

# CAFE FLORA

## MORNING LIBATIONS

<b>Flora Bloody Mary</b>	17
cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables	
<b>Into The Woods</b>	17
vodka, stumptown espresso, luxardo maraschino liqueur, chuckanut coffee liqueur, dark chocolate, scrappy's chocolate bitters	
<b>Mimosa</b>	16
cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider	

## STARTERS

<b>Cinnamon Roll</b>	12
topped with cream cheese frosting & maple toasted pecans	
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	
<b>Mochi Beignets</b>	12
served with pomegranate coulis	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
<b>Chocolate Croissant Bread Pudding</b>	14
warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche	
NUT-FREE, SESAME-FREE	
<b>Cranberry Almond Clafoutis</b>	14
cranberries in a crustless almond tart with cardamom-rose crème anglaise	
VEGAN, GLUTEN-FREE, SESAME-FREE	

## FLORA FAVORITES

<b>Forager Scramble</b>	18.5
eggs* or seasoned tofu scrambled with butternut squash, cremini & king oyster mushrooms, lacinato kale & herbed chevre, served with breakfast potatoes or cheesy grits	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
<b>Rancho Colorado Scramble</b>	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 breakfast potatoes or cheesy grits	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
<b>Breakfast Platter</b>	18
eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits	
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
<b>Biscuits &amp; Gravy</b>	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	
<b>Southern Platter</b>	19
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	
<b>Roasted Pepper &amp; Portobello Frittata</b>	18
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	
GLUTEN-FREE, NUT-FREE, SESAME-FREE	
<b>Italian Black Bean Burger</b>	21
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)	
CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE	

\*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

WEEKEND BRUNCH  
8 AM - 2:30 PM



<b>Vitamin C Kombucha Tonic</b>	10
puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt	
<b>Pineapple-Tangerine Nog</b>	10
pineapple, mandarin, tangerine, lime, agave, hemp seeds, coconut water & coconut milk	
<b>Espresso Tonic</b>	14
pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda	

<b>Yam Fries</b>	9
served with cayenne aioli	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
<b>Flora Bakehouse Buttermilk Biscuit</b>	7
served with seasonal housemade jam	
NUT-FREE, SESAME-FREE	
<b>Flora Bakehouse Sourdough Toast</b>	6.5
served with seasonal housemade jam	
VEGAN, NUT-FREE, SESAME-FREE	

<b>Citrus Pancakes</b>	17
buttermilk pancakes with mandarin-kumquat compote, blood orange coulis, whipped honey mascarpone & candied hazelnuts	
SESAME-FREE, NUT-FREE	
<b>Roasted Potato &amp; Scallion Belgian Waffle</b>	17
roasted potato & scallion belgian waffle, herb butter, hot agave & lime crème fraîche	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
<b>Beet Reuben Tartine</b>	18
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)	
VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	
<b>Sweet Potato Hummus Tartine</b>	18
toasted flora bakehouse sourdough with sweet potato hummus, pickled daikon, crispy chickpeas & chimichurri, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)	
VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE	
<b>Kale Caesar Salad</b>	9/16
baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers	
SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	

## KIDS MENU (12 & under)

<b>Kid's Basic Breakfast</b>	10
scrambled eggs* or seasoned tofu served with cheesy grits or breakfast potatoes	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
<b>Kid's Buttermilk Pancake</b>	10
served with maple syrup	
NUT-FREE, SESAME-FREE	
<b>Kid's Belgian Waffle</b>	10
served with maple syrup	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
<b>Kid's Black Bean Burger</b>	14
grilled black bean burger with cheddar, on a potato roll, served with yam fries	
SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN & GLUTEN-FREE	

**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