



M O R N I N G L I B A T I O N S

Flora Bloody Mary	17
<i>cucumber & jalapeño infused vodka, spiced tomato juice & pickled vegetables</i> <i>*contains soy & sesame</i>	
S'More Than Espresso	17
<i>vodka, stumptown espresso, house made vegan s'mores syrup*, chuckanut coffee liqueur, scrappy's chocolate bitters</i> <i>*contains soy</i>	
Mimosa	16
<i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice or rosemary lemonade</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, cardamom & sea salt</i>	
Mango Passion Fruit Nog	10
<i>mango, passion fruit, fresh ginger, lime, agave, hemp seeds, coconut water & coconut milk</i>	
Lavender Espresso Tonic	14
<i>house made lavender syrup, stumptown espresso, kina tonic, soda</i>	

S T A R T E R S

Cinnamon Roll	12
<i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	
Mochi Beignets & Summer Berries	14
<i>served with seasonal coulis</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Strawberry Shortcake	14
<i>strawberries, honey cornbread, whipped cream, basil & bee pollen</i> NUT-FREE, SESAME-FREE	
Chocolate Croissant Bread Pudding	14
<i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & caramel whipped cream</i> NUT-FREE, SESAME-FREE	

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

Summer Berry French Toast	17
<i>brioche french toast with fresh summer berries, passion fruit curd, cardamom whipped cream & pistachio streusel</i> SESAME-FREE, AVAILABLE NUT-FREE	

F L O R A F A V O R I T E S

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	
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	
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	
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	
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	
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	

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	

Oyster Mushroom Tartine	18
<i>toasted flora bakehouse sourdough with garlic-marinated oyster mushrooms, charred onion-daikon cream & feta, served with local roots salad (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	

Brioche Breakfast Sandwich	20
<i>scrambled eggs, white cheddar, smoked crispy rice paper, heirloom tomato, mixed greens & chipotle aioli on a toasted brioche bun, served with breakfast potatoes or cheesy grits</i> NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-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 local roots salad or kale caesar for \$2/add avocado for \$1.5)</i> SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE	

Local Roots Salad	9/16
<i>local roots farms' little gem & red oak lettuces, mizuna and fresh herbs with manchego & sherry-miso vinaigrette</i> GLUTEN-FREE, SESAME-FREE, AVAILABLE VEGAN & NUT-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	

**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