

EST 1991

CAFE
FLORA

B R E A K F A S T

AVAILABLE UNTIL 2PM

Spiced Pumpkin Cinnamon Roll

12

topped with spiced pumpkin cream cheese frosting & maple
toasted pecans

VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

Dark Chocolate Pistachio Coffee Cake

6.25

served warm

GLUTEN-FREE, SESAME-FREE

Biscuits & Gravy

10/17

housemade mushroom country gravy served over either vegan
rosemary biscuits or buttermilk biscuits
(add a side of eggs* or seasoned tofu for \$6)

SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN

Southern Platter

19

eggs* or seasoned tofu, garlicky greens & either a vegan
rosemary biscuit or a buttermilk biscuit, topped with mushroom
country gravy

CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE

Garlic Ginger Noodle Bowl

19

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)

VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE

S T A R T E R S

Yam Fries

9

served with cayenne aioli

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Warm Kale Artichoke Dip

16

housemade kale artichoke dip topped with vegan mozzarella,
served with grilled flora bakehouse sourdough

VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Seasonal Soup

7/10

ask for today's selection

VEGAN, GLUTEN-FREE

S A N D W I C H E S

served with yam fries, substitute house salad or kale caesar for \$2

Portobello Mushroom French Dip

21

grilled portobello mushrooms, caramelized onions & swiss cheese
on a flora bakehouse seeded baguette with mushroom-garlic
au jus

NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Italian Black Bean Burger

21

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)

SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Crispy Lobster Mushroom Sandwich

18

crispy lobster mushroom cakes, heirloom tomato, lemon-caper
aioli* & mixed greens on a toasted brioche bun

NUT-FREE, SESAME-FREE

D E S S E R T

Chocolate Croissant Bread Pudding

14

warm flora bakehouse chocolate croissant, callebaut
bittersweet chocolate & caramel whipped cream

NUT-FREE, SESAME-FREE

Blackberry-Earl Grey Basque Cheesecake

14

caramelized blackberry-earl grey cheesecake, blackberry
gastrique

NUT-FREE, SESAME-FREE

Coconut Cake

14

four layers of coconut cake with almond-coconut cream filling
and cream cheese frosting with seasonal coulis

VEGAN, SESAME-FREE

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



Classic Cinnamon Roll

12

topped with cream cheese frosting & maple toasted pecans

VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

Breakfast Platter

18

eggs* or seasoned tofu, garlicky greens, served with
breakfast potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Roasted Carrot & Zucchini Scramble

18.5

eggs* or seasoned tofu scrambled with roasted carrots,
zucchini, arugula, pickled shallots & herbed sunflower
butter, served with breakfast potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Rancho Colorado Scramble

18.5

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

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Fig & Brie French Toast

17

brioche french toast, fresh figs, brie crème anglaise,
pistachio butter drizzle & pistachio powdered sugar

SESAME-FREE

Flora Bakehouse Sourdough Toast

6.5

served with seasonal housemade jam

VEGAN, NUT-FREE, SESAME-FREE

Flora Bakehouse Buttermilk Biscuit

7

served with seasonal housemade jam

NUT-FREE, SESAME-FREE

S A L A D S & T A R T I N E S

House Salad

9/16

little gem & red oak lettuces, mizuna & fresh herbs
with manchego & sherry-miso vinaigrette

GLUTEN-FREE, SESAME-FREE, AVAILABLE VEGAN & NUT-FREE

Kale Caesar Salad

9/16

baby kale in a housemade caesar dressing, herbed
croutons, parmesan & crispy capers

SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Warm Kale & Ancient Grain Salad

16

lacinato kale, ancient grain blend, bartlett pears, pecorino
romano,marcona almonds, black garlic vinaigrette

SESAME-FREE, AVAILABLE VEGAN & NUT-FREE

Avocado & Pickled Beet Tartine

18

toasted flora bakehouse sourdough with mashed avocado,
pickled beets & almond-nigella-pistachio-sesame oil drizzle,
served with house salad (add fried egg* for \$3)

AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE & SESAME-FREE

Blackberry Pear Crisp

14

roasted blackberries & pears, spiced oat crumble, served
with sweet alchemy triple vanilla ice cream

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Dark Chocolate Brownie Sundae

14

warm dark chocolate brownie, sweet alchemy triple
vanilla ice cream, housemade fudge sauce & cacao nibs

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

*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, sesame & soy; cross-contamination may occur.