

EST 1997

CAFE FLORA



DINNER: 5PM- CLOSE

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-rhubarb chutney, roasted garlic, grilled flora bakehouse sourdough* | 16 | GFO, SF

MEDITERRANEAN SPREAD SET *avocado-edamame dip, tarragon labneh, harissa carrot hummus, grilled flora bakehouse sourdough* | 16 | V, GFO

SEASONAL SOUP *ask for today's selection* | 7/10 | V, GF

GREENS

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

PIZZA & SANDWICHES

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

SUBSTANTIAL

SHIMEJI MUSHROOM & NETTLE PESTO RISOTTO *shimeji mushrooms, pine nut-walnut-nettle pesto & fresh lemon, petite arugula-treviso 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*