

SMALL

- FLORA BAKEHOUSE FOCACCIA | 7 | V, SF
- YAM FRIES *cayenne aioli* | 9 | V, GF, SF
- WARM KALE ARTICHOKE DIP *grilled flora bakehouse sourdough* | 16 | V, SF, GFO
- CRISPY BRUSSELS SPROUTS *maple–chili glaze* | 12 | V, GF
- WARM CAMBOZOLA *pears, apple–cranberry chutney, roasted garlic, grilled flora bakehouse sourdough* | 16 | GFO, SF
- MEDITERRANEAN SPREAD SET *avocado–edamame dip, beet kvass labneh, sweet potato hummus, grilled flora bakehouse sourdough* | 16 | V, GFO
- SEASONAL SOUP *ask for today’s selection* | 7/10 | V, GF

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 & SANDWICHES

- CHANTERELLE & BLUE CHEESE PIZZA *rogue river blue cheese, chanterelle mushrooms, roasted garlic, leeks, caramelized fennel, truffled honey* | 25 | SF, VO
- PEAR & BROCCOLINI PIZZA *halloumi, mozzarella, broccolini, garlic oil, roasted bartlett pears, caramelized onion, toasted pecans, chili oil* | 25 | SF, VO
- CHEESE FLORENTINE PIZZA *smoked mozzarella, mozzarella, parmesan, spinach, basil, tomato sauce* | 23 | SF, VO
- ITALIAN BLACK BEAN BURGER *grilled house made black bean–almond burger, mozzarella, sun dried tomato jam, basil–walnut aioli, balsamic vinaigrette & arugula on a potato roll, served with yam fries (substitute kale caesar or soup for \$2/add avocado for \$1.5)* | 21 | VO, GFO, SF
- PORTOBELLO MUSHROOM FRENCH DIP *grilled portobello mushrooms, caramelized onions & swiss cheese on a flora bakehouse seeded baguette, with mushroom–garlic au jus, served with yam fries (substitute kale caesar or soup for \$2)* | 21 | VO, GFO

SUBSTANTIAL

- WINTER SQUASH CANNELLONI *stuffed with four cheeses, oyster mushrooms, leeks & walnuts, with butternut squash béchamel & roasted delicata squash* | 28 | SF
- BUTTERNUT SQUASH & MUSHROOM RISOTTO *king oyster & king trumpet 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, mashed potatoes, creamy marsala–porcini sauce & roasted vegetables* | 30 | SF

FEATURED LOCAL FARMS

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

ALWAYS IN PARTNERSHIP WITH OUR SIBLING BAKERY
the flora bakehouse

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