



BREAKFAST: 6AM - 1PM
LUNCH: 6AM - 5PM



B R E A K F A S T

AVAILABLE UNTIL 1PM

Cinnamon Roll 7.5
baked fresh daily & served with cream cheese frosting
VEGAN

Breakfast Platter 14
eggs or seasoned tofu served with roasted potatoes & garlicky greens*
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN

Brioche Breakfast Sandwich 16.5
scrambled eggs & cheddar cheese, chunky avocado, tomato and mama lil's aioli served w/ a choice of crispy potatoes or garlicky greens*

S T A R T E R S

Yam Fries 7.50
served with mama lil's aioli
VEGAN, GLUTEN-FREE, NUT-FREE

Blistered Shishito Peppers 10
lightly salted, accented with a creamy herb dressing & sprinkled with crunchy breadcrumbs
GLUTEN-FREE, AVAILABLE VEGAN

E N T R E E S

French Dip 17.5
portobello mushrooms, caramelized onions & swiss cheese on a seeded baguette with mushroom garlic au jus, served w/ yam fries & mama lil's aioli
NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2

Triple Grilled Cheese 17
cheddar, pepperjack & mozzarella on toasted brioche, served w/ yam fries & mama lil's aioli

Pasta Primavera 19
penne pasta tossed with summer veg, simmered with aromatics and fire roasted tomatoes, topped with Parmesan, and smoky breadcrumbs (add an egg for \$2)*
AVAILABLE VEGAN, NUT-FREE

Seasonal Grainbowl 19
hearty mix of grains, topped with spiced summer eggplant caponata, lemon & thyme vinaigrette, feta cheese and toasted almonds (add an egg for \$2, add seasoned tofu for \$3)*
AVAILABLE VEGAN & AVAILABLE NUT-FREE

Overnight Oats 8.75
served with blackberries, mango coulis & toasted almonds
VEGAN, GLUTEN FREE, CONTAINS ALMONDS

Summer Squash Scramble 17
eggs or seasoned tofu scrambled with roasted green and yellow squash, heirloom cherry tomatoes, walla walla sweet onions & herbed goat cheese served w/ a choice of crispy potatoes or garlicky greens*
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN

Avocado Toast 13
chunky avocado, sweet red onion chutney, coconut pistachio pistou, fresh cucumber & cilantro on a macrina seeded baguette (add an egg for \$2)*
VEGAN, CONTAINS PISTACHIO, AVAILABLE GLUTEN-FREE FOR \$2

Blackberry Goat Cheese Toast 13
toasted brioche with fresh blackberries, pistachio coconut pistou, whipped goat cheese and mint
CONTAINS PISTACHIO, AVAILABLE GLUTEN-FREE FOR \$2

S A L A D S

Floret House Salad 14
baby arugula, pistachios, pickled beets, goat cheese w/ sherry vinaigrette
GLUTEN-FREE, AVAILABLE VEGAN & NUT-FREE

Blackberry Arugula Salad 16
baby arugula with crispy chickpeas, fresh cucumbers, slivered red onions, toasted almonds, tossed in a lemon thyme vinaigrette
VEGAN, GLUTEN-FREE & AVAILABLE NUT-FREE

Please always wear your mask when leaving the table

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

please inform your server of food allergies or dietary restrictions before ordering. our food is prepared in kitchens that contain nuts (peanuts), gluten & dairy

C O C K T A I L S

Garden Mary - \$14.50

house blend tomato juice, vodka, spices & pickled vegetables

Passionfruit Margarita - \$14.50

tequila, passionfruit, orange curacao, lime

Purple Rain - \$14.50

butterfly pea flower infused gin, cardamom rose syrup, lemon, sparkling rosé

Floret Mule - \$14.50

vodka, apricot liqueur, ginger beer, lime, angostura bitters

Strawberry Basil Mojito - \$14.50

rum, basil, strawberry, lime, simple syrup & soda float

Aperol Spritz - \$13.50

aperol, prosecco, and a float of club soda

S A N S - A L C O H O L

Drip Coffee - \$3.50

Rotating Teas - \$3.75

Jones Soda - \$4.00

cola, diet cola, & Lemon Lime

Juice - \$4.75

orange, grapefruit, & cranberry

W I N E

Reds

Raconteur Cabernet Sauvignon - \$13.50

Acacia Pinot Noir - \$14.50

Stolpman Sangiovese - \$14.50

Whites

Revelry Chardonnay - \$14.50

Anne Amie Pinot Gris - \$14.50

Stolpman Sauvignon Blanc - \$16.50

B E E R & C I D E R

Rotating IPA: 16/20oz draft - \$8.95/10.95

Rotating Pilsner: 16/20oz draft - \$8.95/10.95

Rotating Pale Ale: 16/20oz draft - \$8.95/10.95

Rainier Tall Boy: 16oz can - \$5.95

Rainier Light Tall Boy: 16oz can - \$5.95

Schilling Local Legend Cider: 16oz can - \$6.95

Seattle Dry Cider: 16oz can - \$6.95

Butterfly Flower Lemonade- \$5.50

*housemade lemonade w/
butterfly pea flower simple Syrup*

Rose & Bubbles

Mimosa - \$12.50

Mionetto Prosecco - \$13.50

Vital Rose - \$14.50

Jolee Semi-Sparkling Rose - \$14.50