

# 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

**Rhubarb Crisp** 12  
roasted rhubarb 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

**Asparagus & Leek Scramble** 18.5  
eggs\* or seasoned tofu scrambled with asparagus, roasted  
leeks, arugula & 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

**Cobb Salad** 16  
romaine, roasted cherry tomatoes, avocado, hard boiled  
egg, smoked crispy rice paper, rogue river blue cheese, red  
onion, red wine vinaigrette  
GLUTEN-FREE, NUT-FREE, SESAME-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

**Spring Pea Hummus Tartine** 18  
toasted bakehouse sourdough with spring pea hummus,  
whipped garlic, radish & pea vines, served with spring  
mix salad in lemon vinaigrette (add fried egg\* for \$3)  
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE

**Eton Mess** 12  
macerated strawberries layered with lemon curd, meringue,  
rhubarb compote & whipped cream  
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