


**M O R N I N G   L I B A T I O N S**


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<b>Kimchi Bloody Mary</b>	<b>16</b>
<i>vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables</i>	
<b>Sweater Weather</b>	<b>16</b>
<i>bourbon, housemade spiced pumpkin syrup, apple cider, rachel's ginger beer, angostura bitters</i>	
<b>Perfect Pear</b>	<b>16</b>
<i>wild roots pear vodka, combier elderflower liqueur, lemon, simple syrup</i>	
<b>Mimosa</b>	<b>14</b>
<i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, pomegranate juice or rosemary lemonade</i>	

<b>Smoked Maple Latte</b>	<b>8</b>
<i>smoked sea salt &amp; maple syrup</i>	
<b>Vitamin C Kombucha Tonic</b>	<b>9</b>
<i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom &amp; sea salt</i>	
<b>Blackberry Tangerine Nog</b>	<b>10</b>
<i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime &amp; coconut water</i>	
<b>Golden Milk</b>	<b>8</b>
<i>turmeric, black pepper, white pepper, ginger &amp; cinnamon, with steamed coconut milk</i>	

**S T A R T E R S**


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<b>Cinnamon Roll</b>	<b>11</b>
<i>topped with cream cheese frosting &amp; maple toasted pecans</i>	
<b>VEGAN, AVAILABLE NUT-FREE</b>	
<b>Mochi Beignets</b>	<b>12</b>
<i>served with seasonal fruit coulis</i>	
<b>VEGAN, GLUTEN-FREE, NUT-FREE</b>	

<b>Yam Fries</b>	<b>8.5</b>
<i>served with cayenne aioli</i>	
<b>VEGAN, GLUTEN-FREE, NUT-FREE</b>	
<b>Bakehouse Buttermilk Biscuit</b>	<b>7</b>
<i>served with seasonal housemade jam</i>	
<b>NUT-FREE</b>	

**F L O R A   F A V O R I T E S**


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<b>Kale Caesar Salad</b>	<b>9/16</b>
<i>baby kale in a housemade caesar dressing, herbed croutons, parmesan &amp; crispy capers</i>	
<b>AVAILABLE VEGAN, GLUTEN FREE, &amp; NUT-FREE</b>	

<b>Butternut Squash &amp; Mushroom Scramble</b>	<b>18</b>
<i>eggs* or seasoned tofu scrambled with roasted butternut squash, foraged &amp; found's mushrooms, lacinato kale, sage and herbed chevre, served with roasted potatoes or cheesy grits</i>	
<b>GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN</b>	

<b>Rancho Colorado Scramble</b>	<b>18</b>
<i>eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis &amp; sweet corn, topped with cotija cheese &amp; corn tortilla strips, served with roasted potatoes or cheesy grits</i>	
<b>GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN</b>	

<b>Breakfast Platter</b>	<b>17.5</b>
<i>eggs* or seasoned tofu &amp; garlicky greens, served with roasted potatoes or cheesy grits</i>	
<b>GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN,</b>	

<b>Biscuits &amp; Gravy</b>	<b>10/17</b>
<i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)</i>	
<b>CONTAINS NUTS, AVAILABLE VEGAN</b>	

<b>Southern Platter</b>	<b>19</b>
<i>eggs* or seasoned tofu, garlicky greens &amp; either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i>	
<b>CONTAINS NUTS, AVAILABLE VEGAN</b>	

<b>Kabocha &amp; Gorgonzola Frittata</b>	<b>18</b>
<i>baked eggs with roasted alvarez farms kabocha squash, red onions &amp; gorgonzola cheese, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits</i>	
<b>GLUTEN-FREE, NUT-FREE</b>	

<b>Kimchi Black Bean Burger</b>	<b>19</b>
<i>grilled black bean burger, kimchi slaw, barbecue sauce, cheddar &amp; cilantro aioli on a potato roll, served with yam fries (sub kale caesar for \$2) (add avocado for \$1.5)</i>	
<b>CONTAINS NUTS, AVAILABLE VEGAN &amp; GLUTEN-FREE</b>	

<b>Bakehouse Sourdough Toast</b>	<b>6.5</b>
<i>served with seasonal housemade jam</i>	
<b>VEGAN, NUT-FREE</b>	

<b>Pumpkin Pancakes</b>	<b>16</b>
<i>spiced pumpkin pancakes with cinnamon crème fraîche, pomegranate, candied pepitas</i>	
<b>NUT-FREE</b>	

<b>Apple Cider Doughnut Belgian Waffle</b>	<b>17</b>
<i>apple cider belgian waffle dusted with cinnamon &amp; sugar, with collins family orchards apple compote, salted caramel and spiced oat crumble</i>	
<b>VEGAN, GLUTEN-FREE, NUT-FREE</b>	

<b>Carrot Lox Tartine</b>	<b>18</b>
<i>toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber &amp; fresh dill, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i>	
<b>VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE</b>	

<b>Poached Pear Tartine</b>	<b>18</b>
<i>toasted bakehouse sourdough with poached pear, fresh herb ricotta, toasted hazelnuts &amp; honey, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i>	
<b>AVAILABLE GLUTEN-FREE &amp; NUT-FREE</b>	

**K I D S   M E N U** (12 & under)
 

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<b>Kid's Basic Breakfast</b>	<b>9</b>
<i>scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes</i>	
<b>GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN</b>	

<b>Kid's Pumpkin Pancake</b>	<b>9</b>
<i>served with maple syrup</i>	
<b>NUT-FREE</b>	

<b>Kid's Apple Cider Doughnut Belgian Waffle</b>	<b>9</b>
<i>dusted with cinnamon &amp; sugar, served with maple syrup</i>	
<b>VEGAN, GLUTEN-FREE, NUT-FREE</b>	

<b>Kid's Black Bean Burger</b>	<b>12</b>
<i>grilled black bean burger with cheddar, on a potato roll, served with yam fries</i>	
<b>CONTAINS NUTS, AVAILABLE VEGAN &amp; GLUTEN-FREE</b>	

*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*