

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

Asparagus & Leek Scramble 18.5
eggs* or seasoned tofu scrambled with asparagus, roasted leeks, king oyster mushrooms & pecorino romano, 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

Marionberry Citrus Crisp 12
marionberry & mandarin oranges 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