

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
Moonlit Panther <i>vodka, chuchanut coffee liqueur, house made spiced pumpkin syrup, espresso, simple syrup</i>	17
Mimosa <i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider</i>	16

Vitamin C Kombucha Tonic <i>puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>	10
Pumpkin Date Nog <i>pumpkin, dates, almond butter, hemp seeds, cinnamon, nutmeg, ginger, agave & coconut milk</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

Spiced Pumpkin Cinnamon Roll <i>classic cinnamon roll topped with spiced pumpkin cream cheese frosting & candied pepitas</i> VEGAN, NUT-FREE, SESAME-FREE	12
Mochi Beignets <i>served with pomegranate coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
Chocolate Croissant Bread Pudding <i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche</i> NUT-FREE, SESAME-FREE	14
Cranberry Almond Clafoutis <i>cranberries 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
Flora Bakehouse Buttermilk Biscuit <i>served with seasonal housemade jam</i> NUT-FREE, SESAME-FREE	7
Flora 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
Roasted Pepper & Portobello Frittata <i>baked eggs with roasted red & green bell peppers, portobello mushrooms, mozzarella & smoked cheddar, topped with pickled mustard seeds, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	18
Italian Black Bean Burger <i>grilled house made black bean-almond burger, mozzarella, sun dried tomato jam, basil-walnut aioli, balsamic vinaigrette and arugula 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	21

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
Beet Reuben Tartine <i>toasted flora bakehouse rye with roasted marinated beets, sauerkraut & house made thousand island dressing, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	18
Pumpkin Hummus Tartine <i>toasted flora bakehouse sourdough with pumpkin hummus, apple, pickled fennel, spiced pepitas & balsamic reduction, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> VEGAN, NUT-FREE, AVAILABLE GLUTEN-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

Featured Local Farms
hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found

Always In Partnership With Our Sibling Bakery
the flora bakehouse

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies & dietary restrictions before ordering, our food is prepared in kitchens that contain dairy, gluten, nuts & soy