

SMALL

- FLORA BAKEHOUSE FOCACCIA | 7 | V, SF
- FLORA BAKEHOUSE GOUGÈRES *gruyere* | 7 | SF
- YAM FRIES *cayenne aioli* | 9 | V, GF, SF
- DILL PICKLE DEVEILED EGGS *dijon, dill & turmeric* | 9 | GF, SF
- FAVA BEAN HUMMUS *pickled radish, crispy fava beans, fresh herbs, grilled sourdough* | 13 | V, GFO
- WARM KALE ARTICHOKE DIP *grilled sourdough* | 16 | V, SF, GFO
- ZUCCHINI & ROASTED GARLIC ARANCINI *vegan mozzarella, tomato vellutata* | 15 | V, GF, SF
- BURRATA & STONE FRUIT *grilled romaine, basil–mint oil* | 15 | GF, SF
- KING TRUMPET ST. JACQUES *butter, shallots, cream, wine, gruyere, fresh herbs* | 15 | GF, SF
- FRIED GREEN TOMATOES *grilled red onions, cilantro yogurt* | 13 | V, GF, SF
- MEDITERRANEAN SPREAD SET *eggplant malidzano, cucumber labneh, fava bean hummus, grilled sourdough* | 16 | V, GFO

GREENS

- KALE CAESAR *herbed croutons, parmesan, crispy capers* | 9/16 | SF, VO, GFO
- STRAWBERRY WATERCRESS SALAD *hayton farms strawberries, cucumber, watermelon radish, mint, basil vinaigrette* | 16 | V, GF, SF
- HEIRLOOM TOMATO PANZANELLA SALAD *heirloom cherry tomatoes, grilled corn, spinach, red onion, roasted garlic, fresh mozzarella, bakehouse focaccia croutons, dill vinaigrette* | 18.5 | SF, VO, GFO

PIZZA

- CASHEW CURRY *paneer, mozzarella, cashew curry, rapini, eggplant, red bell pepper, pickled carrots, thai basil, toasted coconut flakes, sweet chili sauce* | 24 | SF, VO
- MUSHROOM & BLUE CHEESE *mozzarella, rogue river blue cheese, shaved parmesan, king oyster, shimeji & cremini mushrooms, roasted garlic, arugula, sea beans, truffle oil* | 24 | SF, VO
- CHEESE FLORENTINE *smoked mozzarella, mozzarella, parmesan, spinach, basil, tomato sauce* | 22 | SF, VO

SUBSTANTIAL

- SQUASH BLOSSOM RAVIOLI *alvarez farms zucchini & summer squash, roasted garlic cream sauce* | 26 | SF
- KING OYSTER & MAITAKE MUSHROOM RISOTTO *roasted fennel & leeks, petite arugula–radicchio salad, lemon vinaigrette* | 28 | V, GF, SF
- YAKIMA VALLEY POLENTA *cherries, green beans, walla walla onions, port–balsamic reduction, basil–walnut pesto, rogue river blue cheese* | 26 | GF, SF, VO
- BLACK EYED PEA SUCCOTASH *alvarez farms corn & walla walla onions, lima beans, lacinato kale, okra, yams, tomato chutney, marcona almonds & grilled halloumi cheese* | 26 | GF, SF, VO

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