



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, avocado-edamame dip, 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
- SMOKY CORN & TOMATILLO PIZZA *smoky salsa roja, grilled corn, marinated tomatillos, stewed black beans, avocado-jalapeno 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, 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

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