

CAFE FLORA

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



BREAKFAST

AVAILABLE UNTIL 2PM

Cinnamon Roll <i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12	Asparagus & Leek Scramble <i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, arugula & pecorino romano, served with roasted potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
Biscuits & Gravy <i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits</i> (add a side of eggs* or seasoned tofu for \$6) SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	10/17	Rancho Colorado Scramble <i>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</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
Southern Platter <i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i> CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	19	Breakfast Platter <i>eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
Garlic Ginger Noodle Bowl <i>sweet potato glass noodles, edamame, kimchi slaw, green beans, red pepper & scallion in a garlic-ginger paste, with sesame-tamari sauce & togarashi cashews</i> (add fried egg* or crispy tofu for \$3) VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	19	Bakehouse Sourdough <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE	6.5

STARTERS

Yam Fries <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
Warm Kale Artichoke Dip <i>housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough</i> VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	16
Seasonal Soup <i>ask for today's selection</i>	7/9

SANDWICHES

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

French Dip <i>grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette with mushroom-garlic au jus</i> NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE	21
Kimchi Black Bean Burger <i>grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll</i> (add avocado for \$1.5) CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE	20

DESSERT

Fennel Spiced Crème Brûlée <i>rich custard, fennel seeds, star anise, coriander, crispy caramelized sugar</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
Dark Chocolate Mint Chip Brownie Sundae <i>warm dark chocolate brownie with mint chip ice cream, housemade fudge sauce & cacao nibs</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12

SALADS & TARTINES

Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	9/16
Superfood Salad <i>lacinato kale, broccoli, carrots, red cabbage & brussels sprouts in a creamy apple cider dressing with chia seeds, pickled sultanas & sliced almonds</i> VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE NUT-FREE	16
Carrot Lox Tartine <i>toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served with spring mix salad in lemon vinaigrette</i> (add fried egg* for \$3) VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
Poached Pear Tartine <i>toasted bakehouse sourdough with poached pear, fresh herb ricotta, toasted hazelnuts & honey, served with spring mix salad in lemon vinaigrette</i> (add fried egg* for \$3) SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE	18

Marionberry Citrus Crisp <i>marionberry & mandarin oranges with spiced oat crumble & horchata ice cream</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
Coconut Cake <i>four layers of coconut cake with coconut filling & cream cheese frosting</i> VEGAN, NUT-FREE, SESAME-FREE	12