

CAFE FLORA

MORNING LIBATIONS

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

STARTERS

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

FLORA FAVORITES

Forager Scramble	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	
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 breakfast potatoes or cheesy grits	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Breakfast Platter	18
eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits	
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Biscuits & Gravy	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	
Southern Platter	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	
Roasted Pepper & Portobello Frittata	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	
Italian Black Bean Burger	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



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

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

Citrus Pancakes	17
buttermilk pancakes with mandarin-kumquat compote, blood orange coulis, whipped honey mascarpone & candied hazelnuts	
SESAME-FREE, NUT-FREE	
Apple Cider Doughnut Belgian Waffle	17
apple cider belgian waffle dusted in cinnamon-sugar with spiced apple compote, salted caramel & spiced oat crumble	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Beet Reuben Tartine	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	
Sweet Potato Hummus Tartine	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	
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	

KIDS MENU (12 & under)

Kid's Basic Breakfast	10
scrambled eggs* or seasoned tofu served with cheesy grits or breakfast potatoes	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Kid's Buttermilk Pancake	10
served with maple syrup	
NUT-FREE, SESAME-FREE	
Kid's Apple Cider Doughnut Belgian Waffle	10
dusted in cinnamon-sugar, served with maple syrup	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Kid's Black Bean Burger	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