

CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



MORNING LIBATIONS

Flora Bloody Mary 17 <i>cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables</i>	Vitamin C Kombucha Tonic 10 <i>puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>
Into The Woods 17 <i>vodka, stumptown espresso, luxardo maraschino liqueur, chuckanut coffee liqueur, dark chocolate, scrappy's chocolate bitters</i>	Raspberry-Ginger Nog 10 <i>raspberries, fresh ginger, lime, agave, hemp seeds, coconut water & coconut milk</i>
Mimosa 16 <i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider</i>	Espresso Tonic 14 <i>pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, club soda</i>

STARTERS

Cinnamon Roll 12 <i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	Yam Fries 9 <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE
Mochi Beignets 12 <i>served with mango coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	Flora Bakehouse Buttermilk Biscuit 7 <i>served with seasonal housemade jam</i> NUT-FREE, SESAME-FREE
Chocolate Croissant Bread Pudding 14 <i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche</i> NUT-FREE, SESAME-FREE	Flora Bakehouse Sourdough Toast 6.5 <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE

FLORA FAVORITES

Asparagus & Nettle Pesto Scramble 18.5 <i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, spinach, nettle pesto & manchego, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, AVAILABLE VEGAN, NUT-FREE & SESAME-FREE	Citrus Pancakes 17 <i>buttermilk pancakes with mandarin-kumquat compote, blood orange coulis, whipped honey mascarpone & candied hazelnuts</i> SESAME-FREE, AVAILABLE NUT-FREE
Rancho Colorado Scramble 18.5 <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	Roasted Potato & Scallion Belgian Waffle 17 <i>roasted potato & scallion belgian waffle, herb butter, hot agave & lime crème fraîche</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE
Breakfast Platter 18 <i>eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	Beet Reuben Tartine 18 <i>toasted flora bakehouse rye with roasted marinated beets, sauerkraut & house made thousand island dressing, served with house salad (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE
Biscuits & Gravy 10/17 <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	Harissa Carrot Hummus Tartine 18 <i>toasted flora bakehouse sourdough with harissa carrot hummus, roasted romanesco, feta & spiced sunflower seeds, served with house salad (add fried egg* for \$3)</i> AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE
Southern Platter 19 <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	House Salad 9/16 <i>little gem & red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN
Roasted Pepper & Portobello Frittata 18 <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	Kale Caesar Salad 9/16 <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE
Italian Black Bean Burger 21 <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 house salad or kale caesar for \$2/add avocado for \$1.5)</i> CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE	

KIDS MENU (12 & under)

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