

ORGANIC LOOSE LEAF TEAS *individual pot of tea* 5

ORGANIC BLACK TEA *(full caffeine)*

english breakfast

rich, full-bodied blend of malty assam and ceylon

assam

full body and malty sweet tasting tea from India

earl la crème

classic earl grey with hints of vanilla

ORGANIC GREEN TEA *(medium caffeine)*

jasmine blueberry

organic blueberries are mingled with jasmine green tea

spring green

unique buttery flavor and light sweet taste

brown rice green

matcha green tea blended with toasted brown rice

roasted la creme *(contains trace amount of dairy)*

a twist on green tea with vanilla & white chocolate

yerba mate

this pure yerba mate from Brazil is not aged for a fresher greener taste

that is bursting with minerals, vitamins and full of energy

ORGANIC HERBAL TEA *(caffeine free)*

chamomile

calming organic Egyptian chamomile

peppermint

soothing and refreshing, peppermint is known as a digestive tonic

wonder woman

nettles, raspberry leaf, peppermint, chamomile, ginger,

dandelion leaf, oatstraw, horsetail, stevia & rose petals

coconut lavender

coconut, lavender, rooibos

aphroditea

damiana, kava kava, cinnamon, ginger, clove, licorice, cardamom,

anise, rose petals

executive chef: JANINE DORAN *sous chef:* CHEYENNE PEACOCK

GARDEN FLORA

cucumber jalapeño infused vodka with house blend of tomato juice, spices & pickled vegetables

11

MIMOSA

cava with choice of orange juice, grapefruit juice, rosemary lemonade, or cranberry ginger cider

9

FORBIDDEN FRUIT

thatcher's blood orange liqueur, st. germaine, cava float

11

EARL GREY FRENCH 75

remedy teas earl grey infused gin, lemon, gluten-free ipa syrup, scrappy's black lemon bitters, cava float

11

PASSIONFRUIT MANGO NOG

a decadent blend of passionfruit, mango, coconut milk, hemp seeds, lime, & agave - loaded with vitamin C, vitamin A, iron & electrolytes

7

ALKALIZING VITAMIN C KOMBUCHA TONIC

kombucha infused with fresh grapefruit & lime, mint, cardamom, cayenne, agave, sea salt, and camu powder to supercharge your immune system and jumpstart digestion

8

CARA CARA CARROT JUICE

a refreshing blend of cold pressed cara cara oranges, carrots, grapefruits, and ginger root - packed with vitamin C and beta carotene to promote a strong immune system and healthy eyes

4/shot
8/glass



CINNAMON ROLL

*baked fresh every morning with caramelized sugar, maple toasted pecans, and vanilla icing V, SF**

5.75

BEIGNETS

deep fried yeast pastries, lemon curd, basil-vanilla anglaise

6/8

CARROT CAKE MUFFINS

topped with cream cheese "mascarpone" and toasted pecans V, GF

5

CAFE FLORA *brunch*

from the griddle	ROASTED RHUBARB WAFFLE	12
	<i>cornmeal waffle, roasted rhubarb, toasted almonds & coconut, lemon-ginger “mascarpone”, rhubarb coulis</i> GF, V	
	CHERRY LEMON FRENCH TOAST	12
	<i>columbia city bakery brioche dipped in rich egg batter, lemon curd, sour cherry compote, pistachio streusel, & honey yogurt</i> SF	
	GRAPEFRUIT, MILK & HONEY PANCAKES	8/12
	<i>oat pancakes, grapefruit curd, honey yogurt whipped cream, & toasted pistachios</i> SF	
featured	ORANGE & CARDAMOM PORRIDGE	9
	<i>almond milk & cardamom farro porridge, coconut, hemp & flax seeds, mulberries, pepitas, cara cara oranges, & raspberry jam</i> GF, V	
	POLENTA EGGS BENEDICT	14
	<i>herbed polenta cake, poached eggs, rich hollandaise, arugula, grilled rapini</i>	
sides	<i>eggs or seasoned tofu</i>	4
	<i>cheesy grits or roasted potatoes</i>	4
	<i>smoky collard greens or garlicky greens</i>	5
	<i>columbia city multi-grain sunflower toast with housemade jam</i>	2.5
	<i>fresh fruit bowl</i>	6
	<i>house salad / caesar salad</i>	7/11

please inform your server of food allergies or dietary restrictions

GF = gluten free / * available gluten free (our fryer is used for items containing gluten)

V = vegan / * available vegan

SF = soy free / * available soy free

brunch specialties	BISCUITS & GRAVY	6/12
	<i>housemade rosemary bisuits, vegan country gravy</i> V	
	HOPPIN’ JOHN FRITTERS	14
	<i>black-eyed pea cakes, cayenne aioli, apple-mint relish, smoky collard greens, cheesy grits</i> GF, V*	
	SOUTHERN PLATTER	14
	<i>eggs or seasoned tofu, smoky collard greens & a housemade rosemary biscuit with vegan country gravy</i> V*	
	BREAKFAST PLATTER	13
	<i>eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit</i> GF, V*	
	BREAKFAST QUESADILLA	14
	<i>roasted yams, poblano peppers, corn, & pepper jack cheese inside an egg wrapped flour tortilla, topped with snappy sauce & tomatillo salsa, served with mixed greens</i>	
	\$2 to add avocado slices and lime creme fraiche	
	HUEVOS RANCHEROS	15
	<i>blue corn tortillas, black beans, pico de gallo, tomatillo verde, lime crema, avocado, micro greens, over easy eggs or seasoned tofu</i> GF, V*, SF*	
scrambles	scrambles are served with a choice of cheesy grits or roasted potatoes \$2 to substitute fruit or greens as a side	
	ROASTED BRUSSELS & PORTOBELLO SCRAMBLE	13
	<i>eggs or seasoned tofu, roasted brussels sprouts, portobello mushrooms, sauteed leeks, lemon parsley pesto, & pecorino</i> GF, V*, SF*	
	ASPARAGUS SCRAMBLE	13
	<i>eggs or seasoned tofu, asparagus, lacinato kale, spinach, red onion, fresh garlic, & feta</i> GF, V*, SF	
	RANCHO COLORADO SCRAMBLE	13
	<i>eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis, & sweet corn, queso fresco, blue corn tortilla chips</i> GF, V*	

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