

EST 1997

CAFE FLORA



DINNER: 5PM- CLOSE

SMALL

FLORA BAKEHOUSE FOCACCIA | 6 | V

FLORA BAKEHOUSE GOUGÈRES *gruyere* | 6 |

YAM FRIES *cayenne aioli* | 8.5 | V, GF

PICKLED BEET DEVILED EGGS *ras el hanout* | 9 | GF

SWEET POTATO HUMMUS *chimichurri, pickled daikon, crispy chickpeas, grilled sourdough* | 13 | V, GFO

WARM KALE ARTICHOKE DIP *grilled sourdough* | 16 | V, GFO

CRISPY BRUSSELS SPROUTS *maple-chili glaze* | 12 | V, GF

WARM CAMBOZOLA *bartlett pear, roasted garlic, red onion confit* | 15 | GF

KING TRUMPET ST. JACQUES *butter, shallots, cream, wine, gruyere, fresh herbs* | 15 | GF

DIJON CAULIFLOWER *capers, dill, red pepper, scallion* | 11 | V, GF

LATE HARVEST SPREADS *almond romesco, beet kvass labneh, sweet potato hummus, grilled sourdough* | 16 | V, GFO

GREENS

KALE CAESAR *herbed croutons, parmesan, crispy capers* | 9/16 | VO, GFO

WARM KALE & FARRO SALAD *blood oranges, marcona almonds, pecorino romano* | 16 | VO

SUBSTANTIAL

PUMPKIN CANNELLONI *stuffed with four cheeses, oyster mushrooms, leeks, walnuts & white wine, pumpkin bechamel, roasted delicata squash* | 26 |

BUTTERNUT SQUASH & MUSHROOM RISOTTO *king oyster & trumpet mushrooms, lacinato kale, leeks, sage, toasted pepitas, petite arugula-treviso salad, lemon vinaigrette* | 24 | V, GF

KIMCHI BLACK BEAN ALMOND BURGER *kimchi slaw, housemade barbecue sauce, cheddar, cilantro aioli on a potato roll, served with yam fries & cayenne aioli* | 19 | VO, GFO

CRISPY CHICKPEA PANISSE *spiced cauliflower, onion soubise, lacinato kale, pickled sultanas, bartlett pears & fennel in a ginger-turmeric vinaigrette* | 24 | V, GF

JACKFRUIT CURRY *roasted acorn squash, cilantro rice, chive-scallion yogurt, togarashi cashews* | 24 | V, GF

V | vegan VO | vegan option available GF | gluten-free GFO | gluten-free option available

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