

# CAFE FLORA

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



## BREAKFAST

AVAILABLE UNTIL 2PM

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

## STARTERS

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

## SANDWICHES

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

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

## DESSERT

<b>Rhubarb Crisp</b> <i>roasted rhubarb with spiced oat crumble &amp; horchata ice cream</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	<b>12</b>	<b>Fennel Spiced Crème Brûlée</b> <i>rich custard, fennel seeds, star anise, coriander, crispy caramelized sugar</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	<b>12</b>
<b>Coconut Cake</b> <i>four layers of coconut cake with coconut filling &amp; cream cheese frosting</i> VEGAN, NUT-FREE, SESAME-FREE	<b>12</b>	<b>Dark Chocolate Mint Chip Brownie Sundae</b> <i>warm dark chocolate brownie with mint chip ice cream, housemade fudge sauce &amp; cacao nibs</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	<b>12</b>

## SALADS & TARTINES

<b>Kale Caesar Salad</b> <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan &amp; crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	<b>9/16</b>
<b>Cobb Salad</b> <i>romaine, roasted cherry tomatoes, avocado, hard boiled egg, smoked crispy rice paper, rogue river blue cheese, red onion, red wine vinaigrette</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	<b>16</b>
<b>Carrot Lox Tartine</b> <i>toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber &amp; fresh dill, served with spring mix salad in lemon vinaigrette</i> (add fried egg* for \$3) VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	<b>18</b>
<b>Spring Pea Hummus Tartine</b> <i>toasted bakehouse sourdough with spring pea hummus, whipped garlic, radish &amp; pea vines, served with spring mix salad in lemon vinaigrette</i> (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE	<b>18</b>