



S M A L L P L A T E S

Bakehouse Focaccia 6
warm flora bakehouse focaccia
VEGAN, NUT-FREE

Pickled Beet Deviled Eggs 9
pickled beet-marinated deviled eggs with ras el hanout filling
GLUTEN-FREE, NUT-FREE

Spring Pea Hummus 13
spring pea hummus with whipped garlic, sugar snap peas & pea vines, served with grilled bakehouse sourdough
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2

Coconut Tofu Lettuce Wraps 14
coconut-breaded tofu, romaine, fresh herbs, sweet chili vinaigrette
VEGAN, GLUTEN-FREE, NUT-FREE

S A L A D S

Kale Caesar Salad 9/15
baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Roasted Radish & Spring Onion Panzanella Salad 18.5
roasted radish, spring onion, asparagus, mint, spinach & arugula with ricotta salata & pickled rhubarb, in avocado-green goddess dressing, with bakehouse focaccia croutons
NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Warm Kale & Farro Salad 16
warm lacinato kale & farro tossed in a black garlic vinaigrette, with oranges, ricotta salata & marcona almonds
AVAILABLE VEGAN & NUT-FREE

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 18
grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette served with mushroom-garlic au jus
NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Italian Burger 18
grilled black bean burger, mozzarella, sun-dried tomato jam, basil pesto aioli & balsamic tossed greens on a potato roll (add avocado for \$1.5)
CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

D E S S E R T

Golden Milk Crème Brûlée 12
turmeric, black pepper, white pepper, ginger & cinnamon custard, caramelized sugar
GLUTEN-FREE, NUT-FREE

Apple Rhubarb Crisp 12
ginger roasted apple & rhubarb with spiced oat crumble & full tilt vegan vanilla ice cream
VEGAN, GLUTEN-FREE, NUT-FREE

Coconut Cake 12
four layers of coconut cake with coconut filling & cream cheese frosting
VEGAN, NUT-FREE

Yam Fries 8
served with cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE

Nettle & Spring Onion Arancini 15
arancini filled with nettles, spring onion & vegan mozzarella, with tomato vellutata
VEGAN, GLUTEN-FREE, NUT-FREE

Muhammara & Seared Halloumi 12
muhammara & seared halloumi with a ginger-lime, fresh herb and cucumber relish
CONTAINS NUTS

Warm Kale Artichoke Dip 15
housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2

Crispy Brussels Sprouts 12
tossed in a maple-chili glaze
VEGAN, GLUTEN-FREE, NUT-FREE

Seasonal Soup 6/8
ask for today's selection

M A I N S

Asparagus & Spring Onion Risotto 26
creamy arborio rice, asparagus, spring onion, peas & roasted radish, served with a petite arugula-treviso salad in lemon vinaigrette
VEGAN, GLUTEN-FREE, NUT-FREE

Turkish Cauliflower Polenta 26
turmeric roasted cauliflower & romanesco with rainbow chard, leeks, dates, feta, basil pesto & marcona almonds with scallion polenta cakes
GLUTEN-FREE, AVAILABLE VEGAN & NUT-FREE

Tacos Dorados 24
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)
GLUTEN-FREE, NUT-FREE

Nettle & Ricotta Ravioli 26
ravioli filled with nettles, dandelion greens, ricotta & walnuts, in a roasted garlic cream sauce with rapini
CONTAINS NUTS

Chocolate & Rose Cake 12
four layers of chocolate cake with chocolate ganache & rose buttercream filling and frosting
NUT-FREE

Basque Cheesecake 12
rich & light-bodied basque cheesecake with a caramelized crust & kumquat marmalade
NUT-FREE

Chocolate Brownie Coupe 12
dark chocolate brownie, full tilt vegan vanilla ice cream, housemade fudge sauce & cocoa nibs
VEGAN, GLUTEN-FREE, NUT-FREE

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