



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>	
Moonlit Panther	17
<i>vodka, stumptown espresso, house made spiced pumpkin syrup, chuckanut coffee liqueur</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>	
Pumpkin Date Nog	10
<i>pumpkin, dates, almond butter, cinnamon, nutmeg, agave, vanilla extract, 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

Spiced Pumpkin Cinnamon Roll	12
<i>topped with spiced pumpkin cream cheese frosting & maple toasted pecans</i>	
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	
S’mores Beignets	14
<i>mochi beignets, smoky dark chocolate sauce, toasted marshmallows & graham cracker crumbles</i>	
VEGAN, GLUTEN-FREE, 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	

Classic Cinnamon Roll	12
<i>topped with cream cheese frosting & maple toasted pecans</i>	
VEGAN, GLUTEN-FREE, 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	

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

Roasted Carrot & Zucchini Scramble	18.5
<i>eggs* or seasoned tofu scrambled with roasted carrots, zucchini, arugula, pickled shallots & herbed sunflower butter, served with breakfast potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-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 vegan rosemary biscuits or buttermilk biscuits</i>	
<i>(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 & a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i>	
CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	
Mushroom & Poblano Quiche	18
<i>flaky pastry crust filled with egg custard, roasted poblano peppers, cremini mushrooms, fresh mozzarella & smoked mozzarella with chipotle aioli & pickled mustard seeds, served with house salad</i>	
NUT-FREE, SESAME-FREE	

Fig & Brie French Toast	17
<i>brioche french toast, fresh figs, brie crème anglaise, pistachio butter drizzle & pistachio powdered sugar</i>	
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	
Avocado & Pickled Beet Tartine	18
<i>toasted flora bakehouse sourdough with mashed avocado, pickled beets & almond-nigella-pistachio-sesame oil drizzle, served with house salad (add fried egg* for \$3)</i>	
AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE & SESAME-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</i>	
<i>(sub house salad or kale caesar for \$2/add avocado for \$1.5)</i>	
SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE	
House Salad	9/16
<i>little gem & red oak lettuces, mizuna & 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	

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, sesame & soy; cross-contamination may occur.