

EST 1991

CAFE
FLORA

BREAKFAST: 9AM - 2PM
LUNCH: 9AM - 5PM



B R E A K F A S T

Cinnamon Roll 12
topped with cream cheese frosting & maple toasted pecans
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

Biscuits & Gravy 10/17
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

Southern Platter 19
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

Garlic Ginger Noodle Bowl 19
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

S T A R T E R S

Yam Fries 9
served with cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Warm Kale Artichoke Dip 16
housemade kale artichoke dip topped with vegan mozzarella, served with grilled flora bakehouse sourdough
VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Seasonal Soup 7/10
ask for today's selection

S A N D W I C H E S

served with yam fries, substitute a kale caesar salad or a cup of soup for \$2

Portobello Mushroom French Dip 21
grilled portobello mushrooms, caramelized onions & swiss cheese on a flora bakehouse seeded baguette with mushroom-garlic au jus
NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Italian Black Bean Burger 21
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

D E S S E R T

Cranberry Almond Clafoutis 14
cranberries in a custardy almond tart with cardamom-rose crème anglaise
VEGAN, GLUTEN-FREE, SESAME-FREE

Chocolate Croissant Bread Pudding 14
warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche
NUT-FREE, SESAME-FREE

Coconut Cake 14
four layers of coconut cake & cream cheese frosting with pomegranate coulis
VEGAN, NUT-FREE, SESAME-FREE

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

Breakfast Platter 18
eggs or seasoned tofu, garlicky greens, served with breakfast potatoes or cheesy grits*
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Forager Scramble 18.5
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

Rancho Colorado Scramble 18.5
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

Flora Bakehouse Sourdough Toast 6.5
served with seasonal housemade jam
VEGAN, NUT-FREE, SESAME-FREE

Flora Bakehouse Buttermilk Biscuit 7
served with seasonal housemade jam
NUT-FREE, SESAME-FREE

S A L A D S & T A R T I N E S

Kale Caesar Salad 9/16
baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Superfood Salad 16
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

Warm Kale & Farro Salad 16
warm lacinato kale & farro, blood oranges, pecorino romano & marcona almonds with black garlic vinaigrette
SESAME-FREE, AVAILABLE VEGAN & NUT-FREE

Beet Reuben Tartine 18
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

Sweet Potato Hummus Tartine 18
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, AVAILABLE GLUTEN-FREE

Pear-Plum Crisp 14
asian pears & italian plums, spiced oat crumble, served with sweet alchemy triple vanilla ice cream
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Sticky Toffee Pudding 14
warm maple-date sponge cake with caramelized brown sugar toffee sauce
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Dark Chocolate Brownie Sundae 14
warm dark chocolate brownie, sweet alchemy triple vanilla ice cream, housemade fudge sauce & cacao nibs
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

**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