

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 SALAD** *local roots farms' little gem & red oak lettuces, mizuna & fresh herbs with manchego and 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

**CHERRY & FARRO SALAD** *roasted cherries, farro, sugar snap peas, arugula, marcona almonds, cherry-mint vinaigrette* | 16 | V, SF

## PIZZA & SANDWICHES

**BLACK GARLIC APRICOT PIZZA** *white cheddar, grilled apricots, black garlic cream sauce, lemon-dressed arugula, red onion, spiced walnuts, pecorino romano* | 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 local roots 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 local roots 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

**APRICOT & SNAP PEA RAVIOLI** *apricot, ricotta & snap pea ravioli, roasted leek cream sauce, pickled cherries, marcona almonds* | 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*