

SMALL

- FLORA BAKEHOUSE FOCACCIA | 7 | V, SF
- YAM FRIES *cayenne aioli* | 9 | V, GF, SF
- CRISPY BRUSSELS SPROUTS *maple–chili glaze* | 12 | V, GF
- 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
- LOBSTER MUSHROOM FRITTERS *lemon–caper aioli*, grilled lemon* | 16 | SF
- BURRATA *fresh figs, balsamic reduction, maple–toasted pecans, lemon–dressed arugula, grilled flora bakehouse sourdough* | 16 | SF, GFO
- MEDITERRANEAN SPREAD SET *almond romesco, tarragon labneh, avocado–edamame dip, grilled flora bakehouse sourdough* | 16 | V, GFO
- SEASONAL SOUP *ask for today’s selection* | 7/10 | V, GF

GREENS

- HOUSE SALAD *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
- WARM KALE & ANCIENT GRAIN SALAD *lacinato kale, ancient grain blend, bartlett pears, pecorino romano, marcona almonds, black garlic vinaigrette* | 16 | SF, VO

PIZZA & SANDWICHES

- PINEAPPLE & JALAPEÑO PIZZA *charred pineapple, pickled jalapeño, red onion, smoked mozzarella, ricotta, hot agave, fresh oregano, tomato sauce* | 25 | SF, VO
- STONE FRUIT PIZZA *roasted & fresh stone fruit, herbed chevre, mozzarella, caramelized onions, arugula, toasted walnuts, balsamic reduction* | 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 house 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 house salad or kale caesar for \$2)* | 21 | VO, GFO

SUBSTANTIAL

- LOBSTER MUSHROOM & STONE FRUIT RISOTTO *saffron risotto, roasted pepper & shallots, petite arugula–radicchio salad, lemon vinaigrette* | 30 | V, 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
- PUMPKIN CANNELLONI *stuffed with four cheeses, king oyster mushrooms, leeks & walnuts, with pumpkin bechamel & roasted delicata squash* | 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; cross–contamination may occur
**consuming raw or undercooked eggs may increase your risk of food borne illness*