



B R E A K F A S T

AVAILABLE: 6AM - 1PM

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

Breakfast Platter 15
eggs or seasoned tofu served with roasted potatoes & garlicky greens*
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN

Brioche Breakfast Sandwich 17
scrambled eggs & cheddar cheese, chunky avocado, tomato and mama lil's aioli served w/ a choice of crispy potatoes or garlicky greens*

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

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 T A R T E R S

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

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

S A N D W I C H E S & S A L A D S

Portobello Mushroom French Dip 18
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 18
cheddar, pepperjack & mozzarella on toasted brioche, served w/ yam fries & mama lil's aioli

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

**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

LOCALLY INSPIRED VEGETARIAN FARE

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C O C K T A I L S - \$ 1 5

Garden Mary

house blend tomato juice, vodka, spices & pickled vegetables

Passionfruit Margarita

tequila, passionfruit, orange curacao, lime

Purple Rain

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

Floret Mule

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

Strawberry Basil Mojito

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

Aperol Spritz

aperol, prosecco, and a float of club soda

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

Drip Coffee 3.5

Rotating Teas 3.75

Jones Soda 4

cola, diet cola, & lemon lime

Juice 4.75

orange, grapefruit, & cranberry

Butterfly Flower Lemonade 5.5

housemade lemonade w/ butterfly flower simple syrup

W I N E

ROTATING PACIFIC NORTHWEST WINES

Reds

Cabernet Sauvignon 13.5

Pinot Noir 14.5

Sangiovese 14.5

Whites

Chardonnay 14.5

Pinot Gris 14.5

Sauvignon Blanc 16.5

Riesling 14.5

Rose & Bubbles

Mimosa 12.5

Prosecco 13.5

Rose 14.5

Semi-Sparkling Rose 14.5

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

Seattle Dry Cider: 16oz can 6.95

Schilling Local Legend Cider: 16oz can 6.95