



Salads & Bowls

Autumn Harvest Bowl \$14

Wild Rice, Green Lentils, Baby Kale, Roasted Pumpkin Seeds, Sweet Potato, Dried Cranberries, Golden Balsamic Vinaigrette  

Cranberry Ginger Shrimp Bowl \$18

Chilled California Buckwheat Soba Noodles, Cranberry-Ginger Grilled Shrimp, Roasted Brussels Sprouts, Julienned Fennel, Sesame Seeds, Citrus Miso Dressing

Blackened Chicken Harvest Salad \$18



Blackened Chicken, Pears, Gala Apples, Maple-Roasted Chickpeas, Mixed Greens, 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, Apples, Pumpkin Seeds, Dried Cranberries, Fresh Herbs, Honey Dijon Vinaigrette  



Autumn Cranberry Grains \$6

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

Golden Beet Harvest \$6

Roasted Gold & Red Beets, Goat Cheese, Arugula, Pumpkin Seeds  

Yogurt Parfait \$6


Yogurt & Berries with Granola on the side.
  **Gluten Free Ingredients without Granola.**

Frittatas & Toasts

Pear & Prosciutto Crostini \$10

Prosciutto, Sauternes-Poached Pear, Cranberry & Cheese Spread, Sage, Balsamic Drizzle, Napa Valley Batard Crostini

Fall Frittata \$12

Butternut Squash, Onions, Spinach, Garlic, Sage, Feta, Black Forest Ham, Eggs, Milk & Seasonings 

Sandwiches & Wraps

Apple Cider Chicken Salad Croissant \$16

Chicken, Honeycrisp Apples, Celery, Green Onions, Apple Cider Dijon Dressing, Thyme, Rosemary, Panorama Croissant


Autumn Italiano Ciabatta \$17

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

Harvest Turkey Baguette \$16

Roasted Turkey, Organic Spinach, Roasted Sweet Potato, Caramelized Onions, Havarti, Dill, Honey Dijon Spread, San Francisco Fine Parisian Baguette

Roasted Sweet Potato & Hummus Wrap \$16

Roasted Sweet Potatoes, 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 juice box & bag of chips.)

Kids Snack Pack \$15

Roasted Turkey with Cubes of Cheddar Cheese, Grapes & Crackers

Little Explorer's Lunch \$15

Two Triangles of Roasted Turkey on White Bread, Served with a Fruit Skewer on the side.

Almond Butter & Banana Pinwheels \$15

Lavash Bread Rolled with Almond Butter & Banana, Sliced into Pinwheels.

Half Sandwich Combo

Any Half Sandwich + Any Side Dish or Soup. \$15.5



Quail Café

Soups

(Served with a slice of Parisian Baguette.)

Pea & Mint

\$10

Sweet Peas blended with Mint



Seasonal Soup du Jour

\$10

Ask Your Cashier About Today's Featured Soup!

Afternoon Filoli Tea for Two

\$69

(Available after 1pm)

An Assortment of Classic Tea Sandwiches, a Curated Selection of Fine Teas

*Dietary restrictions & 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

+\$0.5

Watermelon, Peach, Mango, Strawberry

Canned Beer

\$10

Canned Wine & Cocktails

\$12- \$14

Sparkling Wine

\$18

Espresso Bar Menu

12oz 16oz

Americano

\$4.95 \$5.5

Latte

\$5.25 \$5.95

Cappuccino

\$5.25 \$5.95

Mocha

\$5.50 \$5.95

(White or Dark Chocolate)

Caramel Macchiato

\$5.5 \$5.95

Hot Chocolate

\$5.5 \$5.95

Chai Latte

\$5.5 \$5.95

Drip Coffee

\$4.5 \$5

Iced Coffee

\$4.5 \$5

Steamed Milk

\$3 \$3.5

Herbal or Black Tea

\$4.75 \$5.25

Fall Additions

Pumpkin Spice Cold Brew

\$5.5 \$5.95

Cold Foam

Apple Pie Iced Chai

\$5.5 \$5.95

Vanilla London Fog

\$5.5 \$5.95

Coffee Additions

Extra Shot of

Single +\$2.5

Espresso

Double +\$4.5

Sub for Oat Milk or

+\$1

Almond Milk

Flavor Add- ins

+\$0.5

Vanilla, Hazelnut, Caramel, Sugar-Free

Vanilla, Pumpkin Spice



EPICUREAN GROUP

fresh. honest. local.



TAX NOT INCLUDED
IN PRICES



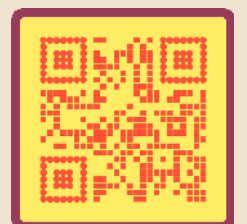
= Vegetarian



= Vegan



= Made Without Gluten
Containing Ingredients



Allergy Concerns?



Espresso Bar Menu

	<u>12 Oz</u>	<u>16Oz</u>
Americano	\$4.95	\$5.5
Latte	\$5.25	\$5.95
Cappuccino	\$5.25	\$5.95
Mocha (White or Dark Chocolate)	\$5.5	\$5.95
Caramel Macchiato	\$5.5	\$5.95
Hot Chocolate	\$5.5	\$5.95
Drip Coffee	\$4.5	\$5
Iced Coffee	\$4.5	\$5
Chai Tea Latte	\$5.5	\$5.95
Steamed Milk	\$3	\$3.5
Herbal or Black Tea	\$4.75	\$5.25

Coffee Additions

Extra Shot of Espresso +\$2.5 Single | +\$4.5 Double
Sub for Oat Milk or Almond Milk +\$1

Flavor Add-Ins +\$0.50
Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla

Fall Additions

	<u>12oz</u>	<u>16oz</u>
Pumpkin Spice Cold Brew	\$5.5	\$5.95
Cold Foam		
Apple Pie Iced Chai	\$5.5	\$5.95
Vanilla London Fog	\$5.5	\$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*