CAFE FLORA



10

9

17

17

18

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Flora Bloody Mary	17
cucumber & jalapeño-infused vodka, spiced tomato juice &	
pickled vegetables	

Shadow Silk 17 vodka, espresso, housemade black sesame syrup, chuckanut coffee liqueur

cava or alcohol-free prosecco with choice of orange juice, grapefruit juice or rosemary lemonade

S T A R T E R S \longrightarrow

Cinnamon Roll	12
topped with cream cheese frosting & maple toasted pecans	;
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	
Strawberry Shortcake	14
strawberries with honey cornbread, basil, bee pollen &	

whipped crème fraîche NUT-FREE, SESAME-FREE **Mochi Beignets**

served with seasonal fruit coulis VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Cherry Almond Clafoutis

cherries in a crustless almond tart with cardamom rose créme analaise

VEGAN, GLUTEN-FREE, SESAME-FREE

F L O R A FAVORITES -

Corn & Tomato Scramble 18.5 eggs* or seasoned tofu scrambled with cherry tomatoes,

grilled corn, walla walla onions, zucchini, summer squash and pecorino romano, served with roasted potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Rancho Colorado Scramble 18.5

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

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Breakfast Platter 18 eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits

GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Biscuits & Gravv 10/17

housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)

SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN

19 Southern Platter

eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy

CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE

Alvarez Farms Frittata

baked eggs with curry spiced summer squash, walla walla onions, squash blossoms, basil and swiss & parmesan cheeses, topped with pickled mustard seeds, served with roasted potatoes or cheesy grits GLUTEN-FREE, NUT-FREE, SESAME-FREE

Kimchi Black Bean Burger

20 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) CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE

Vitamin C Kombucha Tonic

10 puget sound kombucha with a housemade tonic of fresh

mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt

Mango Passion Fruit Nog

mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water

Espresso Tonic 14

pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda

Yam Fries

16

12

served with cavenne aioli

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Bakehouse Buttermilk Biscuit

served with seasonal housemade jam NUT-FREE, SESAME-FREE

Bakehouse Sourdough Toast 6.5

served with seasonal housemade jam VEGAN, NUT-FREE, SESAME-FREE

Blueberry Pancakes

blueberries, ginger-lemon marmalade, vanilla crème anglaise, pine nut butter, candied almonds, mint

SESAME-FREE, AVAILABLE NUT-FREE

Peach Quinoa Belgian Waffle

peach compote, crispy quinoa & candied bourbon walnuts VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE NUT-FREE

Carrot Lox Tartine 18

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)

VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Elote Tartine

toasted bakehouse sourdough with chipotle roasted corn, peppers & onion, avocado-pepita pistou, cilantro-lime crema, and cotija cheese, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)

NUT-FREE, SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Kale Caesar Salad

9/16

baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers

SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE

K I D S $M \ E \ N \ U$ (12 & under) -

Kid's Basic Breakfast

10

10

scrambled eggs* or seasoned tofu served with cheesy grits or roasted potatoes

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Kid's Blueberry Pancake

served with maple syrup

SESAME-FREE

Kid's Quinoa Belgian Waffle

10

served with maple syrup

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

14

Kid's Black Bean Burger

grilled black bean burger with cheddar, on a potato roll, served with yam fries

SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE

Local Farms We Are Currently Working With:

hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found