

Breakfast Menu

Available 9am – 2pm



Sweet Beginnings

Great with coffee or tea for a light breakfast or share with a friend as a sweet appetizer!

Cinnamon Roll - \$5

An irresistible morning indulgence rolled up with all of the usual suspects; sticky caramelized sugar, toasted pecans, and vanilla icing baked fresh every morning and served warm. (vegan)

Fresh Fruit Parfait - \$5

Layers of fresh seasonal berries, organic yogurt and berry coulis topped with our house-blend of crunchy granola and local wild-flower honey.

Eggs and Tofu Scrambles

Free-range eggs scrambled to order and served with fruit garnish and choice of roasted potatoes, cheesy grits or seasonal fruit. All scrambles are gluten-free and available vegan with seasoned tofu.

Flora Morning - \$9

Scramble eggs, fresh baby spinach, caramelized onions, chopped tomatoes, and Parmesan cheese.

Heirloom Tomato & Corn Scramble - \$9

Scrambled eggs with grilled Walla Walla sweet onions, yellow corn and fresh dill, topped with local heirloom tomatoes and Cotija cheese.

Spring Mushroom Scramble - \$9

Scramble eggs with Walla Walla spring onions, grilled crimini mushrooms, fresh tarragon and chives, topped with gruyere cheese.

Basic Breakfast * - \$9

Two eggs, scrambled or fried, with soy sausage, choice of side and multi-grain toast. (Add an egg \$1 each)

Breakfast Specialties

Breakfast Quesadilla - \$10.5

A flour tortilla filled with roasted yam, poblano peppers, corn and Pepper Jack cheese wrapped with egg topped with “Snappy Sauce”, tomatillo salsa, lime crème fraîche and served with wild greens dressed in cilantro vinaigrette.

Quiche Ratatouille - \$10.5

Fresh herbs and a blend of Parmesan, Cheddar, and Smoked Mozzarella cheeses baked with the traditional custard and topped with a smoky eggplant ratatouille. Served with wild greens dressed in balsamic vinaigrette.

Breakfast Sides

Eggs- 2.5

Seasoned Tofu- 2.5

Soy Sausage- 3.5

Roasted Potatoes- 2.25

Cheesy Grits- 2.25

Fresh Fruit Bowl- 4.95

Multi-Grain Toast- 1.5

Lunch Sides

Bucket of yam fries – 4.5

Cayenne aioli - .5

Tahini - .5

Lunch Menu

Available 11am-5pm

Fresh Salads & Soups

Soup of the Day - \$4.5/5.5

Soup and Salad - \$9.5

Cup of soup of the day and small house salad.

House Salad - \$6.5/8.5

Organic wild greens dressed in our herbed-balsamic vinaigrette and garnished with fresh shredded carrots, beets, sliced cucumber and toasted sunflower seeds (vegan & gluten free).

Caesar -

\$6.50/\$8.50

Crispy Romaine hearts, herbed croutons and grated Parmesan cheese tossed in creamy Caesar dressing and garnished with fried capers and fresh lemon (available vegan & gluten free).

Add Gorgonzola for \$.50

Nectarine & Lemon Cucumber Salad - \$10

A spicy salad mix of mizuna, peppergrass, tat soi and nasturtium petals, with fresh nectarines and lemon cucumbers tossed in a ginger lemon pistachio dressing. (vegan and gluten-free)

Billy's Heirloom Caprese Salad - \$10

Billy's heirloom tomatoes, fresh Mozzarella, green and opal basil, and a balsamic vinegar reduction. (available vegan and gluten-free)

Hand-Crafted Sandwiches

Made fresh to order and served with choice of fresh-cut yam fries, organic seasonal greens or soup of the day (Add \$1 for soup) All available vegan.

French Dip - \$12

Thin-sliced grilled portabella mushrooms with caramelized onions and melted Swiss cheese on a grilled seeded baguette; served with our hot roasted garlic and mushroom jus.

Market-Fresh Bagel Sandwich - \$12

Fresh heirloom tomato, crisp sunflower sprouts, herb-dressed lemon cucumbers, Walla Walla sweet onions & radishes on a lightly toasted pumpernickel bagel with whipped cream cheese accented with fresh lemon zest.

Apricot BBQ Field Roast - \$12

Locally crafted Field Roast smothered with house made apricot barbecue sauce on a grilled sandwich roll with spicy coleslaw and served with a side of fresh grilled corn.

Black Bean Burger - \$10

Grilled chipotle black bean burger topped with sweet red onion confit and cayenne aioli served on a grilled Columbia City Bakery potato roll.

Falafel - \$10

Traditional chickpea croquettes on warm pita with shredded green-leaf lettuce, sliced cucumber, and chopped tomatoes. Served with our herb-lemon dressed red quinoa salad and house made tahini sauce. (vegan & available gluten free)

Add crumbled Feta for \$.75

Stone-Fired Pizzas

Fresh baked on our thin herbed whole-wheat crust and available on our own gluten-free crust by request add \$1.

Sweet Corn Heirloom - \$13

Roasted garlic pinenut pistou, with corn, Cotija cheese, fresh heirloom tomatoes, basil and dill. (available vegan)

Peperonata- \$13

An Italian mixture of Tommemakers farm sweet peppers, capers, green olive tapanade, fresh herbs with a roasted garlic Ricotta and toasted pinenuts.

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