

remedy teas

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

roasted la creme *(contains trace amount of dairy)*

a twist on green tea with vanilla & white chocolate

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

red earl

fine bergamot essence blended with pure rooibos and bold citrus

so you can enjoy the flavor of earl grey without the kick

coconut lavender

coconut, lavender, rooibos

aphroditea

damiana, kava kava, cinnamon, ginger, clove, licorice, cardamom,

anise, rose petals

executive chef: JANINE DORAN *sous chef:* CHEYENNE PEACOCK

morning squeezes & libations

GARDEN FLORA

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

11

MIMOSA

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

9

FORBIDDEN FRUIT

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

11

PASSIONFRUIT MANGO NOG

a decadent blend of passionfruit, mango, coconut milk, hemp seeds, lime, & agave - loaded with vitamin C, vitamin A, iron & electrolytes

7

ALKALIZING VITAMIN C KOMBUCHA TONIC

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

8

POMELO BLOOD ORANGE CARROT JUICE

A vibrant blend of fresh pressed blood oranges, pomelos, carrots, cara cara oranges, apples, & ginger - loaded with vitamin C, beta-carotene, and age-defying anti-oxidants

4/shot
8/glass



starters

CINNAMON ROLL

*baked fresh every morning with caramelized sugar, maple toasted pecans, and vanilla icing V, SF**

7.5

BEIGNETS

deep fried yeast pastries, grapefruit curd, vanilla anglaise

5.5/7.5

HORCHATA MUFFINS GF, V

5

Parties of 6 or greater - we do not offer split/separate checks.
Feel free to discuss your options with your server. Thank you!

CAFE FLORA *brunch*

from the griddle	CANDIED KUMQUAT GINGER WAFFLE	12
	<i>cornmeal waffle, candied kumquats, ginger lime “mascarpone”, toasted coconut, blood orange coulis, shaved chocolate GF, V</i>	
new	LEMON CHERRY FRENCH TOAST	12
	<i>columbia city bakery brioche dipped in rich egg batter, lemon curd, sour cherry compote, pistachio streusel, & honey yogurt SF</i>	
new	GRAPEFRUIT, MILK & HONEY PANCAKES	8/12
	<i>oat pancakes, grapefruit curd, honey yogurt whipped cream, & toasted pistachios</i>	
new	BLOOD ORANGE & CARDAMOM PORRIDGE	9
	<i>almond milk & cardamom brown rice porridge, coconut, hemp & flax seeds, mulberries, pepitas, blood oranges, & raspberry jam 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 bisuits, vegan country gravy V</i>	
	HOPPIN’ JOHN FRITTERS	14
	<i>black-eyed pea cakes, cayenne aioli, apple-mint relish, smoky collard greens, cheesy grits GF, V*</i>	
	SOUTHERN PLATTER	14
	<i>eggs or seasoned tofu, smoky collard greens & a housemade rosemary biscuit with vegan country gravy V*</i>	
brunch specialties	BREAKFAST PLATTER	13
	<i>eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit GF, V*</i>	
brunch specialties	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 \$2 to add avocado slices and lime creme fraiche</i>	
brunch specialties	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>	

scrambles	scrambles are served with a choice of cheesy grits or roasted potatoes \$2 to substitute fruit or greens as a side	
	ROASTED BRUSSELS & PORTOBELLO SCRAMBLE	13
	<i>eggs or seasoned tofu, roasted brussels sprouts, portobello mushrooms, sauteed leeks, lemon parsley pesto, & pecorino GF, V*, SF*</i>	
	BUTTERNUT SQUASH SCRAMBLE	13
	<i>eggs or seasoned tofu, roasted butternut squash, caramelized onions, spinach, & feta GF, V*, SF</i>	
scrambles	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*