CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE



| MORNING LIBATIONS —   |                 |   |               |
|---|-----------------|---|---------------|
| Kimchi Bloody Mary vodka, gochugaru-ginger spiced tomato juice, furikake rim  | <b>16</b>       | Smoked Maple Latte<br>smoked sea salt & maple syrup   | 8             |
| pickled vegetables  Sweater Weather bourbon, housemade spiced pumpkin syrup, apple cider, rachel's ginger beer, angostura bitters   | 16              | Vitamin C Kombucha Tonic puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu came powder, cardamom & sea salt | <b>9</b><br>u |
| Perfect Pear wild roots pear vodka, combier elderflower liqueur, lemon, simple syrup  | 16              | <b>Blackberry Tangerine Nog</b> blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water                                       | 10            |
| <b>Mimosa</b> cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade  | 14              | <b>Golden Milk</b> turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk   | 8             |
| STARTERS  |                 |   |               |
| Cinnamon Roll topped with cream cheese frosting & maple toasted pecar VEGAN, AVAILABLE NUT-FREE   | <b>11</b><br>ns | Yam Fries served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE  | 8.5           |
| Mochi Beignets served with seasonal fruit coulis VEGAN, GLUTEN-FREE, NUT-FREE   | 12              | Bakehouse Buttermilk Biscuit<br>served with seasonal housemade jam<br>NUT-FREE  | 7             |
| FLORA FAVORITES   |                 | Bakehouse Sourdough Toast served with seasonal housemade jam VEGAN, NUT-FREE  | 6.5           |
| baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers   | 9/16            | VEGAN, NUT-FREE   |               |
| AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE  |                 | Pumpkin Pancakes  | 16            |
| Butternut Squash & Mushroom Scramble eggs* or seasoned tofu scrambled with roasted butternut squash, foraged & found's mushrooms, lacinato kale, sage and herbed chevre, served with roasted potatoes or cheesy |                 | spiced pumpkin pancakes with cinnamon crème fraîche, pomegranate, candied pepitas  NUT-FREE   |               |
| GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN  |                 | Apple Cider Doughnut Belgian Waffle apple cider belgian waffle dusted with cinnamon & sugar, with collins family orchards apple compote, salted carame.             | <b>17</b>     |
| Rancho Colorado Scramble eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija   | 18              | and spiced oat crumble  VEGAN, GLUTEN-FREE, NUT-FREE  |               |
| cheese & corn tortilla strips, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN  |                 | Carrot Lox Tartine toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served witl                              |               |
| <b>Breakfast Platter</b> eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits   | 17.5            | spring mix salad in lemon vinaigrette (add fried egg* for \$3<br>VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE   | 5)            |
| GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN,   |                 | <b>Poached Pear Tartine</b> toasted bakehouse sourdough with poached pear, fresh  | 18            |
| housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)   | 0/17            | herb ricotta, toasted hazelnuts & honey, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)  AVAILABLE GLUTEN-FREE & NUT-FREE               |               |
| CONTAINS NUTS, AVAILABLE VEGAN  |                 | K I D S M E N U (12 & under) —  |               |
| Southern Platter eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy  | 19              | Kid's Basic Breakfast scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN                          | 9             |
| CONTAINS NUTS, AVAILABLE VEGAN  |                 | Kid's Pumpkin Pancake   | 9             |
| Kabocha & Gorgonzola Frittata<br>baked eggs with roasted alvarez farms kabocha squash,<br>red onions & gorgonzola cheese, topped with pickled must  | <b>18</b>       | served with maple syrup  NUT-FREE   |               |
| seeds, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE   |                 | Kid's Apple Cider Doughnut Belgian Waffle dusted with cinnamon & sugar, served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE  | 9             |
| Kimchi Black Bean Burger<br>grilled black bean burger, kimchi slaw, barbecue sauce,   | 19              | Vida Black Boon Burns   | 12            |
| cheddar & cilantro aioli on a potato roll, served with yam fries (sub kale caesar for \$2) (add avocado for \$1.5)  |                 | Kid's Black Bean Burger grilled black bean burger with cheddar, on a potato roll, served with yam fries   | 12            |

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

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<sup>\*</sup>eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness