



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

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| 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 espress</i> <i>*contains soy</i> | 17 |
| Raspberry Smash <i>reposado tequila, housemade raspberry shrub, lemon, lime, simple syrup</i> | 17 |
| Mimosa <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade</i> | 16 |

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| 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>blackberry, tangerine, 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

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| Cinnamon Roll <i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE \$1 from every Cinnamon Roll benefits Trans Justice Funding Project, Queer the Land & the GSBA Scholarship Fund | 12 |
| Strawberry Shortcake <i>hayton farms strawberries with honey cornbread, basil, bee pollen & buttermilk whip</i> NUT-FREE, SESAME-FREE | 14 |
| Mochi Beignets <i>served with seasonal fruit coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE | 12 |

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| 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 |
| Bakehouse Sourdough Toast <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE | 6.5 |

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

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| 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 |

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| Polenta Pancakes <i>collins family orchards cherry compote, whipped honey chevre & almond-oat crumble</i> SESAME-FREE | 17 |
| 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 |
| 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 |
| Fava Bean Hummus Tartine <i>toasted bakehouse sourdough with fava bean hummus, pickled radish & crispy fava beans, 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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| 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 |
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K I D S M E N U (12 & under)

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| 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