

CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



MORNING LIBATIONS

Kimchi Bloody Mary 17 <i>vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables</i>	Vitamin C Kombucha Tonic 10 <i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>
Accidental Tourist 18 <i>cherry-infused rum, campari, orange liqueur, almond orgeat, lime</i>	Blackberry Tangerine Nog 10 <i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water</i>
Mimosa 16 <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, pomegranate juice or rosemary lemonade</i>	Golden Milk 8 <i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>

STARTERS

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

FLORA FAVORITES

Kale Caesar Salad 9/16 <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	Bergamot Orange-Cardamom Pancakes 17 <i>bergamot orange-cardamom pancakes with fresh citrus, vanilla mascarpone & almond crumble</i> SESAME-FREE, CONTAINS NUTS
Butternut Squash & Mushroom Scramble 18.5 <i>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</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	Chai-Spiced Sweet Potato Belgian Waffle 17 <i>chai-spiced belgian waffle with ginger-kumquat compote, maple-tahini drizzle & toasted coconut</i> VEGAN, GLUTEN-FREE, NUT-FREE, AVAILABLE SESAME-FREE
Rancho Colorado Scramble 18.5 <i>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</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	Carrot Lox Tartine 18 <i>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)</i> VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE
Breakfast Platter 18 <i>eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	Poached Pear Tartine 18 <i>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)</i> SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE
Biscuits & Gravy 10/17 <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> SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	
Southern Platter 19 <i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i> CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	
Kabocha & Gorgonzola Frittata 18 <i>baked eggs with roasted alvarez farms kabocha squash, red onions & gorgonzola cheese, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Kimchi Black Bean Burger 20 <i>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)</i> CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE	

KIDS MENU (12 & under)

Kid's Basic Breakfast 10 <i>scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Kid's Bergamot Orange-Cardamom Pancake 10 <i>served with maple syrup</i> SESAME-FREE, CONTAINS NUTS	
Kid's Chai-Spiced Sweet Potato Belgian Waffle 10 <i>served with maple syrup</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Kid's Black Bean Burger 14 <i>grilled black bean burger with cheddar, on a potato roll, served with yam fries</i> SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	

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