

# CAFE FLORA

B R E A K F A S T  
AVAILABLE UNTIL 2PM

B R E A K F A S T: 9 A M - 2 P M  
L U N C H: 9 A M - 5 P M



<b>Cinnamon Roll</b> topped with cream cheese frosting & maple toasted pecans VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12	<b>Breakfast Platter</b> eggs* or seasoned tofu, garlicky greens, served with breakfast potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
<b>Biscuits &amp; Gravy</b> 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	10/17	<b>Forager Scramble</b> eggs* or seasoned tofu scrambled with butternut squash, cremini & king oyster mushrooms, lacinato kale & herbed chevre, served with breakfast potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
<b>Southern Platter</b> 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	19	<b>Rancho Colorado Scramble</b> eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with breakfast potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
<b>Garlic Ginger Noodle Bowl</b> 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	19	<b>Flora Bakehouse Sourdough Toast</b> served with seasonal housemade jam VEGAN, NUT-FREE, SESAME-FREE	6.5
<b>S T A R T E R S</b>		<b>Flora Bakehouse Buttermilk Biscuit</b> served with seasonal housemade jam NUT-FREE, SESAME-FREE	7
<b>Yam Fries</b> served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9	<b>S A L A D S &amp; T A R T I N E S</b>	
<b>Warm Kale Artichoke Dip</b> housemade kale artichoke dip topped with vegan mozzarella, served with grilled flora bakehouse sourdough VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	16	<b>Kale Caesar Salad</b> baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	9/16
<b>Seasonal Soup</b> ask for today's selection	7/10	<b>Superfood Salad</b> broccoli, carrots, red cabbage, brussels sprouts, lacinato kale & baby kale, pickled sultanas, toasted almonds, chia seeds, creamy apple cider dressing VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE NUT-FREE	16
<b>S A N D W I C H E S</b>		<b>Warm Kale &amp; Farro Salad</b> warm lacinato kale & farro, blood oranges, pecorino romano & marcona almonds with black garlic vinaigrette SESAME-FREE, AVAILABLE VEGAN & NUT-FREE	16
served with yam fries, substitute a kale caesar salad or a cup of soup for \$2		<b>Beet Reuben Tartine</b> toasted flora bakehouse rye with roasted marinated beets, sauerkraut & house made thousand island dressing, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
<b>Portobello Mushroom French Dip</b> grilled portobello mushrooms, caramelized onions & swiss cheese on a flora bakehouse seeded baguette with mushroom-garlic au jus NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE	21	<b>Sweet Potato Hummus Tartine</b> toasted flora bakehouse sourdough with sweet potato hummus, pickled daikon, crispy chickpeas & chimichurri, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
<b>Italian Black Bean Burger</b> grilled house made black bean-almond burger, mozzarella, sun dried tomato jam, basil-walnut aioli, balsamic vinaigrette and arugula on a potato roll (add avocado for \$1.5) CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE	21	<b>D E S S E R T</b>	
		<b>Pear-Plum Crisp</b> asian pears & italian plums, spiced oat crumble, served with sweet alchemy triple vanilla ice cream VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	14
<b>Chocolate Croissant Bread Pudding</b> warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche NUT-FREE, SESAME-FREE	14	<b>Sticky Toffee Pudding</b> warm maple-date sponge cake with caramelized brown sugar toffee sauce VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	14
<b>Coconut Cake</b> four layers of coconut cake & cream cheese frosting with pomegranate coulis VEGAN, NUT-FREE, SESAME-FREE	14	<b>Dark Chocolate Brownie Sundae</b> warm dark chocolate brownie, sweet alchemy triple vanilla ice cream, housemade fudge sauce & cacao nibs VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	14

## 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

\*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies & dietary restrictions before ordering; our food is prepared in kitchens that contain dairy, gluten, nuts & soy