

CAFE FLORA

WEEKEND BRUNCH
8 AM - 2:30 PM



MORNING LIBATIONS

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

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

STARTERS

Cinnamon Roll topped with cream cheese frosting & maple toasted pecans VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12
Mochi Beignets served with mango coulis VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	12
Chocolate Croissant Bread Pudding warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche NUT-FREE, SESAME-FREE	14

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

FLORA FAVORITES

Forager Scramble 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	18.5
Rancho Colorado Scramble 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	18.5
Breakfast Platter eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
Biscuits & Gravy 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	10/17
Southern Platter 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	19
Roasted Pepper & Portobello Frittata 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	18
Italian Black Bean Burger 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) CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE	21

Citrus Pancakes buttermilk pancakes with mandarin-kumquat compote, blood orange coulis, whipped honey mascarpone & candied hazelnuts SESAME-FREE, NUT-FREE	17
Roasted Potato & Scallion Belgian Waffle roasted potato & scallion belgian waffle, herb butter, hot agave & lime crème fraîche VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
Beet Reuben Tartine toasted flora bakehouse rye with roasted marinated beets, sauerkraut & house made thousand island dressing, served with house salad (add fried egg* for \$3) SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	18
Sweet Potato Hummus Tartine toasted flora bakehouse sourdough with sweet potato hummus, pickled daikon, crispy chickpeas & chimichurri, served with house salad (add fried egg* for \$3) AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	18
House Salad little gem & red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN	9/16
Kale Caesar Salad baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16

KIDS MENU (12 & under)

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

*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