

# CAFE FLORA

WEEKEND BRUNCH  
8 AM - 2:30 PM



## MORNING LIBATIONS

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

## STARTERS

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

## FLORA FAVORITES

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

## KIDS MENU (12 & under)

<b>Kid's Basic Breakfast</b> 10 <i>scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE
<b>Kid's Bergamot Orange-Cardamom Pancake</b> 10 <i>served with maple syrup</i> SESAME-FREE, CONTAINS NUTS
<b>Kid's Chai-Spiced Sweet Potato Belgian Waffle</b> 10 <i>served with maple syrup</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE
<b>Kid's Black Bean Burger</b> 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