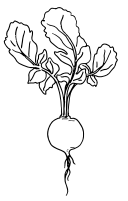


CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



MORNING LIBATIONS

| | | | |
|---|----|---|----|
| Kimchi Bloody Mary vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables | 17 | Vitamin C Kombucha Tonic puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt | 10 |
| Moonlit Panther vodka, accompani coffee liqueur*, stumptown espresso, housemade spiced pumpkin syrup, simple syrup *contains honey | 17 | Blackberry Tangerine Nog blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water | 10 |
| Mimosa cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, pomegranate juice or rosemary lemonade | 16 | Golden Milk turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk | 8 |

STARTERS

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|--|----|--|-----|
| Cinnamon Roll topped with cream cheese frosting & maple toasted pecans VEGAN, SESAME-FREE, AVAILABLE NUT-FREE | 12 | Yam Fries served with cayenne aioli VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE | 9 |
| Mochi Beignets served with seasonal fruit coulis VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE | 12 | Bakehouse Buttermilk Biscuit served with seasonal housemade jam NUT-FREE, SESAME-FREE | 7 |
| | | Bakehouse Sourdough Toast served with seasonal housemade jam VEGAN, NUT-FREE, SESAME-FREE | 6.5 |

FLORA FAVORITES

| | | | |
|---|-------|--|----|
| Kale Caesar Salad baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE | 9/16 | Bergamot Orange-Cardamom Pancakes bergamot orange-cardamom pancakes with fresh citrus, vanilla mascarpone & almond crumble SESAME-FREE, AVAILABLE NUT-FREE | 17 |
| 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 grits GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE | 18.5 | Apple Cider Doughnut Belgian Waffle apple cider belgian waffle dusted with cinnamon & sugar, with collins family orchards apple compote, salted caramel and spiced oat crumble VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE | 17 |
| Rancho Colorado Scramble 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 & SESAME-FREE | 18.5 | Carrot Lox Tartine 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, SESAME-FREE, AVAILABLE GLUTEN-FREE | 18 |
| Breakfast Platter eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE | 18 | Poached Pear Tartine toasted bakehouse sourdough with poached pear, fresh herb ricotta, toasted hazelnuts & honey, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3) SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE | 18 |
| Biscuits & Gravy housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6) SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN | 10/17 | | |
| Southern Platter eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE | 19 | | |
| Kabocha & Gorgonzola Frittata baked eggs with roasted alvarez farms kabocha squash, red onions & gorgonzola cheese, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, SESAME-FREE | 18 | | |
| Kimchi Black Bean Burger grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll, served with yam fries (sub kale caesar for \$2) (add avocado for \$1.5) CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE | 20 | | |

KIDS MENU (12 & under)

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| Kid's Basic Breakfast scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE | 10 |
| Kid's Bergamot Orange-Cardamom Pancake served with maple syrup NUT-FREE, SESAME-FREE | 10 |
| Kid's Apple Cider Doughnut Belgian Waffle dusted with cinnamon & sugar, served with maple syrup VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE | 10 |
| Kid's Black Bean Burger grilled black bean burger with cheddar, on a potato roll, served with yam fries SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE | 14 |

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