

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