

# 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

### Breakfast Platter 17

eggs\* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

### Garlic Ginger Noodle Bowl 17

sweet potato glass noodles, edamame, kimchi slaw, grilled corn, green beans, red pepper & scallion in a garlic-ginger paste, finished with sesame-tamari sauce & togarashi cashews  
(add fried egg\* or crispy tofu for \$3)

VEGAN, GLUTEN-FREE, AVAILABLE 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 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

### Late Summer Peach Crisp 12

collins family orchards peaches with spiced oat crumble & orchata ice cream

VEGAN, GLUTEN-FREE, NUT-FREE

### Coconut Cake 12

four layers of coconut cake with coconut filling & cream cheese frosting

VEGAN, NUT-FREE

### Mint Chocolate Brownie Sundae 12

warm dark chocolate brownie, mint chip ice cream, housemade fudge sauce & cocoa nibs

VEGAN, GLUTEN-FREE, NUT-FREE

### Corn & Heirloom Tomato Scramble 17

eggs\* or seasoned tofu scrambled with oxbow farms heirloom tomatoes, alvarez farms grilled corn, summer squash, zucchini & walla walla onions with pecorino romano, served with roasted potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, 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

### Bakehouse Sourdough 6

served with seasonal housemade jam

VEGAN, 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

### Watermelon Salad 16

alvarez farms watermelon, cucumber, arugula, feta, mint and pickled shallots with lime leaf dressing

GLUTEN-FREE, AVAILABLE VEGAN & NUT-FREE

### Heirloom Tomato Panzanella Salad 18.5

oxbow farms heirloom tomatoes, grilled corn, roasted garlic, cucumber, spinach, red onion & fresh mozzarella in a dill vinaigrette, with bakehouse focaccia croutons

NUT-FREE, AVAILABLE VEGAN & GLUTEN-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

### Elote Tartine 17

toasted bakehouse sourdough with chipotle roasted corn, peppers & onion, avocado-pepita pistou, cilantro-lime crema and cotija cheese, served with spring mix salad in lemon vinaigrette (add fried egg\* for \$3)

NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE

### Eton Mess 12

macerated strawberries layered with lemon curd, meringue, blueberry compote & whipped cream

GLUTEN-FREE, NUT-FREE

### Collins Family Orchards Peach Shortcake 12

collins family orchards peaches with fresh mint, fennel seed syrup & whipped cream over a bakehouse buttermilk biscuit dusted with bee pollen

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