



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

Flora Bloody Mary <i>cucumber & jalapeño infused vodka, spiced tomato juice & pickled vegetables</i> <i>*contains soy & sesame</i>	17
Moonlit Panther <i>vodka, stumptown espresso, house made spiced pumpkin syrup, chuckanut coffee liqueur</i>	17
Mimosa <i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice or rosemary lemonade</i>	16

Vitamin C Kombucha Tonic <i>puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu, cardamom & sea salt</i>	10
Mango Passion Fruit Nog <i>mango, passion fruit, fresh ginger, lime, agave, hemp seeds, coconut water & coconut milk</i>	10
Lavender Espresso Tonic <i>house made lavender syrup, stumptown espresso, kina tonic, soda</i>	14

S T A R T E R S

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

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

Blackberry Pistachio French Toast <i>brioche french toast, fresh blackberries, pistachio butter drizzle, whipped ricotta & pistachio-oat streusel</i> SESAME-FREE	17
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Roasted Potato & Scallion Belgian Waffle <i>roasted potato & scallion belgian waffle, herb butter, hot agave & lime crème fraîche</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	17
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Elote Tartine <i>toasted flora bakehouse sourdough with chipotle roasted corn, peppers & onion, avocado-pepita pistou, cilantro-lime crema & cotija cheese, served with house salad (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	18
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Brioche Breakfast Sandwich <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	20
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Italian Black Bean Burger <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> SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE	21
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House Salad <i>little gem & red oak lettuces, mizuna & fresh herbs with manchego & sherry-miso vinaigrette</i> GLUTEN-FREE, SESAME-FREE, AVAILABLE VEGAN & NUT-FREE	9/16
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Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	9/16
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**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, sesame & soy; cross-contamination may occur.

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

Corn & Heirloom Tomato Scramble <i>eggs* or seasoned tofu scrambled with heirloom cherry tomatoes, grilled corn, walla walla onions, summer squash, zucchini & pecorino romano, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
Rancho Colorado Scramble <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	18.5
Breakfast Platter <i>eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits</i> GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
Biscuits & Gravy <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	10/17
Southern Platter <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	19
Mushroom & Poblano Quiche <i>flaky pastry crust filled with egg custard, roasted poblano peppers, cremini mushrooms, fresh mozzarella, smoked mozzarella, chipotle aioli, served with house salad</i> NUT-FREE, SESAME-FREE	18

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