

SWEET BEGINNINGS

BEIGNETS  (ben-YAY)

Traditional New Orleans deep fried yeast pastries, powdered sugar, vanilla bean crème anglaise and mixed berry coulis. **order of (3)** 4.00 **order of (5)** 6.00

CINNAMON ROLL

An irresistible morning indulgence rolled up with all of the usual suspects; sticky caramelized sugar, crunchy nuts and vanilla icing baked fresh and served warm. (vegan) 5.00

FROM THE GRIDDLE

NECTARINE-GINGER FRENCH TOAST

Hand crafted artisan bread slices grilled in a rich cinnamon egg batter topped with local nectarines and spiced almond slivers. Served with ginger-cinnamon whipped cream. 9.00

PEACH –BOURBON PANCAKES

Rich buttermilk pancakes are topped with fresh local peaches, a creamy vanilla-bourbon peach puree and spiced candied pecans 9.50

BLUEBERRY-ALMOND MASCARPONE

WAFFLE

Our crunchy cornmeal waffle topped with fresh local blueberries, blueberry puree and vegan almond mascarpone. (vegan and gluten free) 8.00

IRISH OATMEAL

Steel cut oats served with mixed fresh seasonal berries, spiced almonds, brown sugar and choice of milk. (available vegan) 6.00

EGGCELLENT SELECTIONS

All scrambles are gluten-free and available vegan with organic tofu, add 1.00.

Substitute seasonal greens or fruit as a side for 1.00

BREAKFAST QUESADILLA

A flour tortilla filled with roasted yam, poblano peppers, corn and Pepper Jack cheese wrapped with egg topped with “Snappy Sauce” and tomatillo salsa. Served with lime crème fraîche and wild greens dressed in cilantro vinaigrette. 10.50

SUMMER MUSHROOM SCRAMBLE

Scrambled eggs with Walla-Walla green onions, grilled crimini mushrooms, fresh tarragon and chives topped with Gruyere cheese. Served with fruit garnish and choice of roasted potatoes or cheesy grits. 10.00

HEIRLOOM TOMATO CORN SCRAMBLE

Scrambled eggs with grilled Walla-Walla sweet onions, yellow corn and fresh dill topped with local heirloom tomatoes and Cotija cheese. Served with fruit garnish and choice of roasted potatoes or cheesy grits. 10.00

FLORA MORNING SCRAMBLE

Scrambled eggs with fresh baby spinach and caramelized onions topped with chopped roma tomatoes and Parmesan cheese; served with fruit garnish and choice of roasted potatoes or cheesy grits. 10.00

BASIC BREAKFAST

Two eggs “your way” (scrambled or fried) with soy sausage, fruit garnish, choice of potatoes or cheesy grits, and multigrain toast with house made jam. 9.50

SAVORY SELECTIONS

HOPPIN’ JOHN FRITTERS  

Savory black eyed pea cakes, spicy cayenne aioli, roasted red pepper & corn relish, smoked mushroom collard greens and cheesy grits. (gluten free and available vegan) 10.5

BREAKFAST TORTA 

Farm fresh eggs served over-medium on a warm Ciabatta roll topped with roasted poblano strips, grilled red onions and Queso Fresco. Served with a grilled tomato-chipotle salsa and black beans. (Available vegan and gluten free) 10.50

CHEVRE AND MUSHROOM EN CROUTE

Savory pastry crust filled with an herbed summer mushroom ragout, Chevre and scrambled eggs finished with a rich red wine sauce. Served with fresh fruit garnish and organic seasonal greens. 12.00

MARKET FRESH BAGEL SANDWICH

Fresh heirloom tomato, crisp sunflower sprouts, herb-dressed lemon cucumbers, Walla-Walla sweet onions & radishes on a toasted pumpernickel bagel with whipped cream cheese accented with fresh lemon zest. Served with organic seasonal greens (available vegan). 12.00

CAESAR SALAD 




Hearts of romaine, Caesar dressing, fried capers, croutons and Parmesan cheese. (available vegan & gluten free) 8.50

SOUP AND SALAD

Soup of the day and a salad of organic seasonal greens with balsamic vinaigrette. 9.50

SIDE DISHES

CHEESY GRITS	2.25
ROASTED POTATOES	2.25
SOY SAUSAGE	3.50
SPICY COLLARD GREENS	3.50
CUP OR BOWL OF SOUP	4.50/5.50
TOAST WITH HOUSEMADE JAM	2.50
SIDE EGGS OR TOFU	2.50

-  : These items are featured in our Cookbook
-  : Consuming raw or undercooked eggs may increase your risk of food borne illness
-  : Not for the spice intolerant