

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:* RACHEL MEYERS

morning squeezes & libations

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,
pomegranate juice, rosemary lemonade, or cranberry ginger cider*

RISE & SHINE

11

*vanilla bean & cacao nib infused tequila, stumptown cold brew,
pistachio orgeat, amaro montenegro, orange bitters*

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

GOLDEN MILK

7

*warm coconut milk spiced with turmeric, black pepper, ginger,
cardamom, coriander, & lightly sweetened with coconut sugar*



starters

PISTACHIO CHOCOLATE BAKED BRIOCHE

6

*columbia city bakery brioche soaked in rose syrup,
chocolate pistachio frangipane, & toasted pistachios* SF

CINNAMON ROLL

5.75

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

STRAWBERRY ALMOND MUFFINS

5

topped with citrus olive oil glaze & toasted almonds

V, GF, SF

from the griddle

RHUBARB WAFFLE 12
cornmeal waffle, roasted rhubarb, rhubarb rose jam, sweet tahini butter, cardamom walnut crumble **GF, V, SF**

MILK & HONEY PANCAKES 12
buttermilk oat pancakes, grapefruit curd, pistachio granola, honey yogurt whipped cream, mint

RADISH AVOCADO TOAST 10
multigrain sunflower toast, mashed avocado & spring peas, local radishes, sesame salt, pea shoots, mint parsley gremolata **V, SF**
 \$4 to add two cage-free eggs



cheesy grits or roasted potatoes 4

smoky collard greens or garlicky greens 5

columbia city multi-grain sunflower toast with housemade jam 2.5

fresh fruit bowl 6

house salad / caesar salad 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

sides

brunch specialties

BISCUITS & GRAVY 6/12
housemade rosemary biscuits, vegan country gravy **V**

HUEVOS CUBANOS 15
blue corn tortillas, black beans, avocado-pepita pistou, fried sweet plantains, pickled red onion, cotija, micro cilantro, over medium eggs or seasoned tofu **GF, V*, SF***

SOUTHERN PLATTER 14
eggs or seasoned tofu, smoky collard greens & a housemade rosemary biscuit with vegan country gravy **V***

BREAKFAST PLATTER 13
eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit **GF, V***

BREAKFAST QUESADILLA 14
roasted yams, poblano peppers, corn, & pepper jack cheese inside an egg wrapped flour tortilla, topped with snappy sauce & tomatillo salsa, served with mixed greens
 \$2 to add avocado slices and lime creme fraiche

CAJUN MUSHROOMS 'N' GRITS 14
cajun-grilled oyster mushrooms, cheesy grits, redeye gravy, fresh sorrel & tomato relish, chives **GF, SF**

scrambles

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

SPRING ASPARAGUS SCRAMBLE 13
eggs or seasoned tofu, roasted asparagus, spring onions, lemon ricotta, chive blossoms **GF, V***

RANCHO COLORADO SCRAMBLE 13
eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis & sweet corn, queso fresco, blue corn tortilla chips **GF, V***

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

CAFE FLORA
 brunch