



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

MUSHROOM STREET TACOS *tomato–adobo braised mushrooms, smoked mozzarella & manchego, mango salsa* | 16 | GF

BURRATA *pickled peaches, peach–onion jam, white balsamic reduction, basil, grilled flora bakehouse sourdough* | 16 | SF, GFO

MEDITERRANEAN SPREAD SET *creamy elote dip, tarragon labneh, avocado–edamame dip, grilled flora bakehouse sourdough* | 16 | V, GFO

SHISHITO PEPPERS *mama lil’s aioli* | 12 | V, GF, SF

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

HEIRLOOM TOMATO PANZANELLA SALAD *heirloom cherry tomatoes, grilled corn, fresh mozzarella, roasted garlic, red onion, english cucumber, basil, spinach, flora bakehouse focaccia croutons, dill vinaigrette* | 19 | SF, VO, GFO

PIZZA & SANDWICHES

HEIRLOOM TOMATO & ZUCCHINI PIZZA *heirloom tomatoes, grilled summer squash & zucchini, feta, macadamia nut pesto, fresh basil, fresh dill* | 25 | SF, VO

SMOKY CORN & TOMATILLO PIZZA *smoky salsa roja, grilled corn, marinated tomatillos, stewed black beans, avocado–jalapeño pistou, watermelon radish, cotija cheese* | 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 or kale caesar 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 or kale caesar for \$2)* | 21 | VO, GFO

SUBSTANTIAL

TRUFFLED CHANTERELLE RISOTTO *roasted leeks, fontina cheese, petite arugula–treviso salad, lemon vinaigrette* | 30 | VO, GF, SF

MOROCCAN CHICKPEA TAGINE *zucchini, eggplant, carrots, red bell pepper, apricots, harissa, fire roasted tomatoes, saffron couscous, lemon–dill yogurt, turmeric–parsley sauce, grilled halloumi, chickpea crisp* | 27 | VO

PANKO–CRUSTED ARTICHOKE CROQUETTES *coconut–cardamom red quinoa, grilled pineapple–mint slaw, cayenne aioli, thai basil pistou* | 27 | V, GF, SF

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

SQUASH BLOSSOM RAVIOLI *summer squash & zucchini, squash blossoms, ricotta, roasted garlic cream sauce, parmesan* | 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