5.25	\$5.95
Mocha (White or Dark Chocolate)	\$5.50	\$5.95
Caramel Macchiato	\$5.50	\$5.95
Hot Chocolate	\$5.50	\$5.95
Drip Coffee	\$4.50	\$5
Iced Coffee	\$4.50	\$5
Chai Tea Latte	\$5.50	\$5.95
Steamed Milk	\$3	\$3.50
Herbal or Black Tea	\$4.75	\$5.25

Coffee Additions

Extra Shot of Espresso +\$2.50 Single | +\$4.50 Double

Sub for Oat Milk or Almond Milk +\$1

Flavor Add-Ins +\$0.50

Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla

Fall Additions

Pumpkin Spice Cold Brew	\$5.50	\$5.95
Cold Foam		
Apple Pie Iced Chai	\$5.50	\$5.95
Vanilla London Fog	\$5.50	\$5.95



Filoli Afternoon Tea For Two

\$69

Selection of Tea Sandwiches*

Herbed Free-Range Curry Chicken Salad
With Puff Pastry
Egg Salad On Dark Rye
Cucumber Watercress & Cream Cheese
Smoked Salmon Pinwheel

Selection of Sweets*

A Seasonal Variety of Mini Desserts and
Petit-Fours
Mini Scones

Selection of Teas

Choice of Herbal Tea or Black Tea

**Can be made without gluten upon request with
24-hour notice*