

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> *contains soy & sesame	Vitamin C Kombucha Tonic 10 <i>puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu, cardamom & sea salt</i>
My Name Is Earl . . . Grey 17 <i>vodka, stumptown espresso, chuckanut coffee liqueur, house made earl grey syrup</i>	Golden Milk 8 <i>turmeric, black pepper, white pepper, ginger & cinnamon, with steamed coconut milk</i>
Mimosa 16 <i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice or rosemary lemonade</i>	Lavender Espresso Tonic 14 <i>house made lavender syrup, stumptown espresso, kina tonic, 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 & Summer Berries 14 <i>served with seasonal 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
Strawberry Shortcake 14 <i>strawberries, honey cornbread, whipped sour cream, basil and bee pollen</i> NUT-FREE, SESAME-FREE	Flora Bakehouse Sourdough Toast 6.5 <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE
Chocolate Croissant Bread Pudding 14 <i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & caramel whipped sour cream</i> NUT-FREE, SESAME-FREE	

FLORA FAVORITES

Snap Pea & Romanesco Scramble 18.5 <i>eggs* or seasoned tofu scrambled with snap peas, roasted romanesco, grilled bok choy, pickled shallots & halloumi, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, AVAILABLE VEGAN & SESAME-FREE	Summer Berry French Toast 17 <i>brioche french toast with fresh strawberries & blueberries, passion fruit curd, cardamom whipped cream & pistachio streusel</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	Spring Pea Hummus Tartine 18 <i>toasted flora bakehouse sourdough with spring pea hummus, whipped garlic, radish & pea vines, served with house salad (add fried egg* for \$3)</i> 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	Oyster Mushroom Tartine 18 <i>toasted flora bakehouse sourdough with garlic-marinated oyster mushrooms, charred onion-daikon cream & feta, served with house salad (add fried egg* for \$3)</i> SESAME-FREE, 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	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
Cauliflower & Corn Frittata 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	Local Roots 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
	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

Featured Local Farms

hayton farms, collins family orchards, alvarez farms, martin family orchards, local roots farm, 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