EST 1991

CAFE FLORA

WEEKEND BRUNCH
8AM - 2:30PM

MORNING LIBATIONS

Flora Bloody Mary **17**
cucumber & jalapeño infused vodka, spiced tomato juice & pickled vegetables
**contains soy & sesame*

Moonlit Panther **17**
vodka, stumptown espresso, house made spiced pumpkin syrup, chuckanut coffee liqueur

Mimosa **16**
cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice or rosemary lemonade

Vitamin C Kombucha Tonic **10**
puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu, cardamom & sea salt

Pumpkin Date Nog **10**
pumpkin, dates, almond butter, cinnamon, nutmeg, agave, vanilla extract, hemp seeds, coconut water & coconut milk

Lavender Espresso Tonic **14**
house made lavender syrup, stumptown espresso, kina tonic, soda

STARTERS

Spiced Pumpkin Cinnamon Roll **12**
topped with spiced pumpkin cream cheese frosting & maple toasted pecans
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

S'mores Beignets **14**
mochi beignets, smoky dark chocolate sauce, toasted marshmallows & house made graham cracker crumbles
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Chocolate Croissant Bread Pudding **14**
warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & caramel whipped cream
NUT-FREE, SESAME-FREE

Classic Cinnamon Roll **12**
topped with cream cheese frosting & maple toasted pecans
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

Yam Fries **9**
served with cayenne aioli
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Flora Bakehouse Buttermilk Biscuit **7**
served with seasonal housemade jam
NUT-FREE, SESAME-FREE

Flora Bakehouse Sourdough Toast **6.5**
served with seasonal housemade jam
VEGAN, NUT-FREE, SESAME-FREE

FLORA FAVORITES

Roasted Carrot & Zucchini Scramble **18.5**
eggs or seasoned tofu scrambled with roasted carrots, zucchini, arugula, pickled shallots & herbed sunflower butter, served with breakfast potatoes or cheesy grits*
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Rancho Colorado Scramble **18.5**
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*
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Breakfast Platter **18**
eggs or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits*
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Biscuits & Gravy **10/17**
housemade mushroom country gravy served over vegan rosemary biscuits or buttermilk biscuits
(add a side of eggs or seasoned tofu for $6)*
SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN

Southern Platter **19**
eggs or seasoned tofu, garlicky greens & a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy*
CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE

Mushroom & Poblano Quiche **18**
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
NUT-FREE, SESAME-FREE

Fig & Brie French Toast **17**
brioche french toast, fresh figs, brie crème anglaise, pistachio butter drizzle & pistachio powdered sugar
SESAME-FREE

Roasted Potato & Scallion Belgian Waffle **17**
roasted potato & scallion belgian waffle, herb butter, hot agave & lime crème fraîche
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Avocado & Pickled Beet Tartine **18**
toasted flora bakehouse sourdough with mashed avocado, pickled beets & almond-nigella-pistachio-sesame oil drizzle, served with house salad (add fried egg for $3)*
AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE & SESAME-FREE

Brioche Breakfast Sandwich **20**
scrambled eggs, white cheddar, house made apple-sage-miso sausage, mixed greens & roasted garlic aioli on a toasted brioche bun, served with breakfast potatoes or cheesy grits*
NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Italian Black Bean Burger **21**
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)
SESAME-FREE, AVAILABLE VEGAN & GLUTEN-FREE

House Salad **9/16**
little gem & red oak lettuces, mizuna & fresh herbs with manchego & sherry-miso vinaigrette
GLUTEN-FREE, SESAME-FREE, AVAILABLE VEGAN & NUT-FREE

Kale Caesar Salad **9/16**
baby kale, parmesan, crispy capers, herbed croutons and house made caesar dressing
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.