

# 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

**Spiced Pumpkin Crème Brûlée** 12  
rich spiced pumpkin custard, crispy caramelized sugar  
GLUTEN-FREE, NUT-FREE

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

**Butternut Squash & Mushroom Scramble** 17  
eggs\* or seasoned tofu scrambled with roasted butternut  
squash, foraged & found's mushrooms, lacinato kale, sage  
and herbed chevre, 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

**Warm Kale & Farro Salad** 16  
warm lacinato kale & farro in a housemade black garlic  
vinaigrette, with blood oranges, ricotta salata & marcona  
almonds  
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

**Pear & Plum Crisp** 12  
roasted collins family orchards pear & plum, with spiced oat  
crumble & horchata ice cream  
VEGAN, GLUTEN-FREE, NUT-FREE

**Dark Chocolate & Pumpkin Brownie Sundae** 12  
warm dark chocolate brownie with pumpkin ice cream,  
housemade spiced pumpkin syrup & fudge sauce with candied  
pepitas  
VEGAN, GLUTEN-FREE, NUT-FREE