



S M A L L P L A T E S

Bakehouse Focaccia <i>warm flora bakehouse focaccia</i> VEGAN, NUT-FREE	6
Yam Fries <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE	8
Muhammara & Seared Halloumi <i>muhammara & seared halloumi with a ginger-lime, fresh herb and cucumber relish</i> CONTAINS NUTS	12
Coconut Tofu Lettuce Wraps <i>coconut-breaded tofu, romaine, fresh herbs, sweet chili vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE	14

S A L A D S

Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	9/15
Roasted Radish & Spring Onion Panzanella Salad <i>roasted radish, spring onion, asparagus, mint, spinach & arugula with ricotta salata & pickled rhubarb, in avocado-green goddess dressing, with bakehouse focaccia croutons</i> NUT-FREE , AVAILABLE VEGAN & GLUTEN-FREE	18.5
Warm Kale & Farro Salad <i>warm lacinato kale & farro tossed in a black garlic vinaigrette, with oranges, ricotta salata & marcona almonds</i> AVAILABLE VEGAN & NUT-FREE	16

S A N D W I C H E S

served with yam fries, substitute a kale caesar salad or cup of soup for \$2

French Dip <i>grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette served with mushroom-garlic au jus</i> NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	18
Italian Burger <i>grilled black bean burger, mozzarella, sun-dried tomato jam, basil pesto aioli & balsamic tossed greens on a potato roll (add avocado for \$1.5)</i> CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	18

D E S S E R T

Golden Milk Crème Brûlée <i>turmeric, ginger, cardamom, coriander & chaga custard, caramelized sugar</i> GLUTEN-FREE, NUT-FREE	12
Apple Rhubarb Crisp <i>ginger roasted apple & rhubarb with spiced oat crumble & full tilt vegan vanilla ice cream</i> VEGAN, GLUTEN-FREE, NUT-FREE	12
Coconut Cake <i>four layers of coconut cake with coconut filling & cream cheese frosting</i> VEGAN, NUT-FREE	12

Crispy Brussels Sprouts <i>tossed in a maple-chili glaze</i> VEGAN, GLUTEN-FREE, NUT-FREE	12
Harissa Carrots <i>roasted carrots in a harissa-maple glaze with housemade dill-coconut yogurt & marcona almonds</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	12
Warm Kale Artichoke Dip <i>housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough</i> VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2	15
Seasonal Soup <i>ask for today's selection</i>	6/8

M A I N S

Tacos Dorados <i>corn tortillas filled with cheesy mashed potatoes, served with black bean stew, garlicky greens, fire roasted salsa, lime crème fraîche & cotija cheese (add avocado for \$1.50)</i> GLUTEN-FREE, NUT-FREE	24
Portobello Wellington <i>grilled portobello mushrooms, mushroom pecan pâté & leeks baked into a puff pastry, served with mashed potatoes, creamy porcini-marsala sauce & roasted vegetables</i> CONTAINS NUTS	26
Nettle & Ricotta Ravioli <i>ravioli filled with nettles, dandelion greens, ricotta & walnuts, in a roasted garlic cream sauce with rapini</i> CONTAINS NUTS	28
Asparagus & Spring Onion Risotto <i>creamy arborio rice, asparagus, spring onion, peas & roasted radish, served with a petite arugula-treviso salad in lemon vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE	26

Basque Cheesecake <i>rich & light-bodied basque cheesecake with a caramelized crust & kumquat marmalade</i> NUT-FREE	12
Chocolate Brownie Coupe <i>dark chocolate brownie, full tilt vegan vanilla ice cream, housemade fudge sauce & cocoa nibs</i> VEGAN, GLUTEN-FREE, NUT-FREE	12

please inform your server of food allergies & dietary restrictions before ordering, our food is prepared in kitchens that contain dairy, gluten, nuts & soy

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness