



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*