

CAFE FLORA

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



BREAKFAST

AVAILABLE UNTIL 2PM

Cinnamon Roll 11
topped with cream cheese frosting & maple toasted pecans
VEGAN, AVAILABLE NUT-FREE

Biscuits & Gravy 10/17
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 19
eggs or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy*
CONTAINS NUTS, AVAILABLE VEGAN

Garlic Ginger Noodle Bowl 18
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 8.5
served with cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE

Warm Kale Artichoke Dip 16
housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE

Seasonal Soup 6.5/8.5
ask for today's selection

SANDWICHES

served with yam fries, substitute kale caesar salad or cup of soup for \$2

French Dip 20
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 19
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 18
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 18
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 17.5
eggs or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits*
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

Bakehouse Sourdough 6.5
served with seasonal housemade jam
VEGAN, NUT-FREE

Bakehouse Buttermilk Biscuit 7
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, pecorino romano & marcona almonds
AVAILABLE VEGAN & NUT-FREE

Carrot Lox Tartine 18
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

Poached Pear Tartine 18
toasted bakehouse sourdough with poached pear, fresh herb ricotta, toasted hazelnuts & honey, served with spring mix salad in lemon vinaigrette (add fried egg for \$3)*
AVAILABLE GLUTEN-FREE & NUT-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