



BREAKFAST

BREAKFAST AVAILABLE: 6 AM - 1 PM

<p>Cinnamon Roll (served all day) 12 <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE</p>	<p>SoDo Breakfast Sandwich 18.5 <i>scrambled eggs* & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i> AVAILABLE GLUTEN-FREE \$2, NUT-FREE</p>
<p>Breakfast Platter 18.5 <i>choice of eggs* or seasoned tofu served w/ a choice of two sides, crispy potatoes, cheesy grits, garlicky greens, or sourdough toast</i> GLUTEN FREE \$2, NUT-FREE, AVAILABLE VEGAN</p>	<p>Fall Yogurt Bowl 14 <i>local zoi greek yogurt, apple compote, flora granola, honey drizzle and cranberry coulis</i> GLUTEN-FREE, CONTAINS NUTS</p>
<p>Autumn Scramble 18.5 <i>eggs* or tofu with roasted butternut squash, sauteed mushrooms & spinach, topped w/ herbed goat cheese, served w/ a choice of crispy potatoes, cheesy grits, garlicky greens, or sourdough toast</i> GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN</p>	<p>Cheesy Grits 7 <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE</p>
<p>Floret French Toast 18 <i>macrina brioche, spiced apples, crisp topping, mascarpone whip & pure maple syrup</i> NUT-FREE,</p>	

STARTERS

<p>Seasonal Soup 8/10 <i>ask your server for today's selection</i></p>	<p>Black Bean & Corn Quesadilla 16.5 <i>savory black beans, elote style corn, cheese & cilantro, sour cream and roasted tomato salsa (add seasoned tofu for \$2)</i></p>
<p>Yam Fries 9 <i>served with garden aioli</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p>	
<p>Maple Chili Brussels Sprouts 12 <i>deep fried brussels sprouts tossed with tamari maple chili sauce</i> VEGAN, GLUTEN-FREE, NUT-FREE</p>	<p>Emerald City Chips 6.5 <i>fresh cut potato chips made daily and tossed with house seasoning</i> VEGAN, GLUTEN-FREE, NUT-FREE</p>
<p>Avocado Toast 17 <i>chunky avocado topped with pickled beets, and nigella infused olive oil (add an egg* for \$3)</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p>	<p>Sweet Potato Hummus & Sourdough Plate 15 <i>pickled onions, toasted pepitas, nfused olive oil, bakehouse sourdough, carrot, cucumber & celery</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</p>

ENTREES & SALADS

<p>Portobello Mushroom French Dip 20 <i>portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries</i> NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p>	<p>Delicata Squash & Farro Salad 20 <i>arugula, radicchio, kale, fennel, pickled raisins, apple maple vinaigrette, farro, roasted delicata squash, goat cheese, pepitas</i> AVAILABLE VEGAN, NUT-FREE</p>
<p>Floret Black Bean Burger 20 <i>housemade black bean burger topped with roasted garlic-lemon aioli, leek-onion jam and arugula on a macrina bun, served w/ yam fries (add tillamook cheddar \$1, add avocado \$2)</i> CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2</p>	<p>Caesar Salad 17 <i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</p>
<p>Sweet & Spicy Crispy Tofu Sandwich 20 <i>crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles served on a macrina bun served w/ yam fries & cayenne aioli</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</p>	<p>Floret Grain Bowl 24 <i>chilled quinoa & brown rice, chimichurri, cucumber, sweet potato hummus, sweet pickled cabbage, grilled halloumi, fresh herbs (add an egg \$3)</i> AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE</p>
	<p>Floret Rigatoni Pasta 24 <i>roasted butternut squash, caramelized onions, sage, grana padano cream sauce</i> NUT-FREE</p>

DESSERT

<p>Coconut Cake 12 <i>four layers of coconut cake with coconut filling & cream cheese frosting topped with mango coulis</i> VEGAN, NUT-FREE</p>	<p>Cinnamon Roll (served all day) 12 <i>baked fresh daily & served with cream cheese frosting</i> VEGAN, NUT-FREE</p>
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please inform your server of food allergies or dietary restrictions before ordering. our food is prepared in kitchens that contain nuts (peanuts), gluten & dairy

**consuming raw or undercooked eggs may increase your risk of food borne illness*

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C O C K T A I L S - \$ 1 8

Garden Mary

house blend tomato juice, vodka, spices, spiced rim

Blackberry Pomegranate Sangria

pinot noir, blackberries, pomegranate liqueur, brandy, cinnamon

Layover Lemondrop

rosemary lemon infused vodka, lavender syrup, orange curacao, sugar rim

Pumpkin Martini

pumpkin rumchata, vodka, house spiced pumpkin syrup

Old Time Maple

bourbon, nocino walnut liqueur, maple syrup, coffee bitters

Apple Cider Margarita

tequila, apple cider, brovo curacao, lime, maple syrup, cinnamon sugar rim

Spicy Mango Margarita

tequila, bravo curacao, lime, mango puree, spicy salted rim

Perfect Pear Martini

pear vodka, elderflower liqueur, lemon, simple

Paloma Verde

tequila, ancho verde, simple syrup, lime, grapefruit, soda

Seasonal Spritz

your choice of liqueur with sparkling wine & soda aperol or seasonal fruit liqueur

Purple Rain

butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose

Market Manhattan

rye whiskey, market spice earl grey infused vermouth, angostura bitters

Blood Orange Breakfast Martini

gin, bravo curacao, blood orange syrup, lemon, orange bitters

Rise & Shine

vodka, rumchata, kahlua, cold brew, mole bitters

S A N S - A L C O H O L

Ginger Peach Kombucha Tonic

kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu & citrus

8

Rosemary Lemonade

housemade lemonade infused w/ rosemary

7.5

Jones Soda

cola, diet cola & lemon lime

4

Juice

orange, grapefruit & cranberry

5.50

Drip Coffee

4.75

Rotating Teas

4.25

Chai

4.25

Espresso Doppio

3.75

W I N E

R E D S

In Sheep's Clothing cabernet

15.5

Violet Hill pinot noir

16.5

Cana's Feast bordeaux blend

15

W H I T E S

Novelty Hill chardonnay

15.5

Anne Amie pinot gris

15.5

Matthews sauvignon blanc

16.5

R O S E & B U B B L E S

Kind Stranger rose

15.5

Mimosa

14

Chateau Michelle brut rose

15.5

Mionetto prosecco

15.5

Americano

4.25

Cappuccino

5.25/6.25

Latte

5.5/6.5

Mocha

6/7

Lavender Fields Latte

lavender, honey, oat milk & espresso

8.5

Cardamom Rose Latte

cardamom rose syrup, your choice of milk & espresso

6.5/7.5

Salted Caramel Latte

housemade salted caramel sauce, your choice of milk & espresso

6.5/7.5

Pumpkin Spice Latte

house spiced pumpkin puree, your choice of milk & espresso

6.5/7.5

Smokey Maple Latte

hickory smoked salt-infused maple syrup, your choice of milk & espresso

6.5/7.5

B E E R & C I D E R

Bodhizafa IPA: 16/20oz draft

10.5/12.5

Future Primitive Hazy IPA: 16/20oz draft

10.5/12.5

pFriem Pilsner: 16/20oz draft

10.5/12.5

Mex Lager: 16/20oz draft

10.5/12.5

Beer & a Bourbon:

shot of featured bourbon & a pint

20

Spindrift Hard Seltzer: 19oz can

9

Rainier Tall Boy: 16oz can

7

Aslan Light Lager : 12oz can

7

Fort George Stout : 16oz can

9

Mac and Jack Amber Ale: 16oz can

8

Yonder Hard Cider : 16oz can

8

Fremont n/a IPA: 12oz can

6

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