EST 1991

CAFE FLORA

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

BREAKFAST

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

STARTERS

Yam Fries **9**
served with cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Warm Kale Artichoke Dip **16**
house made 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

SANDWICHES

served with yam fries, substitute cup of soup, 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

Falafel Wrap **18**
falafel fritters, whipped garlic, olive tapenade, green goddess dressed mixed greens & pickled red onion on a warm pita
VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

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

Forager Scramble **18.5**
eggs or seasoned tofu scrambled with butternut squash, chanterelle mushrooms, lacinato kale & herbed chevre, 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

Spiced Pear French Toast **17**
brioche french toast, spiced pear & sultana compote, brie crème anglaise & pistachio butter
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

SALADS & TARTINES

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, parmesan, crispy capers, herbed croutons and house made caesar dressing
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Warm Kale & Ancient Grain Salad **16**
lacinato kale, ancient grain blend, lucy glo apples, pecorino romano, marcona almonds & black garlic vinaigrette
SESAME-FREE, AVAILABLE VEGAN & NUT-FREE

Sweet Potato Hummus Tartine **18**
toasted flora bakehouse sourdough with sweet potato hummus, pickled daikon, chimichurri & crispy chickpeas, served with house salad (add fried egg for $3)*
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

DESSERT

Spiced Pumpkin Basque Cheesecake **14**
caramelized spiced pumpkin cheesecake, salted caramel, toasted pepitas
NUT-FREE, SESAME-FREE

Cranberry Orange Croissant Bread Pudding **14**
warm flora bakehouse cranberry orange croissant, candied orange peel & cardamom whipped cream
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

Sticky Toffee Pudding **14**
warm maple-date sponge cake, sweet alchemy vanilla ice cream, with caramelized brown sugar toffee sauce & cacao nibs
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.