

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>	
Miso-spresso Martini	17
<i>vodka, chuckanut bay coffee liqueur, housemade miso-caramel sauce, stumptown espresso</i>	
Lavender Haze French 75	17
<i>lavender earl grey-infused gin, simple syrup, lemon, cava</i>	
Mimosa	16
<i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade</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>	
Blackberry Tangerine Nog	10
<i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water</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	
Mochi Beignets	12
<i>served with seasonal fruit coulis</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	

Yam Fries	9
<i>served with cayenne aioli</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	

Asparagus & Leek Scramble	18.5
<i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, arugula & pecorino romano, served with roasted potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & 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	

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	

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	

Fennel, Leek & Gruyere Frittata	18
<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	

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	

Hummingbird Pancakes	17
<i>hummingbird pancakes with caramelized pineapple, whipped cream cheese & candied pecans</i>	
SESAME-FREE, AVAILABLE NUT-FREE	

Carrot Cake Belgian Waffle	17
<i>carrot cake belgian waffle with apple compote, whipped mascarpone, caramel & oat crumble</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, 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	

Spring Pea Hummus Tartine	18
<i>toasted bakehouse sourdough with spring pea hummus, whipped garlic, radish & pea vines, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i>	
VEGAN, NUT-FREE, AVAILABLE GLUTEN-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 Hummingbird Pancake	10
<i>served with maple syrup</i>	
NUT-FREE, SESAME-FREE	

Kid's Carrot Cake 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