

EST 1997

CAFE FLORA



DINNER: 5PM- CLOSE

SMALL

FLORA BAKEHOUSE FOCACCIA | 7 | V, SF

FLORA BAKEHOUSE GOUGÈRES *gruyere* | 7 | SF

YAM FRIES *cayenne aioli* | 9 | V, GF, SF

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

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

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

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

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

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

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

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 | SF, VO, GFO

SUPERFOOD SALAD *lacinato kale, broccoli, carrots, red cabbage, brussels sprouts, chia seeds, pickled sultanas, sliced almonds, creamy apple cider dressing* | 16 | V, GF, SF

SUBSTANTIAL

PORTOBELLO WELLINGTON *grilled portobello mushrooms, mushroom-pecan p te & leeks baked into a puff pastry, served with mashed potatoes, creamy porcini-marsala sauce & roasted vegetables* | 26 | SF

BUTTERNUT SQUASH & MUSHROOM RISOTTO *king oyster & trumpet mushrooms, lacinato kale, leeks, sage, toasted pepitas, petite arugula-treviso salad, lemon vinaigrette* | 25 | V, GF, SF

KIMCHI BLACK BEAN ALMOND BURGER *kimchi slaw, housemade barbecue sauce, cheddar, cilantro aioli on a potato roll, served with yam fries & cayenne aioli* | 20 | VO, GFO, SFO

CRISPY CHICKPEA PANISSE *spiced cauliflower, onion soubise, lacinato kale, pickled sultanas, bartlett pears & fennel in a ginger-turmeric vinaigrette* | 25 | V, GF

JACKFRUIT CURRY *roasted acorn squash, cilantro rice, chive-scallion yogurt, togarashi cashews* | 25 | V, GF, SFO

V | vegan VO | vegan option available GF | gluten-free GFO | gluten-free option available
SF | sesame-free SFO | sesame-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, sesame & soy*