

CAFE FLORA

BREAKFAST: 9AM - 2PM
LUNCH: 9AM - 5PM



BREAKFAST

AVAILABLE UNTIL 2PM

Cinnamon Roll 10
topped with cream cheese frosting & maple toasted pecans
VEGAN, AVAILABLE NUT-FREE

Biscuits & Gravy 9/16
housemade mushroom country gravy served over either vegan
rosemary biscuits or buttermilk biscuits
(add a side of eggs* or seasoned tofu for \$6)
CONTAINS NUTS, AVAILABLE VEGAN

Southern Platter 18
eggs* or seasoned tofu, garlicky greens & either a vegan
rosemary biscuit or a buttermilk biscuit, topped with mushroom
country gravy
CONTAINS NUTS, AVAILABLE VEGAN

Pinto Bean & Quinoa Bowl 17
pinto beans with tomatillos, fresh chilis & sweet corn,
quinoa, over-medium eggs* or seasoned tofu, garlicky
greens, avocado-pepita pistou & pickled red onion
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

Tomato & Mozzarella Strata 17
savory baked egg custard with bakehouse sourdough,
tomatoes, rapini, cremini mushrooms, roasted red peppers,
mozzarella & mama lil's aioli, served with spring mix salad
in lemon vinaigrette
NUT-FREE

STARTERS

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

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

Seasonal Soup 6/8
ask for today's selection

SANDWICHES

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 with
mushroom-garlic au jus
NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Kimchi Black Bean Burger 18
grilled black bean burger, kimchi slaw, barbecue sauce,
cheddar & cilantro aioli on a potato roll (add avocado for \$1.5)
CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE

DESSERT

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

Asparagus, Leek & Nettle Pesto Scramble 17
eggs* or seasoned tofu scrambled with asparagus, roasted
leeks, nettle pesto & manchego, served with roasted
potatoes or cheesy grits
GLUTEN-FREE, CONTAINS NUTS, AVAILABLE VEGAN

Rancho Colorado Scramble 17
eggs* or seasoned tofu with slow cooked pinto beans,
tomatillos, fresh chilis & sweet corn, topped with cotija
cheese & corn tortilla strips, served with roasted potatoes
or cheesy grits
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

Breakfast Platter 17
eggs* or seasoned tofu & garlicky greens, served with
roasted potatoes or cheesy grits
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN

Bakehouse Sourdough 6
served with seasonal housemade jam
NUT-FREE

Bakehouse Buttermilk Biscuit 6
served with seasonal housemade jam
NUT-FREE

SALADS & TARTINES

Kale Caesar Salad 9/16
baby kale in a housemade caesar dressing, herbed
croutons, parmesan & crispy capers
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Strawberry & Watercress Salad 15
strawberry, cucumber, arugula & watercress with fresh basil
and mint in a basil vinaigrette
VEGAN, GLUTEN-FREE, NUT-FREE

Cobb Salad 16
romaine, roasted grape tomatoes, avocado, hard boiled egg,
smoked crispy rice paper, rogue river blue cheese & red onion,
in a red wine vinaigrette
GLUTEN-FREE, NUT-FREE

Carrot Lox Tartine 17
toasted bakehouse sourdough with smoky carrots, cream
cheese, pickled red onion, cucumber & fresh dill, served
with spring mix salad in lemon vinaigrette
(add fried egg* for \$3)
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE

Spring Pea Hummus Tartine 17
toasted bakehouse sourdough with spring pea hummus,
whipped garlic, radish & pea vines, served with spring mix
salad in lemon vinaigrette (add fried egg* for \$3)
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE

Eton Mess 12
macerated strawberries layered with lemon curd, meringue,
rhubarb compote & whipped cream
GLUTEN-FREE, 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