

CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



M O R N I N G L I B A T I O N S

Kimchi Bloody Mary <i>vodka, gochugaru-ginger spiced tomato juice, furikake rim, pickled vegetables</i>	17
Miso-spresso Martini <i>vodka, chuckanut bay coffee liqueur, housemade miso-caramel sauce, stumptown espresso</i>	17
Lavender Haze French 75 <i>lavender earl grey-infused gin, simple syrup, lemon, cava</i>	17
Mimosa <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade</i>	16

Almond Joy Cold Brew <i>cold brew with dark chocolate, almond orgeat, hazelnut syrup & coconut cream</i>	8
Vitamin C Kombucha Tonic <i>puget sound kombucha with a housemade tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>	10
Blackberry Tangerine Nog <i>blackberries, mandarin-tangerine puree, hemp seeds, coconut milk, agave, lime & coconut water</i>	10
Golden Milk <i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>	8

S T A R T E R S

Cinnamon Roll <i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12
Mochi Beignets <i>served with seasonal fruit coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12

Yam Fries <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
Bakehouse Buttermilk Biscuit <i>served with seasonal housemade jam</i> NUT-FREE, SESAME-FREE	7

F L O R A F A V O R I T E S

Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16
Asparagus & Leek Scramble <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	18.5
Rancho Colorado Scramble <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	18.5
Breakfast Platter <i>eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
Biscuits & Gravy <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
Southern Platter <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	19
Fennel, Leek & Gruyere Frittata <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
Kimchi Black Bean Burger <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	20

Bakehouse Sourdough Toast <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE	6.5
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Polenta Pancakes <i>cherry compote, whipped honey chevre & almond-oat crumble</i> SESAME-FREE	17
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Matcha Belgian Waffle <i>rhubarb compote, macerated strawberries, pistachio-tahini butter, black sesame brittle</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE, AVAILABLE SESAME-FREE	17
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Carrot Lox Tartine <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	18
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Spring Pea Hummus Tartine <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	18
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K I D S M E N U (12 & under)

Kid's Basic Breakfast <i>scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	10
Kid's Polenta Pancake <i>served with maple syrup</i> SESAME-FREE	10
Kid's Matcha Belgian Waffle <i>served with maple syrup</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	10
Kid's Black Bean Burger <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