

CAFE FLORA

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



BREAKFAST

AVAILABLE UNTIL 2PM

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| 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

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| 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 local roots salad, kale caesar or a cup of soup for \$2

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| 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

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| Strawberry Shortcake | 14 |
| <i>strawberries, honey cornbread, whipped 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

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| 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 | |
| Snap Pea & Romanesco Scramble | 18.5 |
| <i>eggs* or seasoned tofu scrambled with snap peas, roasted romanesco, grilled bok choy, pickled shallots & halloumi, served with breakfast potatoes or cheesy grits</i> | |
| GLUTEN-FREE, AVAILABLE VEGAN & 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

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| Local Roots Salad | 9/16 |
| <i>local roots farms' little gem & red oak lettuces, mizuna and fresh herbs with manchego & sherry-miso vinaigrette</i> | |
| GLUTEN-FREE, SESAME-FREE, AVAILABLE VEGAN & NUT-FREE | |
| 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 | 17 |
| <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 | |
| Cherry & Farro Salad | 16 |
| <i>roasted cherries, farro, sugar snap peas, arugula, marcona almonds, cherry-mint vinaigrette</i> | |
| VEGAN, SESAME-FREE, AVAILABLE NUT-FREE | |
| Spring Pea Hummus Tartine | 18 |
| <i>toasted flora bakehouse sourdough with spring pea hummus, whipped garlic, radish & pea vines, served with local roots 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 local roots salad (add fried egg* for \$3)</i> | |
| SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE | |

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| 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 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