

Quail Café

Sandwiches & Wraps

Roasted Turkey & Cheddar Sandwich \$15

House Roasted Turkey, Aged White Cheddar, Organic Baby Kale, Lemon Aioli, Sliced Nine Grain Bread

Truffle Roast Beef Sandwich \$17

Garlic Rosemary Medium Rare Roast Beef, Caramelized Onions, Gruyère, Arugula, Black Truffle Aioli, Soft Steak Roll. Served Au Jus

Garlic Chicken Caesar Croissant \$16

Chicken Breast, Baby Kale, Romaine, Shaved Parmesan, Roasted Garlic Caesar Dressing, Garlic-Parmesan Panko Crumbs, Butter Croissant

Sesame Tofu Vegan Wrap \$15

Grilled Marinated Tofu, Napa Cabbage, Julienned Carrots, Red Bell Peppers, Cucumbers, Cilantro, Sesame Miso Spread, Spinach Tortilla

Salads & Bowls

Caesar Garlic Salad \$12

Romaine Hearts, Baby Kale, Vegetarian Garlic Caesar Dressing, Shaved Parmesan, Lemon Zest, Cracked Black Pepper, Focaccia Croutons (with croutons on the side)

Shrimp Noodle Bowl \$18

Orange Chili Glazed Grilled Shrimp, Shredded Napa Cabbage, Baby Kale, Mandarin Slices, Lemongrass, Carrot Ribbons, Basil, Mint, Cilantro, Chilled Rice Noodles

Grilled Chicken Bowl \$16

Grilled Paprika Chili Lime Chicken, Winter Greens, Roasted Corn, Black Beans, Red Bell Peppers, Cherry Tomatoes, Radishes, Avocado Crema, Queso Fresco, Chipotle-Lime Vinaigrette, Tortilla Strips (with Tortilla Strips on the side)

Falafel Mezze Bowl \$16

House Made Falafel, Cucumber-Tomato-Red Onion Salad, Roasted Carrot Hummus, Lemon Thyme Vinaigrette, Pomegranate Seeds, Winter Pearl Couscous, Roasted Peppers, Artichoke Hearts, Olives, Parsley, Mint, Lemon-Olive Oil dressing

Soups

Pea & Mint Soup \$10

served with Sliced Baguette

Hearty Three-Bean Chili \$10

Seasonal Soup \$10

served with Sliced Baguette

Small Plates

Mushroom & Truffle Ricotta Crostini \$10

Roasted Thyme and Garlic Wild Mushrooms, Whipped Lemon Sea Salt Ricotta, Black Truffle Oil Balsamic Glaze, Micro Basil

Chickpea Falafel & Hummus \$9

House Made Falafel, Roasted Carrot Hummus, Celery, Carrots

Winter Frittata \$16

(Served until 12PM)

Butternut Squash, Onions, Spinach, Garlic, Sage, Feta, Black Forest Ham, Eggs, Milk & Seasonings. Served with one Winter Side

Winter Sides

Curry Roasted Cauliflower & Potatos \$6

Turmeric, Cumin, Coriander, Garam Masala, Olive Oil, Mint

Winter Harvest Slaw \$6

Shredded Brussels Sprouts, Kale, Roasted Parsnips, Carrots, Dried Cranberries, Apple Cider Vinaigrette, Sunflower Seeds

Lentil & Carrot Salad \$6

Green Lentils, Roasted Carrots, Shallots, Cucumbers Dijon Vinaigrette, Olive Oil, Red Wine Vinegar, Thyme, Parsley

Yogurt Parfait \$6

Yogurt & Berries with Granola (with granola served on the side)

Kids Menu

Served with chips and choice of apple juice or chocolate milk

Kids Snack Pack \$15

Roasted Turkey, Cheddar Cheese, Grapes & Crackers

Little Explorer's Lunch \$15

Roasted Turkey Triangles on White Bread, Fruit Skewer

Sunflower Butter & Banana Pinwheels \$15

Lavash Bread, Sunflower Butter & Banana, Sliced into Pinwheels.

Combo

Half Sandwich with side salad or Soup \$17



EPICUREAN GROUP
fresh. honest. local.



TAX NOT INCLUDED
IN PRICES



Vegan

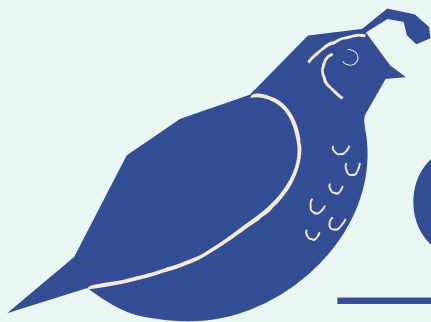


Vegetarian



Gluten Free

Allergy Concerns?



Quail Café

Filoli Tea for Two

\$70

Assortment of Classic Tea Sandwiches, Petit-Fours, and Curated Selection of Fine Teas
Dietary restrictions & allergen requests must be placed at least 24 hours in advance

Beverages

Canned Beverages	\$3-\$5
Canned Wines, Beers, and Cocktails	\$10-\$22

Espresso Bar Menu

	12 oz	16 oz
Americano	\$5.50	\$5.95
Latte	\$5.95	\$6.50
Cappuccino	\$5.50	
Mocha (White or Dark Chocolate)	\$5.95	\$6.50
Caramel Macchiato	\$5.95	\$6.50
Chai Tea Latte	\$5.95	\$6.50
Hot Chocolate	\$5.75	\$6.50
Drip Coffee	\$4.75	\$5.50
Iced Coffee	\$4.75	\$5.50
Steamed Milk	\$4	\$4.50
Herbal or Black Tea	\$4.95	\$5.50

Coffee Additions

Extra Shot of Espresso	
Single	+\$2.50
Double	+\$4.50
Sub for Oat Milk or Almond Milk	+\$1.00

Sweet Treats

Fresh Baked Scones	\$6.95
Fresh Baked Muffins	\$6.95
Assorted Cookies	\$3.50-\$4.95
Hand Decorated Cookies	\$4.95
Plain Croissant	\$7.95
Chocolate Croisant	\$8.95
Lemon Bar 🌾	\$4.95
Brownie 🌾	\$4.95