

# CAFE FLORA

WEEKEND BRUNCH  
8 AM - 2:30 PM



## MORNING LIBATIONS

<b>Flora Bloody Mary</b> 17 <i>cucumber &amp; jalapeño infused vodka, spiced tomato juice &amp; pickled vegetables</i> *contains soy & sesame	<b>Vitamin C Kombucha Tonic</b> 10 <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>
<b>My Name Is Earl . . . Grey</b> 17 <i>vodka, stumptown espresso, chuckanut coffee liqueur, house made earl grey syrup</i>	<b>Mango Passion Fruit Nog</b> 10 <i>mango, passion fruit, fresh ginger, lime, agave, hemp seeds, coconut water &amp; coconut milk</i>
<b>Mimosa</b> 16 <i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice or rosemary lemonade</i>	<b>Espresso Tonic</b> 14 <i>pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, soda</i>

## STARTERS

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

## FLORA FAVORITES

<b>Asparagus &amp; Nettle Pesto Scramble</b> 18.5 <i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, spinach, nettle pesto &amp; manchego, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, AVAILABLE VEGAN, NUT-FREE & SESAME-FREE	<b>White Balsamic-Pear Pancakes</b> 17 <i>buttermilk pancakes, white balsamic-poached pears, whipped walnut mascarpone &amp; clove crème anglaise</i> SESAME-FREE, AVAILABLE NUT-FREE
<b>Rancho Colorado Scramble</b> 18.5 <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	<b>Roasted Potato &amp; Scallion Belgian Waffle</b> 17 <i>roasted potato &amp; scallion belgian waffle, herb butter, hot agave &amp; lime crème fraîche</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE
<b>Breakfast Platter</b> 18 <i>eggs* or seasoned tofu &amp; garlicky greens, served with breakfast potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	<b>Beet Reuben Tartine</b> 18 <i>toasted flora bakehouse rye with roasted marinated beets, sauerkraut &amp; house made thousand island dressing, served with house salad (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE
<b>Biscuits &amp; Gravy</b> 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	<b>Harissa Carrot Hummus Tartine</b> 18 <i>toasted flora bakehouse sourdough with harissa carrot hummus, roasted romanesco, feta &amp; spiced sunflower seeds, served with house salad (add fried egg* for \$3)</i> AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE
<b>Southern Platter</b> 19 <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	<b>Italian Black Bean Burger</b> 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
<b>Cauliflower &amp; Corn Frittata</b> 18 <i>baked eggs with roasted cauliflower, onions, corn, zucchini, and cheddar, topped with pickled mustard seeds, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE	<b>House Salad</b> 9/16 <i>little gem &amp; red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette</i> GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN
	<b>Kale Caesar Salad</b> 9/16 <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan &amp; crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-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

\*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