

EST 1997

# CAFE FLORA



DINNER: 5PM- CLOSE

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## SMALL

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**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-pomegranate 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

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## GREENS

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**HOUSE SALAD** *little gem & red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette* | 9/16 | GF, SF, VO

**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

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## PIZZA & SANDWICHES

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**APPLE & BRIE PIZZA** *brie, mozzarella, apples, walnuts, caramelized onion, balsamic reduction, baby arugula* | 25 | SF, VO

**GOLDEN BEET & MEYER LEMON PIZZA** *mozzarella, goat cheese, roasted golden beets, meyer lemon, shaved fennel, arugula & radicchio, roasted garlic, hot agave, red wine vinaigrette* | 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 house salad, 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 house salad, kale caesar or soup for \$2)* | 21 | VO, GFO

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## SUBSTANTIAL

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**BUTTERNUT SQUASH & MUSHROOM RISOTTO** *king oyster & king trumpet mushrooms, lacinato kale, sage, toasted pepitas, 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

**FRIED KING OYSTER MUSHROOM & ROASTED POTATO SCALLION WAFFLE** *walla walla onion rings, lime crema, herb butter, hot agave* | 28 | V, GF, SF

**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*