EST 1997

CAFE FLORA

DINNER: 5PM– CLOSE

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

FALAFEL FRITTERS *whipped garlic, olive tapenade, green goddess dressed mixed greens, pickled red onion* | 15 | V, GF, SF

HARISSA ROASTED CARROTS *harissa–maple glaze, dill yogurt, marcona almonds* | 12 | V, GF, SF

KING TRUMPET ST. JACQUES *shallots, butter, cream, white wine, gruyere, fresh herbs* | 16 | GF, SF

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, parmesan, crispy capers, herbed croutons & house made caesar dressing* | 9/16 | SF, VO, GFO

WARM KALE & ANCIENT GRAIN SALAD *lacinato kale, ancient grain blend, lucy glo apples, pecorino romano, marcona almonds, black garlic vinaigrette* | 16| SF, VO

PIZZA & SANDWICHES

ROASTED POTATO & GRILLED RADICCHIO PIZZA *roasted potatoes, grilled radicchio, rogue river blue cheese, mozzarella, rosemary cream sauce, pesto di prezzemolo, toasted walnuts* | 25 | SF, VO

PEAR & BROCCOLINI PIZZA *roasted bartlett pears, broccolini, halloumi, mozzarella, caramelized onions, toasted pecans, chili oil* | 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 cup of soup, 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 cup of soup, house salad or kale caesar for $2)* | 21 | VO, GFO

SUBSTANTIAL

BUTTERNUT SQUASH RISOTTO *hedgehog mushrooms, lacinato kale, sage, toasted pepitas, 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

PORTOBELLO WELLINGTON *grilled portobello mushrooms, mushroom–pecan pâté & leeks baked in puff pastry served with mashed potatoes, creamy porcini–marsala sauce & roasted vegetables* | 30 | 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*