

CAFE FLORA

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



BREAKFAST

AVAILABLE UNTIL 2PM

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

Dark Chocolate Pistachio Coffee Cake 6.25
served warm
GLUTEN-FREE, SESAME-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, 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

Summer Berry French Toast 17
brioche french toast with fresh strawberries & blueberries,
passion fruit curd, cardamom whipped cream & pistachio
streusel
SESAME-FREE, AVAILABLE NUT-FREE

STARTERS

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

SANDWICHES

served with yam fries, substitute house salad, kale caesar 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)
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE

DESSERT

Strawberry Shortcake 14
strawberries, honey cornbread, whipped cream, basil, bee pollen
NUT-FREE, SESAME-FREE

Australia vs USA Pavlova Pitch 14
flora bakehouse meringue, strawberries, blueberries, kiwi, passion
fruit curd, rhubarb coulis, vanilla whipped cream
GLUTEN-FREE, NUT-FREE, SESAME-FREE

Coconut Cake 14
four layers of coconut cake with almond-coconut cream filling
and cream cheese frosting with seasonal coulis
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
eggs* or seasoned tofu, garlicky greens, served with
breakfast potatoes or cheesy grits
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Snap Pea & Romanesco Scramble 18.5
eggs* or seasoned tofu scrambled with snap peas, roasted
romanesco, grilled bok choy, pickled shallots & halloumi,
served with breakfast potatoes or cheesy grits
GLUTEN-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

SALADS & TARTINES

Local Roots House Salad 9/16
little gem & red oak lettuces, mizuna, fresh herbs,
manchego, sherry-miso vinaigrette
GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN

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

Cobb Salad 17
romaine, roasted cherry tomatoes, avocado, hard boiled
egg, smoked crispy rice paper, rogue river smoky blue
cheese, red onion, red wine vinaigrette
GLUTEN-FREE, NUT-FREE, SESAME-FREE

Strawberry Watercress Salad 16
cucumber, watermelon radish, arugula, fresh mint & basil,
basil vinaigrette
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Spring Pea Hummus Tartine 18
toasted flora bakehouse sourdough with spring pea
hummus, whipped garlic, radish & pea vines, served with
house salad (add fried egg* for \$3)
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Oyster Mushroom Tartine 18
toasted flora bakehouse sourdough with garlic-marinated
oyster mushrooms, charred onion-daikon cream & feta,
served with house salad (add fried egg* for \$3)
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Strawberry Rhubarb Crisp 14
roasted strawberries & rhubarb, spiced oat crumble,
served with sweet alchemy triple vanilla ice cream
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Chocolate Croissant Bread Pudding 14
warm flora bakehouse chocolate croissant, callebaut
bittersweet chocolate & caramel whipped cream
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