

# 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

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

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

S T A R T E R S

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

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

<b>Forager Scramble</b> <i>eggs* or seasoned tofu scrambled with butternut squash, cremini &amp; king oyster mushrooms, lacinato kale &amp; herbed chevre, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
<b>Rancho Colorado Scramble</b> <i>eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis &amp; sweet corn, topped with cotija cheese &amp; corn tortilla strips, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
<b>Breakfast Platter</b> <i>eggs* or seasoned tofu &amp; garlicky greens, served with breakfast potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
<b>Biscuits &amp; Gravy</b> <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
<b>Southern Platter</b> <i>eggs* or seasoned tofu, garlicky greens &amp; either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i> CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	19
<b>Roasted Pepper &amp; Portobello Frittata</b> <i>baked eggs with roasted red &amp; green bell peppers, portobello mushrooms, mozzarella &amp; smoked cheddar, topped with pickled mustard seeds, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	18
<b>Italian Black Bean Burger</b> <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

<b>Citrus Pancakes</b> <i>buttermilk pancakes with mandarin-kumquat compote, blood orange coulis, whipped honey mascarpone &amp; candied hazelnuts</i> SESAME-FREE, NUT-FREE	17
<b>Apple Cider Doughnut Belgian Waffle</b> <i>apple cider belgian waffle dusted in cinnamon-sugar with spiced apple compote, salted caramel &amp; spiced oat crumble</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
<b>Beet Reuben Tartine</b> <i>toasted flora bakehouse rye with roasted marinated beets, sauerkraut &amp; 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
<b>Sweet Potato Hummus Tartine</b> <i>toasted flora bakehouse sourdough with sweet potato hummus, pickled daikon, crispy chickpeas &amp; chimichurri, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE	18
<b>Kale Caesar Salad</b> <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan &amp; crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16

K I D S   M E N U (12 & under)

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