

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

Flora Bloody Mary <i>cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables</i>	17
Sweater Weather <i>bourbon, housemade spiced pumpkin syrup, apple cider, ginger beer, angostura bitters</i>	17
Moonlit Panther <i>vodka, chuckanut coffee liqueur, housemade spiced pumpkin syrup, espresso, simple syrup</i>	17
Mimosa <i>cava or alcohol-free prosecco with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider</i>	16

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
Mango Passion Fruit Nog <i>mango, passion fruit, hemp seeds, coconut milk, agave, lime & coconut water</i>	10
Espresso Tonic <i>pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda</i>	14

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
Blackberry Peach Shortcake <i>blackberries, peaches, lemon-ginger syrup, honey cornbread, basil & whipped crème fraîche</i> NUT-FREE, SESAME-FREE	14
Mochi Beignets <i>served with pomegranate coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
Pear Almond Clafoutis <i>roasted pears in a crustless almond tart with cardamom-rose crème anglaise</i> VEGAN, GLUTEN-FREE, SESAME-FREE	14

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

Forager Scramble <i>eggs* or seasoned tofu scrambled with butternut squash, cremini & king oyster mushrooms, lacinato kale & herbed chevre, served with breakfast 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 breakfast 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 breakfast 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
Alvarez Farms Frittata <i>baked eggs with curry spiced summer squash, walla walla onions, squash blossoms, basil and swiss & parmesan cheeses, topped with pickled mustard seeds, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	18
Kimchi Black Bean Burger <i>grilled black bean burger, kimchi-spiced cabbage 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

Pumpkin Pancakes <i>pumpkin pancakes with pomegranate gastrique, whipped ginger mascarpone & maple-roasted pepitas</i> NUT-FREE, SESAME-FREE	17
Apple Cider Doughnut Belgian Waffle <i>apple cider belgian waffle dusted in cinnamon-sugar with spiced apple compote, salted caramel & spiced oat crumble</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
Avocado & Pickled Beet Tartine <i>toasted bakehouse sourdough with mashed avocado, pickled beets & almond-nigella-pistachio-sesame oil drizzle, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE & SESAME-FREE	18
Poached Pear Tartine <i>toasted bakehouse sourdough with herbed ricotta, red wine-poached pears, honey & toasted hazelnuts, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE	18
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

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 breakfast potatoes</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	10
Kid's Pumpkin Pancake <i>served with maple syrup</i> SESAME-FREE	10
Kid's Apple Cider Doughnut Belgian Waffle <i>dusted in cinnamon-sugar, 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

Local Farms We Are Currently Working With:
hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found

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*