



MORNING LIBATIONS

Main Squeeze gin, campari, szechuan tangerine syrup, lime, lapsang souchong	16	XO Espresso Martini coffee infused-tequila, espresso, orange blossom simple, cardamom bitters	16
In Bloom peach blossom white tea-infused vodka, lemon, orange blossom simple, club soda	16	Vitamin C Kombucha Tonic puget sound matcha kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt	9
Mimosa cava with choice of orange juice, grapefruit juice, pomegranate juice, apple cider or rosemary lemonade	14	Golden Milk turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk	8
Flora Bloody Mary cucumber jalapeno infused vodka with a house blend of tomato juice, spices & pickled vegetables	16	Mango Passion Fruit Nog mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water	10

STARTERS

Cinnamon Roll topped with cream cheese frosting & maple toasted pecans VEGAN, AVAILABLE NUT-FREE	10	Mochi Beignets served with seasonal fruit coulis VEGAN, GLUTEN-FREE, NUT-FREE	12
Yam Fries served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE	8	Bakehouse Buttermilk Biscuit served with seasonal housemade jam VEGAN, NUT-FREE	6
		Bakehouse Sourdough Toast served with seasonal housemade jam VEGAN, NUT-FREE	6

FLORA FAVORITES

Kale Caesar Salad baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/15	Blueberry Lemon Poppy Seed Pancakes poppy seed pancakes with blueberries, lemon curd, whipped mascarpone & almond crumble AVAILABLE NUT-FREE	16
Breakfast Platter eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN,	17	Roasted Potato & Scallion Belgian Waffle savory roasted potato & scallion belgian waffle with fried shallots, fresh herb butter & lime crème fraîche (add fried egg* for \$3) VEGAN, GLUTEN-FREE, NUT-FREE	16
Rancho Colorado Scramble eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	17	Carrot Lox Tartine toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2	17
Asparagus, Leek & Nettle Pesto Scramble eggs* or seasoned tofu scrambled with asparagus, roasted leeks, nettle pesto & manchego, served with roasted potatoes or cheesy grits GLUTEN-FREE, CONTAINS NUTS, AVAILABLE VEGAN	17	Spring Pea Hummus Tartine toasted bakehouse sourdough with spring pea hummus, whipped garlic, radish & pea vines, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2	17
Biscuits & Gravy housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6) CONTAINS NUTS, AVAILABLE VEGAN	9/16		
Southern Platter eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy CONTAINS NUTS, AVAILABLE VEGAN	19	Kid's Basic Breakfast scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	8
Roasted Pepper & Portobello Frittata baked eggs with roasted red & green bell peppers, portobello mushrooms, scallions & smoked cheddar, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE	17	Kid's Poppy Seed Pancake served with maple syrup NUT-FREE	8
Italian Burger grilled black bean burger, mozzarella, sun-dried tomato jam, basil pesto aioli & balsamic tossed greens on a potato roll, served with yam fries (sub a kale caesar for \$2) (add avocado for \$1.5) CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	18	Kid's Belgian Waffle served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE	8
		Kid's Black Bean Burger served with yam fries VEGAN, CONTAINS NUTS, AVAILABLE GLUTEN-FREE FOR \$2	12

KID'S MENU (12 & under)

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

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness