

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

relief

this blend of lemongrass, rosehips, ginger, licorice root, sage,

peppermint, & cloves helps provide a blast of deep mentholated relief

for colds and allergies

executive chef: JANINE DORAN *sous chef:* KEELY VANDERFORD

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

BOOMERANG BILL'S

11

bourbon, broVo boomerang liqueur, communitea kombucha, scrappy's orleans bitters, pink peppercorn tincture

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

PEAR CARROT TUMERIC GINGER JUICE

4/shot
8/glass

cold pressed pear, carrot, tumeric, and ginger root



CINNAMON ROLL

5.75

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

BEIGNETS

6/8

deep fried yeast pastries, cherry coulis, amaretto creme anglaise

MORNING GLORY MUFFINS

5

carrot, apple, & currant muffins with pecan streusel V, GF, SF

CAFE FLORA *brunch*

from the griddle

CRANBERRY APPLE WAFFLE <i>cornmeal waffle, spiced apple compote, dried cranberries, lemon “mascarpone”, candied pepitas</i> GF, V	12
BUTTERNUT FRENCH TOAST <i>Columbia City Bakery brioche french toast, maple roasted butternut, whipped cream, toasted walnuts, shaved white chocolate, warm maple syrup</i> SF	12
GINGERBREAD PANCAKES <i>gingerbread pancakes, whipped cream, candied rosemary, orange glaze, powdered sugar</i> SF	8/12
PEAR CARDAMOM PORRIDGE <i>almond milk & cardamom brown rice porridge, coconut, almonds, mulberries, pepitas, & pears</i> GF, V, SF	9



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
V = vegan / * available vegan
SF = soy free / * available soy free

brunch specialties

BISCUITS & GRAVY <i>housemade rosemary biscuits, vegan country gravy</i> V	6/12
HUEVOS CUBANOS <i>blue corn tortillas, black beans, avocado-pepita pistou, fried sweet plantains, pickled red onion, cotija, micro cilantro, over medium eggs or seasoned tofu</i> GF, V*, SF*	15
SOUTHERN PLATTER <i>eggs or seasoned tofu, smoky collard greens & a housemade rosemary biscuit with vegan country gravy</i> V*	14
BREAKFAST PLATTER <i>eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit</i> GF, V*	13
BREAKFAST QUESADILLA <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	14
HOPPIN’ JOHN FRITTERS <i>black-eyed pea cakes, cayenne aioli, apple mint relish, smoky collard greens, cheesy grits</i> GF, V* scrambles are served with a choice of cheesy grits or roasted potatoes \$2 to substitute fruit or greens as a side	14
NORTHWEST “LOX” SCRAMBLE <i>eggs or seasoned tofu, smoked carrots, shaved red onion, “cream cheese”, fried capers, & fresh dill</i> GF, V*, SF*	13
FORAGER SCRAMBLE <i>eggs or seasoned tofu, roasted delicata squash, hedgehog & shimeji mushrooms, sage, & goat cheese</i> GF, V*, SF	13
RANCHO COLORADO SCRAMBLE <i>eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis & sweet corn, queso fresco, blue corn tortilla chips</i> GF, V*	13

scrambles