

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

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:* EVAN PACHOLSKI

GARDEN FLORA

11

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

MIMOSA

9

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

RISE AND SHINE

11

bourbon, brVo amaro #14, stumptown cold brew coffee, vanilla-bourbon infused coconut cream

FORBIDDEN FRUIT

11

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

EARL GREY FRENCH 75

11

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

PASSIONFRUIT MANGO NOG

7

passionfruit, mango, coconut milk, hempseed, lime, & agave

ALKALIZING VITAMIN C KOMBUCHA TONIC

8

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

PINEAPPLE CUCUMBER BASIL JUICE

4/shot
8/glass

cold pressed pineapple, cucumber, orange and basil



CINNAMON ROLL

5.75

caramelized sugar, maple toasted pecans, and vanilla icing V, SF*

BEIGNETS

6/8

deep fried yeast pastries, raspberry-orange coulis, basil creme anglaise

CARROT CAKE MUFFINS

5

topped with spiced walnut streusel crumble V, GF

CAFE FLORA *brunch*

from the griddle	ROASTED RHUBARB WAFFLE 12
	<i>cornmeal waffle, roasted rhubarb, toasted almonds & coconut, lemon-ginger "mascarpone", rhubarb compote GF, V</i>
	STRAWBERRY BASIL FRENCH TOAST 12
	<i>columbia city bakery brioche dipped in rich egg batter, strawberry coulis, basil-almond pesto, lemon whipped cream, fresh strawberries, basil chiffonade, feuilletine flake SF</i>
RASPBERRY LEMON RICOTTA PANCAKES 8/12	
<i>ricotta pancakes, lemon curd, whipped cream, farm fresh raspberries, & poppy seeds SF</i>	
STRAWBERRY CARDAMOM PORRIDGE 9	
<i>almond milk & cardamom brown rice porridge, coconut, hemp seeds, mulberries, pepitas, & fresh strawberries GF, V</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 biscuits, vegan country gravy V</i>
	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 GF, V*, SF*</i>
	SOUTHERN PLATTER 14
	<i>eggs or seasoned tofu, smoky collard greens & a housemade rosemary biscuit with vegan country gravy V*</i>
BREAKFAST PLATTER 13	
<i>eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit GF, V*</i>	
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	
HOPPIN' JOHN FRITTERS 14	
<i>black-eyed pea cakes, cayenne aioli, apple-mint relish, smoky collard greens, cheesy grits GF, V*</i>	

scrambles are served with a choice of cheesy grits or roasted potatoes \$2 to substitute fruit or greens as a side

scrambles	PORTOBELLO & KALE SCRAMBLE 13
	<i>eggs or seasoned tofu, lacinato kale, portobello mushrooms, sauteed leeks, lemon parsley pesto, & pecorino GF, V*, SF*</i>
	SUMMER SQUASH & SPINACH SCRAMBLE 13
<i>eggs or seasoned tofu, roasted summer squash, spinach, walla walla onions, & goat cheese GF, V*, SF</i>	
RANCHO COLORADO SCRAMBLE 13	
<i>eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis & sweet corn, queso fresco, blue corn tortilla chips GF, V*</i>	

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