Floret
BY CAFE FLORA



BREAKFAST

BREAKFAST AVAILABLE: 6AM - 1PM

Breakfast Platter **20**
choice of eggs or seasoned tofu and served w/ a choice of two sides: crispy potatoes, cheesy grits, garlicky greens, or sourdough toast*
GLUTEN FREE $2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME

Autumn Scramble **20**
choice of eggs or tofu with butternut squash, mushrooms, and spinach with herbed goat cheese served w/ a choice of crispy potatoes, cheesy grits, garlicky greens or sourdough toast*
GLUTEN-FREE $2, NUT-FREE, AVAILABLE VEGAN

Southern Platter **22**
eggs or seasoned tofu, garlicky greens & a bakehouse buttermilk biscuit, topped with mushroom country gravy*
CONTAINS NUTS, SESAME-FREE

SoDo Breakfast Sandwich **22**
scrambled eggs & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado $2)*
AVAILABLE GLUTEN-FREE $2, NUT-FREE

French Toast **19**
macrina brioche topped with apple compote, spiced oat crumble, mascarpone whip, apple cider caramel sauce & pure maple syrup
NUT-FREE

Yogurt & Granola Bowl **16.5**
local zoi yogurt, apple compote, honey,and bakehouse granola
GLUTEN-FREE, CONTAINS NUTS

Cheesy Grits **7.5**
creamy polenta with smoked mozzarella
GLUTEN-FREE, NUT-FREE

STARTERS

Cinnamon Roll **12**
classic cinnamon roll topped with spiced pumpkin cream cheese frosting
VEGAN, NUT-FREE

Dark Chocolate Pistachio Coffee Cake **7**
served warm
GLUTEN FREE, SESAME FREE

Flora Bakehouse Buttermilk Biscuit **8**
served with seasonal jam
NUT-FREE, SESAME-FREE

Yam Fries **10**
served with garden aioli
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

Garlicky Yam Fries **12**
fresh garlic, parmesan & cilantro served with garden aioli
GLUTEN-FREE, NUT-FREE AVAILABLE VEGAN

Seasonal Soup **8/10**
ask your server for today's selection

Emerald City Chips **6.5**
potato chips made daily with house seasoning
VEGAN, GLUTEN-FREE, NUT-FREE

Maple Chili Brussels Sprouts **12**
crispy brussels sprouts tossed in a maple chili sauce
VEGAN, GLUTEN-FREE, NUT-FREE, CONTAINS SESAME SEEDS

Sweet Potato Hummus Plate **16**
sweet potato hummus, toasted pepitas, chimichurri, crumbled feta, served with toasted bakehouse sourdough, celery and carrots
NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR $2, CONTAINS SESAME

Black Bean & Zucchini Quesadilla **18**
savory black beans, roasted zucchini, mama lil's peppers, cheese, topped with cilantro served with sour cream and roasted tomato salsa (add seasoned tofu for $2, contains sesame)

ENTREES & SALADS

Portobello Mushroom French Dip **22**
portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries
NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR $2, CONTAINS SESAME

Black Bean Burger **22**
housemade black bean burger topped with roasted garlic-lemon aioli, leek-onion jam and arugula on a macrina bun, served w/ yam fries (add tillamook cheddar $1, add avocado $2)
CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR $2

Sweet & Spicy Crispy Tofu Sandwich **22**
crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles on a macrina bun served w/ yam fries
NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR $2

Grain Bowl **24**
brown rice with chimichurri, arugula, roasted broccoli & cauliflower, harissa chickpeas, sliced radish, pickled red onion, lemon-herb yogurt (add an egg $3, add crispy tofu $3)
VEGAN, GLUTEN-FREE, NUT-FREE

Fettuccine Marsala *(available after 1pm)* **24**
wild mushrooms, garlic, shallots, spinach, fresh sage, marsala cream sauce and grated parmesan

Avocado Toast **20**
bakehouse sourdough w/ avocado and roasted beets in a spiced yogurt marinade, topped with nigella seed oil and micro greens served w/ a salad tossed in apple-maple vinaigrette (add an egg for $3)*
CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR $2

Fall Panzanella Salad **22**
arugula, radicchio, fennel, roasted delicata squash, crisp apple, herbed croutons, candied pecans, & gorgonzola, tossed in apple-maple vinaigrette
CONTAINS NUTS, AVAILABLE VEGAN, NUT-FREE, AND GLUTEN FREE

Caesar Salad **18**
baby kale & romaine lettuce, housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers
AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE

DESSERT

Coconut Cake **14**
four layers of coconut cake with almond-coconut cream filling & cream cheese frosting topped with mango coulis
VEGAN, SESAME FREE, CONTAINS NUTS

Fudge Brownie **6.5**
VEGAN, GLUTEN-FREE

Roasted Apple Crisp **14**
honeycrisp apple topped with spiced oat crumble served warm with tillamook vanilla bean ice cream
GLUTEN-FREE, NUT-FREE *NOT AVAILABLE TO-GO

Toffee Chocolate Chip Cookies **5**
CONTAINS NUTS

**consuming raw or undercooked eggs may increase your risk of food borne illness*

please inform your server of food allergies or dietary restrictions before ordering. our food is prepared in kitchens that contain nuts, gluten & dairy

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COCKTAILS

Garden Mary 19
house blend of tomato juice and spices, vodka

Madison Street Mimosa 20
sparkling wine, pama liqueur, passion fruit, blood orange, pomegranate puree and orange juice

Layover Lemondrop 19
rosemary lemon infused vodka, lavender syrup, orange curacao

Purple Rain 19
butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose

Market Manhattan 22
rye whiskey, earl grey infused vermouth, angostura bitters

Sugar Plumdrop 22
absolut vanilla vodka, pama pomegranate liqueur, plum puree

Daisy Side Car 21
bourbon, curacao, honey syrup, lemon

Passion Fruit Margarita 19
tequila, passion fruit puree, brovo curacao, lime

Maple Old Fashioned 22
bourbon, housemade smoked maple syrup, bitters

Spiced Plum Mule 19
vodka, spiced plum puree, lime juice, ginger beer

Hot Buttered Rum 22
dark rum, housemade buttered rum batter

WINE

ROSE & BUBBLES

Opera *brut* 16

Chandon *brut rose* 18

Mionetto *prosecco* 16

Kind Stranger *rose* 15.5

WHITES

Novelty Hill *chardonnay* 16

Anne Amie *pinot gris* 15.5

Matthews *sauvignon blanc* 16.5

REDS

In Sheep's Clothing *cabernet* 16.5

Violet Hill *pinot noir* 16.5

BEER & CIDER

Bodhizafa IPA *16/20oz draft* 12/14

Stoup Sandals & Flannels IPA *16/20oz draft* 12/14

pFriem Pilsner *16/20oz draft* 12/14

Georgetown Tavern Lager *16/20oz draft* 12/14

Rainier Tall Boy *16oz can* 8

Space Needle West Coast IPA *16oz can* 12

Mac and Jack's Amber Ale *16oz can* 12

Yonder Hard Cider *16oz can* 12

Schilling Cider - Seasonal *12oz can* 9

San Juan Seltzer - Seasonal *12oz can* 10

Fremont n/a IPA *12oz can* 8

Athletic n/a Lager *12oz can* 8

JUICES & ELIXIRS

Ginger Peach Kombucha Tonic 8.5
kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu & citrus

Rosemary Lemonade 8
housemade lemonade infused w/ rosemary

Seattle Soda 4.5
cola, diet cola, lemon-lime, ginger beer

Juice 6
orange, grapefruit & cranberry

ESPRESSO, ETC

Hot Caramel Apple Cider 7.5
apple cider, house made caramel

Lavender Fields Latte 8.25
lavender, honey, oat milk & espresso

Earl Grey Latte 7.7
earl grey syrup, vanilla, espresso, choice of milk

Cardamom Rose Latte 7.7
cardamom rose syrup, your choice of milk & espresso

Peppermint Bark Latte 7.7
peppermint syrup, white and dark chocolate, your choice of milk & espresso

Smoky Maple Latte 7.7
housemade smoked maple syrup, your choice of milk & espresso

Portal Tea Co. Teas 4.75

Chai 6.5/7.5

Matcha 6.5/7.5

Espresso Doppio 3.75

Americano 5.00

Cappuccino 5.35/6.35

Latte 5.6/6.6

Mocha 6.7/7.7

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