CAFE FLORA

EST 1991

BREAKFAST AVAILABLE UNTIL 2PM

Cinnamon Roll	11	Butternut Squash & Mushroom Scramble
topped with cream cheese frosting & maple toasted pecans VEGAN, AVAILABLE NUT-FREE		eggs* or seasoned tofu scrambled with roasted butternut squash, foraged & found's mushrooms, lacinato kale, sage
		and herbed chevre, served with roasted potatoes or
Biscuits & Gravy 10/	17	cheesy grits
housemade mushroom country gravy served over either vegan		GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN
rosemary biscuits or buttermilk biscuits		
(add a side of eggs* or seasoned tofu for \$6)		Rancho Colorado Scramble
CONTAINS NUTS, AVAILABLE VEGAN		eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija
Southern Platter 1	9	cheese & corn tortilla strips, served with roasted potatoes
eggs* or seasoned tofu, garlicky greens & either a vegan		or cheesy grits
rosemary biscuit or a buttermilk biscuit, topped with mushroom		GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN
country gravy		Breakfast Platter 17.
CONTAINS NUTS, AVAILABLE VEGAN		eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits
Garlic Ginger Noodle Bowl	18	GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN
sweet potato glass noodles, edamame, kimchi slaw, grilled corn,		GEOTENTI REE, NOTTI REE, AVAILABLE VEOAN
green beans, red pepper & scallion in a garlic-ginger paste,		Bakehouse Sourdough 6.
finished with sesame-tamari sauce & togarashi cashews		served with seasonal housemade jam
(add fried egg* or crispy tofu for \$3)		VEGAN, NUT-FREE
VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE		
		Bakehouse Buttermilk Biscuit
		served with seasonal housemade jam
STARTERS —		NUT-FREE
Yam Fries 8	.5	
served with cayenne aioli		
VEGAN, GLUTEN-FREE, NUT-FREE		SALADS & TARTINES —
Warm Kale Artichoke Dip	16	Kale Caesar Salad 9/10
housemade kale artichoke dip topped with vegan mozzarella,	10	baby kale in a housemade caesar dressing, herbed
served with grilled bakehouse sourdough		croutons, parmesan & crispy capers
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE		AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE
	_	Warm Kale & Farro Salad
Seasonal Soup 6.5/8	.5	warm lacinato kale & farro in a housemade black garlic
ask for today's selection		vinaigrette, with blood oranges, pecorino romano & marcon
		almonds
		AVAILABLE VEGAN & NUT-FREE
S A N D W I C H E S		
served with yam fries, substitute kale caesar salad or cup of soup for \$2		Carrot Lox Tartine
		toasted bakehouse sourdough with smoky carrots, cream
		change nicklad rad onion augumbar & fresh dill carvad
French Dip	20	cheese, pickled red onion, cucumber & fresh dill, served with spring mix solad in Jemon vingiarette
French Dip grilled portobello mushrooms, caramelized onions & swiss cheese	20	with spring mix salad in lemon vinaigrette
French Dip grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette with mushroom-garlic au jus	20	
French Dip grilled portobello mushrooms, caramelized onions & swiss cheese	20	with spring mix salad in lemon vinaigrette (add fried egg* for \$3)
French Dip grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette with mushroom-garlic au jus NUT-FREE , AVAILABLE VEGAN & GLUTEN-FREE		with spring mix salad in lemon vinaigrette (add fried egg* for \$3) Vegan, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine
French Dip 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	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine toasted bakehouse sourdough with poached pear, fresh
French Dip 2 grilled portobello mushrooms, caramelized onions & swiss cheese 0 on a bakehouse seeded baguette with mushroom-garlic au jus 0 NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE 0 Kimchi Black Bean Burger 0 grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & 0	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine toasted bakehouse sourdough with poached pear, fresh herb ricotta, toasted hazelnuts & honey, served with spring
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French Dip 2 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 grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll (add avocado for \$1.5)	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine toasted bakehouse sourdough with poached pear, fresh herb ricotta, toasted hazelnuts & honey, served with spring
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French Dip 2 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 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 D E S S E R T Spiced Pumpkin Crème Brûlée	19	<pre>with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 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 1 </pre>
French Dip 2 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 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 D E S S E R T Spiced Pumpkin Crème Brûlée	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 1 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 roasted collins family orchards pear & plum, with spiced oat
French Dip 2 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 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 D E S S E R T Spiced Pumpkin Crème Brûlée 12 rich spiced pumpkin custard, crispy caramelized sugar	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 1 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 1 roasted collins family orchards pear & plum, with spiced oat crumble & horchata ice cream
French Dip 2 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 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 D E S S E R T Spiced Pumpkin Crème Brûlée 12 rich spiced pumpkin custard, crispy caramelized sugar GUTEN-FREE, NUT-FREE	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 1 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 roasted collins family orchards pear & plum, with spiced oat
French Dip 2 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 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 12 Spiced Pumpkin Crème Brûlée 12 rich spiced pumpkin custard, crispy caramelized sugar 12 Coconut Cake 12	19	<pre>with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 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 roasted collins family orchards pear & plum, with spiced oat crumble & horchata ice cream VEGAN, GLUTEN-FREE, NUT-FREE</pre>
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French Dip 2 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 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 12 Spiced Pumpkin Crème Brûlée 12 rich spiced pumpkin custard, crispy caramelized sugar 12 GUTEN-FREE, NUT-FREE 12 four layers of coconut cake with coconut filling & cream cheese frosting 12	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 1 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 1 Pear & Plum Crisp roasted collins family orchards pear & plum, with spiced oat crumble & horchata ice cream VEGAN, GLUTEN-FREE, NUT-FREE 1 Dark Chocolate & Pumpkin Brownie Sundae warm dark chocolate brownie with pumpkin ice cream, 1
French Dip 2 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 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 12 Spiced Pumpkin Crème Brûlée 12 rich spiced pumpkin custard, crispy caramelized sugar 12 GLUTEN-FREE, NUT-FREE 12 four layers of coconut cake with coconut filling & cream cheese frosting 12	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 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 roasted collins family orchards pear & plum, with spiced oat crumble & horchata ice cream VEGAN, GLUTEN-FREE, NUT-FREE Dark Chocolate & Pumpkin Brownie Sundae warm dark chocolate brownie with pumpkin ice cream, housemade spiced pumpkin syrup & fudge sauce with candied
French Dip 2 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 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 12 Spiced Pumpkin Crème Brûlée 12 rich spiced pumpkin custard, crispy caramelized sugar 12 GUITEN-FREE, NUT-FREE 12 Coconut Cake 12 four layers of coconut cake with coconut filling & cream 12	19	with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE Poached Pear Tartine 1 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 1 Pear & Plum Crisp roasted collins family orchards pear & plum, with spiced oat crumble & horchata ice cream VEGAN, GLUTEN-FREE, NUT-FREE 1 Dark Chocolate & Pumpkin Brownie Sundae warm dark chocolate brownie with pumpkin ice cream, 1

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



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