

# 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