

CAFE FLORA

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



BREAKFAST

AVAILABLE UNTIL 2PM

Cinnamon Roll	12
<i>topped with cream cheese frosting & maple toasted pecans</i>	
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	
Dark Chocolate Pistachio Coffee Cake	6.25
<i>served warm</i>	
GLUTEN-FREE, SESAME-FREE	
Biscuits & Gravy	10/17
<i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)</i>	
SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	
Southern Platter	19
<i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i>	
CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	
Garlic Ginger Noodle Bowl	19
<i>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)</i>	
VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	
Summer Berry French Toast	17
<i>brioche french toast with fresh strawberries & blueberries, passion fruit curd, cardamom whipped cream & pistachio streusel</i>	
SESAME-FREE, AVAILABLE NUT-FREE	

STARTERS

Yam Fries	9
<i>served with cayenne aioli</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Warm Kale Artichoke Dip	16
<i>housemade kale artichoke dip topped with vegan mozzarella, served with grilled flora bakehouse sourdough</i>	
VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	
Seasonal Soup	7/10
<i>ask for today's selection</i>	

SANDWICHES

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

Portobello Mushroom French Dip	21
<i>grilled portobello mushrooms, caramelized onions & swiss cheese on a flora bakehouse seeded baguette with mushroom-garlic au jus</i>	
NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE	
Italian Black Bean Burger	21
<i>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)</i>	
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE	

DESSERT

Strawberry Shortcake	14
<i>strawberries, honey cornbread, whipped sour cream, basil, bee pollen</i>	
NUT-FREE, SESAME-FREE	
Australia vs USA Pavlova Pitch	14
<i>flora bakehouse meringue, strawberries, blueberries, kiwi, passion fruit curd, rhubarb coulis, vanilla whipped cream</i>	
GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Coconut Cake	14
<i>four layers of coconut cake with almond-coconut cream filling and cream cheese frosting with seasonal coulis</i>	
VEGAN, SESAME-FREE	

Featured Local Farms

hayton farms, collins family orchards, alvarez farms, martin family orchards, local roots farm, foraged & found

Always In Partnership With Our Sibling Bakery

the flora bakehouse

Breakfast Platter	18
<i>eggs* or seasoned tofu, garlicky greens, served with breakfast potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Asparagus & Leek Scramble	18.5
<i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, spinach & herbed chevre, served with breakfast potatoes or cheesy grits</i>	
GLUTEN-FREE, AVAILABLE VEGAN, NUT-FREE & SESAME-FREE	
Rancho Colorado Scramble	18.5
<i>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</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Flora Bakehouse Sourdough Toast	6.5
<i>served with seasonal housemade jam</i>	
VEGAN, NUT-FREE, SESAME-FREE	
Flora Bakehouse Buttermilk Biscuit	7
<i>served with seasonal housemade jam</i>	
NUT-FREE, SESAME-FREE	

SALADS & TARTINES

House Salad	9/16
<i>little gem & red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette</i>	
GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN	
Kale Caesar Salad	9/16
<i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i>	
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	
Cobb Salad	16
<i>romaine, roasted cherry tomatoes, avocado, hard boiled egg, smoked crispy rice paper, rogue river smoky blue cheese, red onion, red wine vinaigrette</i>	
GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Strawberry Watercress Salad	16
<i>cucumber, watermelon radish, arugula, fresh mint & basil, basil vinaigrette</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Spring Pea Hummus Tartine	18
<i>toasted flora bakehouse sourdough with spring pea hummus, whipped garlic, radish & pea vines, served with house salad (add fried egg* for \$3)</i>	
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	
Oyster Mushroom Tartine	18
<i>toasted flora bakehouse sourdough with garlic-marinated oyster mushrooms, charred onion-daikon cream & feta, served with house salad (add fried egg* for \$3)</i>	
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	

Strawberry Rhubarb Crisp	14
<i>roasted strawberries & rhubarb, spiced oat crumble, served with sweet alchemy triple vanilla ice cream</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Chocolate Croissant Bread Pudding	14
<i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & caramel whipped sour cream</i>	
NUT-FREE, SESAME-FREE	
Dark Chocolate Brownie Sundae	14
<i>warm dark chocolate brownie, sweet alchemy triple vanilla ice cream, housemade fudge sauce & cacao nibs</i>	
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