

# CAFE FLORA

WEEKEND BRUNCH  
8 AM - 2:30 PM



## MORNING LIBATIONS

<b>Kimchi Bloody Mary</b> <i>vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables</i>	17	<b>Vitamin C Kombucha Tonic</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>	10
<b>Eye Opener</b> <i>cognac, new deal coffee liqueur, stumptown espresso, orange curacao, simple syrup (served warm)</i>	17	<b>Blackberry Tangerine Nog</b> <i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime &amp; coconut water</i>	10
<b>Mimosa</b> <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, pomegranate juice or rosemary lemonade</i>	16	<b>Golden Milk</b> <i>turmeric, black pepper, white pepper, ginger &amp; cinnamon, with steamed coconut milk</i>	8

## STARTERS

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

## FLORA FAVORITES

<b>Kale Caesar Salad</b> <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan &amp; crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16		
<b>Asparagus &amp; Leek Scramble</b> <i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, king oyster mushrooms &amp; pecorino romano, served with roasted potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5		
<b>Rancho Colorado Scramble</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> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5		
<b>Breakfast Platter</b> <i>eggs* or seasoned tofu &amp; garlicky greens, served with roasted potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18		
<b>Biscuits &amp; Gravy</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> SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	10/17		
<b>Southern Platter</b> <i>eggs* or seasoned tofu, garlicky greens &amp; either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i> CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	19		
<b>Fennel, Leek &amp; Gruyere Frittata</b> <i>baked eggs with roasted fennel, leeks, cremini mushrooms, and gruyere cheese, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	18		
<b>Kimchi Black Bean Burger</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> CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE	20		
		<b>Hummingbird Pancakes</b> <i>hummingbird pancakes with caramelized pineapple, whipped cream cheese &amp; candied pecans</i> SESAME-FREE, AVAILABLE NUT-FREE	17
		<b>Carrot Cake Belgian Waffle</b> <i>carrot cake belgian waffle with apple compote, whipped mascarpone, caramel &amp; oat crumble</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
		<b>Carrot Lox Tartine</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> VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
		<b>Poached Pear Tartine</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> SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE	18

## KIDS MENU (12 & under)

<b>Kid's Basic Breakfast</b> <i>scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	10
<b>Kid's Hummingbird Pancake</b> <i>served with maple syrup</i> NUT-FREE, SESAME-FREE	10
<b>Kid's Carrot Cake Belgian Waffle</b> <i>served with maple syrup</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	10
<b>Kid's Black Bean Burger</b> <i>grilled black bean burger with cheddar, on a potato roll, served with yam fries</i> 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