



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

<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 19 <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, MAY CONTAIN SESAME</p>	<p>Yogurt & Granola Bowl 14 <i>local zoi greek yogurt, apple compote, flora granola, honey drizzle and cranberry coulis</i> GLUTEN-FREE, CONTAINS NUTS</p>
<p>Winter Scramble 19 <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, MAY CONTAIN SESAME</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, streusel topping, whipped mascarpone & pure maple syrup</i> NUT-FREE</p>	

S T A R T E R S

<p>Seasonal Soup 8/10 <i>ask your server for today's selection</i></p>	<p>Black Bean & Corn Quesadilla 17 <i>savory black beans, elote style corn, cheese & cilantro, served w/sour cream and roasted tomato salsa (add seasoned tofu for \$2, contains sesame)</i></p>
<p>Yam Fries 9 <i>served with garden aioli</i> AVAILABLE 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>Maple Chili Brussels Sprouts 12 <i>deep fried brussels sprouts tossed with tamari maple chili sauce</i> VEGAN, GLUTEN-FREE, NUT-FREE, CONTAINS SESAME</p>	<p>Sweet Potato Hummus & Sourdough Plate 16 <i>pickled onions, toasted pepitas, infused olive oil, bakehouse sourdough, carrot, cucumber & celery</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE</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>	

E N T R E E S & S A L A D S

<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, CONTAINS SESAME</p>	<p>Delicata Squash & Farro Salad 20 <i>arugula, radicchio, kale, fennel, pickled raisins, farro, roasted delicata squash, goat cheese, pepitas & an apple maple vinaigrette</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>Avocado Toast 20 <i>chunky avocado topped with pickled beets and nigella infused olive oil served w/ arugula & fennel salad tossed in an apple maple vinaigrette (add an egg* for \$3)</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2</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>quinoa & short grain rice w/ hazelnut gremolata, chickpeas, sweet potato hummus, roasted cauliflower, & delicata squash (add an egg \$3)</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE</p>
<p>Floret Rigatoni Pasta 24 <i>roasted butternut squash, caramelized onions, sage, grana padano cream sauce</i> NUT-FREE</p>	

D E S S E R T

<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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C O C K T A I L S

Garden Mary \$19

house blend tomato juice, vodka, spices, spiced rim

PomeGrande Mimosa \$20

sparkling wine, orange juice, pomegranate liqueur

Layover Lemondrop \$19

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

Pomegranate Mule \$19

vodka, pomegranate liqueur, lime juice, ginger beer

Old Time Maple \$20

bourbon, nocino walnut liqueur, maple syrup, coffee bitters

Passion Fruit Margarita \$19

tequila, passion fruit puree, bravo curacao, lime, sugar rim

Perfect Pear Martini \$20

pear vodka, elderflower liqueur, lemon, simple syrup

Purple Rain \$19

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

Market Manhattan \$21

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

Blood Orange Martini \$20

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

Spicy Mango Margarita \$19

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

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

Ginger Peach Kombucha Tonic

8

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

Rosemary Lemonade

7.5

housemade lemonade infused w/ rosemary

Jones Soda

4

cola, diet cola & lemon lime

Juice

5.50

orange, grapefruit & cranberry

Drip Coffee

4.75

Rotating Teas

4.25

Chai

6.5/7.5

Espresso Doppio

3.75

Americano

4.25

Cappuccino

5.25/6.25

Latte

5.5/6.5

Mocha

6/7

Lavender Fields Latte

8.5

lavender, honey, oat milk & espresso

Cardamom Rose Latte

6.5/7.5

cardamom rose syrup, your choice of milk & espresso

Salted Caramel Latte

6.5/7.5

housemade salted caramel sauce, your choice of milk & espresso

Peppermint Bark Latte

6.5/7.5

housemade peppermint syrup, white & dark chocolate, your choice of milk & espresso

Gingerbread Latte

6.5/7.5

housemade gingerbread syrup, your choice of milk & espresso (syrup contains coconut)

W I N E

R E D S

In Sheep's Clothing cabernet

16.5

Violet Hill pinot noir

16.5

Cana's Feast bordeaux blend

15

W H I T E S

Novelty Hill chardonnay

16

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

15

Chateau Michelle brut rose

16

Mionetto prosecco

16

B E E R & C I D E R

Bodhizafa IPA: 16/20oz draft

11/13

Future Primitive Hazy IPA: 16/20oz draft

11/13

pFriem Pilsner: 16/20oz draft

11/13

Mex Lager: 16/20oz draft

11/13

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

9

Yonder Hard Cider : 16oz can

8

Fremont n/a IPA: 12oz can

6

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