

# CAFE FLORA

WEEKEND BRUNCH  
8 AM - 2:30 PM



## MORNING LIBATIONS

<b>Main Squeeze</b> gin, campari, szechuan tangerine syrup, lime, lapsang souchong	16	<b>Lavender Haze French</b> 75 lavender earl grey-infused gin, sparkling wine, lemon, simple	16
<b>In Bloom</b> peach blossom white tea-infused vodka, lemon, orange blossom simple, club soda	16	<b>Vitamin C Kombucha Tonic</b> puget sound matcha kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt	9
<b>Mimosa</b> cava with choice of orange juice, grapefruit juice, pomegranate juice, apple cider or rosemary lemonade	14	<b>Golden Milk</b> turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk	8
<b>Flora Bloody Mary</b> cucumber jalapeno infused vodka with a house blend of tomato juice, spices & pickled vegetables	16	<b>Mango Passion Fruit Nog</b> mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water	10

## STARTERS

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

## FLORA FAVORITES

<b>Kale Caesar Salad</b> baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16	<b>Blueberry Lemon Poppy Seed Pancakes</b> poppy seed pancakes with blueberries, lemon curd, whipped mascarpone & almond crumble AVAILABLE NUT-FREE	16
<b>Breakfast Platter</b> eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN,	17	<b>Roasted Potato &amp; Scallion Belgian Waffle</b> 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
<b>Rancho Colorado Scramble</b> 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	<b>Carrot Lox Tartine</b> 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	17
<b>Asparagus, Leek &amp; Nettle Pesto Scramble</b> 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	<b>Spring Pea Hummus Tartine</b> 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	17
<b>Biscuits &amp; Gravy</b> 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		
<b>Southern Platter</b> eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy CONTAINS NUTS, AVAILABLE VEGAN	18		
<b>Roasted Pepper &amp; Portobello Frittata</b> 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		
<b>Kimchi Black Bean Burger</b> grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll, served with yam fries (sub a kale caesar for \$2) (add avocado for \$1.5) CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	18		

## KID'S MENU (12 & under)

<b>Kid's Basic Breakfast</b> scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	8
<b>Kid's Poppy Seed Pancake</b> served with maple syrup NUT-FREE	8
<b>Kid's Belgian Waffle</b> served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE	8
<b>Kid's Black Bean Burger</b> served with yam fries VEGAN, CONTAINS NUTS, AVAILABLE GLUTEN-FREE	12

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