



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, sweetly 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

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*