

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

MISO GLAZED TOKYO TURNIPS & MUSHROOMS *mustard green chimichurri, sweet drop peppers, toasted sesame seeds* | 12 | V, GF, SFO

SPINACH & GARLIC SCAPE ARANCINI *vegan mozzarella, tomato vellutata* | 15 | V, GF, SF

BURRATA *grilled bok choy & garlic scapes, korean chili sauce, orange-miso dressing, pickled kumquats, togarashi, grilled flora bakehouse sourdough* | 16 | GFO, SFO

MEDITERRANEAN SPREAD SET *creamy charred onion-daikon dip, tarragon labneh, spring pea hummus w/ whipped garlic, grilled flora bakehouse sourdough* | 16 | V, GFO

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

GREENS

LOCAL ROOTS 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

COBB SALAD *romaine, roasted cherry tomatoes, avocado, hard boiled egg, smoked crispy rice paper, rogue river smoky blue cheese, red onion, red wine vinaigrette* | 17 | GF, SF

STRAWBERRY WATERCRESS SALAD *cucumber, watermelon radish, arugula, fresh basil & mint, basil vinaigrette* | 16 | V, GF, SF

PIZZA & SANDWICHES

CHERRY & FONTINA PIZZA *fontina, cherries, calabrese-spiced tokyo market turnips, mustard greens, lemon-garlic cream sauce, toasted almonds* | 25 | SF, VO

CAPRICCIOSA PIZZA *mozzarella, cremini mushrooms, artichokes, eggplant, olives, basil, tomato sauce* | 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

KING OYSTER & MOREL MUSHROOM RISOTTO *roasted fennel & leeks, petite arugula-treviso salad, lemon vinaigrette* | 30 | V, GF, SF

YAKIMA VALLEY POLENTA *cherries, pea vines, walla walla onions, balsamic reduction, basil-walnut pesto, rogue river smoky blue cheese, cumin spiced polenta cakes* | 27 | GF, SF, VO

FRIED KING OYSTER MUSHROOM & ROASTED POTATO SCALLION WAFFLE *walla walla onion pakora fritters, lime crema, herb butter, hot agave* | 28 | V, GF, SFO

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, local roots farm, 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