

SMALL

- FLORA BAKEHOUSE FOCACCIA | 7 | V, SF
- YAM FRIES *cayenne aioli* | 9 | V, GF, SF
- PICKLED BEET DEVEILED EGGS *ras el hanout* | 9 | GF, SF
- PUMPKIN HUMMUS *apple, pickled fennel & chicories, maple–dijon vinaigrette, spiced pepitas, grilled sourdough* | 14 | V, GFO
- WARM KALE ARTICHOKE DIP *grilled sourdough* | 16 | V, SF, GFO
- DIJON CAULIFLOWER *capers, dill, red pepper, scallion* | 10 | V, GF, SF
- WARM CAMBOZOLA *pears, red onion confit, roasted garlic* | 15 | GF, SF
- KING TRUMPET ST. JACQUES *butter, shallots, cream, wine, gruyere, fresh herbs* | 15 | GF, SF
- FRIED GREEN TOMATOES *grilled red onions, pickled fennel, cilantro yogurt* | 15 | V, GF, SF
- MEDITERRANEAN SPREAD SET *avocado–edamame dip, beet kvass labneh, pumpkin hummus, grilled sourdough* | 16 | V, GFO

GREENS

- KALE CAESAR *baby kale, herbed croutons, parmesan, crispy capers* | 9/16 | SF, VO, GFO
- WARM KALE & FARRO SALAD *blood oranges, pecorino romano, marcona almonds, black garlic vinaigrette* | 16 | SF, VO

PIZZA

- CHANTERELLE & BLUE CHEESE *rogue river blue cheese, chanterelle mushrooms, roasted garlic, leeks, caramelized fennel, truffled honey* | 25 | SF, VO
- PEAR & BROCCOLINI *halloumi, mozzarella, broccolini, garlic oil, roasted bartlett pears, caramelized onion, toasted pecans, chili oil* | 25 | SF, VO
- CHEESE FLORENTINE *smoked mozzarella, mozzarella, parmesan, spinach, basil, tomato sauce* | 23 | SF, VO

SUBSTANTIAL

- PUMPKIN CANNELLONI *stuffed with four cheeses, oyster mushrooms, leeks & walnuts, with pumpkin béchamel & roasted delicata squash* | 28 | SF
- BUTTERNUT SQUASH & MUSHROOM RISOTTO *king trumpet & lobster mushrooms, lacinato kale, sage, petite arugula–radicchio salad, lemon vinaigrette* | 30 | V, GF, SF
- CRISPY CHICKPEA PANISSE *spiced cauliflower, onion soubise, lacinato kale, pickled sultanas, pomegranate molasses, pears & fennel in ginger–turmeric vinaigrette* | 27 | V, GF
- PORTOBELLO WELLINGTON *grilled portobello mushrooms, mushroom–pecan pâté & leeks baked in puff pastry, served with mashed potatoes, creamy porcini–marsala sauce & roasted vegetables* | 30 | SF

LOCAL FARMS WE ARE CURRENTLY WORKING WITH:

hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found

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