

EST 1997

CAFE
FLORA



DINNER: 5PM- CLOSE

SMALL

FLORA BAKEHOUSE FOCACCIA | 6 | V

YAM FRIES *cayenne aioli* | 8 | V, GF

PICKLED BEET DEVILED EGGS *ras el hanout* | 9 | GF

ASPARAGUS & BURRATA *pine nut-chili oil, charred leeks* | 15 | GF

SPRING PEA HUMMUS *whipped garlic, sugar snap peas, pea vines, grilled sourdough* | 13 | V, GFO

NETTLE & SPRING ONION ARANCINI *vegan mozzarella, tomato vellutata* | 15 | V, GF

WARM KALE ARTICHOKE DIP *grilled sourdough* | 15 | V, GFO

KING TRUMPET ST. JACQUES *butter, shallots, cream, wine, gruyere, fresh herbs* | 15 | GF

GRILLED RAPINI *pine nut-chili oil, citrus* | 9 | V, GF

EGGPLANT FRITTI *hot agave, sea salt* | 12 | V, GF

SPRING SPREAD SET *eggplant malitzanno, walnut muhammara, spring pea hummus w/ whipped garlic, grilled sourdough* | 16 | V

GREENS

KALE CAESAR *herbed croutons, parmesan, crispy capers* | 9/16 | VO, GFO

COBB SALAD *romaine, roasted cherry tomatoes, avocado, hard boiled egg, smoked crispy rice paper, rogue river blue cheese, red onion, red wine vinaigrette* | 16 | GF

STRAWBERRY WATERCRESS SALAD *cucumber, radish, mint, basil vinaigrette* | 15 | V, GF

SUBSTANTIAL

NETTLE & RICOTTA RAVIOLI *dandelion greens, walnuts, rapini, roasted garlic cream sauce* | 25 |

EGGPLANT SCHNITZEL *lemon yogurt sauce, mint, bitter spring greens* | 22 | GF

ASPARAGUS & SPRING ONION RISOTTO *peas & roasted radish, petite arugula-treviso salad, lemon vinaigrette* | 22 | V, GF

KIMCHI BLACK BEAN ALMOND BURGER *kimchi slaw, housemade barbecue sauce, cheddar, cilantro aioli on a potato roll, served with yam fries & cayenne aioli* | 18 | VO, GFO

TURKISH CAULIFLOWER POLENTA *turmeric roasted cauliflower & romanesco, rainbow chard, leeks, dates, feta, basil walnut pesto, marcona almonds* | 24 | VO, GF

FRIED TRUMPET MUSHROOM & POTATO WAFFLE *walla walla onion rings, lime crema, herb butter, hot agave* | 24 | V, GF

V | vegan VO | vegan option available GF | gluten-free GFO | gluten-free option available

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