

EST 1991

CAFE
FLORA

B R E A K F A S T

AVAILABLE UNTIL 2PM

Cinnamon Roll12

topped with cream cheese frosting & maple toasted pecans

VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

Dark Chocolate Pistachio Coffee Cake6.25

served warm

GLUTEN-FREE, SESAME-FREE

Biscuits & Gravy10/17

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 Platter19

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 Bowl19

sweet potato glass noodles, edamame, kimchi slaw, broccolini, 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 Fries9

served with cayenne aioli

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Warm Kale Artichoke Dip16

housemade kale artichoke dip topped with vegan mozzarella, served with grilled flora bakehouse sourdough

VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Seasonal Soup7/10

ask for today's selection

S A N D W I C H E S

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

Portobello Mushroom French Dip21

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 Burger21

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

Chocolate Raspberry Posset14

dark chocolate tart shell filled with raspberry custard, passion fruit coulis & whipped cream

NUT-FREE, SESAME-FREE

Sticky Toffee Pudding14

warm maple-date sponge cake with caramelized brown sugar toffee sauce

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Coconut Cake14

four layers of coconut cake with almond-coconut cream filling & cream cheese frosting with mango coulis

VEGAN, 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: 9AM - 2PM

LUNCH: 9AM - 5PM



Breakfast Platter18

eggs* or seasoned tofu, garlicky greens, served with breakfast potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Asparagus & Nettle Pesto Scramble18.5

eggs* or seasoned tofu scrambled with asparagus, roasted leeks, spinach, nettle pesto & manchego, served with breakfast potatoes or cheesy grits

GLUTEN-FREE, AVAILABLE VEGAN, NUT-FREE & SESAME-FREE

Rancho Colorado Scramble18.5

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 Toast6.5

served with seasonal housemade jam

VEGAN, NUT-FREE, SESAME-FREE

Flora Bakehouse Buttermilk Biscuit7

served with seasonal housemade jam

NUT-FREE, SESAME-FREE

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

House Salad9/16

little gem & red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette

GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN

Kale Caesar Salad9/16

baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers

SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Superfood Salad16

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 Salad16

warm lacinato kale & farro, blood oranges, pecorino romano & marcona almonds with black garlic vinaigrette

SESAME-FREE, AVAILABLE VEGAN & NUT-FREE

Beet Reuben Tartine18

toasted flora bakehouse rye with roasted marinated beets, sauerkraut & house made thousand island dressing, served with house salad (add fried egg* for \$3)

SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Harissa Carrot Hummus Tartine18

toasted flora bakehouse sourdough with harissa carrot hummus, roasted romanesco, feta & spiced sunflower seeds, served with house salad (add fried egg* for \$3)

AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Honeycrisp Apple & Pear Crisp14

honeycrisp apples & asian pears, spiced oat crumble, served with sweet alchemy triple vanilla ice cream

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Chocolate Croissant Bread Pudding14

warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche

NUT-FREE, SESAME-FREE

Dark Chocolate Brownie Sundae14

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