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, pomegranate 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

Maple Pecan Beignets **14**
mochi beignets dusted in pumpkin spiced sugar with maple-date caramel & candied pecans
VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE NUT-FREE

Cranberry Orange Croissant Bread Pudding **14**
warm flora bakehouse cranberry orange croissant, candied orange peel & cardamom 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

FROM THE GRIDDLE

Forager Scramble **18.5**
eggs or seasoned tofu scrambled with butternut squash, chanterelle mushrooms, lacinato kale & herbed chevre, 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

Spiced Cauliflower Quiche **18**
flaky pastry crust filled with egg custard, roasted cauliflower, onions & leeks, smoked paprika, cumin, coriander, spinach & gruyere with sage-miso aioli & pickled shallots, served with house salad*
NUT-FREE, SESAME-FREE

Spiced Pear French Toast **17**
brioche french toast, spiced pear & sultana compote, brie crème anglaise & pistachio butter
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

SANDWICHES & SALADS

Sweet Potato Hummus Tartine **18**
toasted flora bakehouse sourdough with sweet potato hummus, pickled daikon, chimichurri & crispy chickpeas, served with house salad (add fried egg for $3)*
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Brioche Breakfast Sandwich **20**
scrambled eggs, pepper jack cheese, smoky maple roasted carrots, 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.