



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

Flora Bloody Mary	17
<i>cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables</i>	
Miso-spresso Martini	17
<i>vodka, chuckanut bay coffee liqueur, housemade miso-caramel sauce, stumptown espress</i>	
<i>*contains soy</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>	
Mango Passion Fruit Nog	10
<i>mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water</i>	
Espresso Tonic	12
<i>pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda</i>	

S T A R T E R S

Cinnamon Roll	12
<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	
Strawberry Shortcake	14
<i>hayton farms strawberries with honey cornbread, basil, bee pollen & whipped crème fraîche</i>	
NUT-FREE, SESAME-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	

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

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	

Polenta Pancakes	17
<i>collins family orchards cherry compote, whipped honey chevre & almond-oat crumble</i>	
SESAME-FREE	
Matcha Belgian Waffle	17
<i>macerated hayton farms strawberries, pistachio-tahini butter, black sesame brittle</i>	
VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE, AVAILABLE 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	
Fava Bean Hummus Tartine	18
<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	
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	

K I D S M E N U (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 Polenta Pancake	10
<i>served with maple syrup</i>	
SESAME-FREE	
Kid's Matcha 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