

EST 1991

CAFE
FLORA

B R E A K F A S T

AVAILABLE UNTIL 2PM

Cinnamon Roll <i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12
Dark Chocolate Pistachio Coffee Cake <i>served warm</i> GLUTEN-FREE, SESAME-FREE	6.25
Biscuits & Gravy <i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)</i> SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	10/17
Southern Platter <i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i> CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	19
Garlic Ginger Noodle Bowl <i>sweet potato glass noodles, edamame, kimchi slaw, green beans, red pepper & scallion in a garlic-ginger paste, with sesame-tamari sauce & togarashi cashews (add fried egg* or crispy tofu for \$3)</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	19

S T A R T E R S

Yam Fries <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
Warm Kale Artichoke Dip <i>housemade kale artichoke dip topped with vegan mozzarella, served with grilled flora bakehouse sourdough</i> VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	16

S A N D W I C H E S

<i>served with yam fries, substitute local roots salad or kale caesar for \$2</i>	
Portobello Mushroom French Dip <i>grilled portobello mushrooms, caramelized onions & swiss cheese on a flora bakehouse seeded baguette with mushroom-garlic au jus</i> NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE	21
Italian Black Bean Burger <i>grilled house made black bean-almond burger, mozzarella, sun dried tomato jam, basil-walnut aioli, balsamic vinaigrette and arugula on a potato roll (add avocado for \$1.5)</i> SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE	21
Peach & Burrata Focaccia Sandwich <i>peaches, burrata, peach-onion jam, truffled olive aioli* & arugula on toasted flora bakehouse focaccia</i> NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18

D E S S E R T

Peach & Blueberry Shortcake <i>peaches, blueberries, honey cornbread, whipped cream, basil, bee pollen</i> NUT-FREE, SESAME-FREE	14
Blackberry-Earl Grey Basque Cheesecake <i>caramelized blackberry-earl grey cheesecake, blackberry gastrique</i> NUT-FREE, SESAME-FREE	14
Coconut Cake <i>four layers of coconut cake with almond-coconut cream filling and cream cheese frosting with seasonal coulis</i> VEGAN, SESAME-FREE	14

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

BREAKFAST: 9AM - 2PM
LUNCH: 9AM - 5PM



Breakfast Platter <i>eggs* or seasoned tofu, garlicky greens, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
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Corn & Heirloom Tomato Scramble <i>eggs* or seasoned tofu scrambled with heirloom cherry tomatoes, grilled corn, walla walla onions, summer squash, zucchini & pecorino romano, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
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Rancho Colorado Scramble <i>eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
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Stone Fruit French Toast <i>fresh stone fruit, whipped mascarpone, vanilla-almond crème anglaise & marcona almonds</i> SESAME-FREE	17
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Flora Bakehouse Sourdough Toast <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE	6.5
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Flora Bakehouse Buttermilk Biscuit <i>served with seasonal housemade jam</i> NUT-FREE, SESAME-FREE	7
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S A L A D S & T A R T I N E S

Local Roots Salad <i>local roots farms’ little gem & red oak lettuces, mizuna and fresh herbs with manchego & sherry-miso vinaigrette</i> GLUTEN-FREE, SESAME-FREE, AVAILABLE VEGAN & NUT-FREE	9/16
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Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	9/16
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Five Spice Ancient Grain & Watermelon Bowl <i>arugula, cucumber, carrot, daikon, sesame-tamari tofu, pickled red onion, five spice dressing, crispy glass noodles, furikake, togarashi cashews</i> VEGAN, AVAILABLE NUT-FREE	17
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Heirloom Tomato Panzanella Salad <i>heirloom cherry tomatoes, grilled corn, fresh mozzarella, roasted garlic, red onion, english cucumber, basil, spinach, flora bakehouse focaccia croutons, dill vinaigrette</i> SESAME--FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	19
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Elote Tartine <i>toasted flora bakehouse sourdough with chipotle roasted corn, peppers & onion, avocado-pepita pistou, cilantro-lime crema & cotija cheese, served with local roots salad (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	18
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Blackberry Nectarine Crisp <i>roasted blackberries & nectarines, spiced oat crumble, served with sweet alchemy triple vanilla ice cream</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	14
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Chocolate Croissant Bread Pudding <i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & caramel whipped cream</i> NUT-FREE, SESAME-FREE	14
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Dark Chocolate Brownie Sundae <i>warm dark chocolate brownie, sweet alchemy triple vanilla ice cream, housemade fudge sauce & cacao nibs</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	14
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**eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness*

please inform your server of food allergies & dietary restrictions before ordering; our food is prepared in kitchens that contain dairy, gluten, nuts & soy