

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
- GRILLED RAPINI *lemon-caper aioli, grilled lemon* | 11 | 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

- ENGLISH PEA & RICOTTA RAVIOLI *snap peas, pea vines, roasted garlic cream sauce* | 26 | SF
- KING OYSTER & MAITAKE MUSHROOM RISOTTO *roasted fennel & leeks, petite arugula-radichio 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* | 25 | GF, SF, VO
- EGGPLANT MILANESE *tomato vellutata, quinoa, roasted grape tomatoes, zucchini & red bell pepper, black garlic vinaigrette* | 25 | V, GF, SF

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