

# CAFE FLORA

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



## BREAKFAST

AVAILABLE UNTIL 2PM

**Cinnamon Roll** 12  
topped with cream cheese frosting & maple toasted pecans  
VEGAN, SESAME-FREE, 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)  
SESAME-FREE, 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 & SESAME-FREE

**Garlic Ginger Noodle Bowl** 19  
sweet potato glass noodles, edamame, kimchi slaw, green beans, red pepper & scallion in a garlic-ginger paste, with sesame-tamari sauce & togarashi cashews (add fried egg\* or crispy tofu for \$3)  
VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE

## STARTERS

**Yam Fries** 9  
served with cayenne aioli  
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

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

**Seasonal Soup** 7/9  
ask for today's selection

## SANDWICHES

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

**French Dip** 21  
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** 20  
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 & SESAME-FREE

## DESSERT

**Fennel Spiced Crème Brûlée** 12  
rich custard, fennel seeds, star anise, coriander, crispy caramelized sugar  
GLUTEN-FREE, NUT-FREE, SESAME-FREE

**Dark Chocolate Mint Chip Brownie Sundae** 12  
warm dark chocolate brownie with mint chip ice cream, housemade fudge sauce & cacao nibs  
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

**Butternut Squash & Mushroom Scramble** 18.5  
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 & SESAME-FREE

**Rancho Colorado Scramble** 18.5  
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 & SESAME-FREE

**Breakfast Platter** 18  
eggs\* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits  
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

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

**Bakehouse Buttermilk Biscuit** 7  
served with seasonal housemade jam  
NUT-FREE, SESAME-FREE

## SALADS & TARTINES

**Kale Caesar Salad** 9/16  
baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers  
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

**Superfood Salad** 16  
lacinato kale, broccoli, carrots, red cabbage & brussels sprouts in a creamy apple cider dressing with chia seeds, pickled sultanas & sliced almonds  
VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE 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, SESAME-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)  
SESAME-FREE, 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, SESAME-FREE

**Coconut Cake** 12  
four layers of coconut cake with coconut filling & cream cheese frosting  
VEGAN, NUT-FREE, SESAME-FREE