



## 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 garden aioli served w/ a choice of crispy potatoes or garlicky greens*
- Fall Forager Scramble** 17  
*eggs\* or seasoned tofu scrambled with roasted butternut squash, wild mushrooms, broccolini, roasted garlic & herbed goat cheese served w/ a choice of crispy potatoes or garlicky greens*  
**GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN**
- Goat Cheese Pear Toast** 13  
*toasted brioche with fresh pears, pistachio coconut pistou, whipped goat cheese and mint*  
**CONTAINS PISTACHIO, AVAILABLE GLUTEN-FREE FOR \$2**
- Overnight Oats** 8.75  
*served with pears, mango coulis & toasted almonds*  
**VEGAN, GLUTEN FREE, CONTAINS ALMONDS**
- Yogurt Bowl** 12  
*local zoi yogurt, seasonal compote, toasted pistachios and desert honey drizzle*  
**GLUTEN-FREE, CONTAINS PISTACHIO**

## S T A R T E R S

- Yam Fries** 7.50  
*served with garden aioli*  
**AVAILABLE VEGAN, GLUTEN-FREE, NUT-FREE**
- Marinated Olives** 6  
*marinated in garlic, citrus & smoked paprika*  
**VEGAN, GLUTEN-FREE, NUT-FREE**
- Emerald City Chips** 6  
*housemade potato chips made daily and tossed with our own herbed seasoning*  
**VEGAN, GLUTEN-FREE, NUT-FREE**
- Spinach and Artichoke Dip** 15  
*broiled with parmesan and mozzarella, and served with our house made chips*  
**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**
- Roasted Vegetable Quesadilla** 14  
*roasted fall vegetables and cheese, served with sour cream and roasted tomato salsa (add seasoned tofu for \$2)*

## E N T R E 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 & garden aioli*  
**NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2**
- Triple Grilled Cheese** 18  
*cheddar, pepperjack & mozzarella on toasted brioche, served w/ yam fries & garden aioli*
- Poblano Mac & Cheese** 19  
*creamy three cheese penne, roasted poblano peppers and broccolini topped with crispy breadcrumbs.*
- Floret Grain Bowl** 17  
*a hearty blend of grains, roasted vegetables and crispy tofu dressed with a lemon thyme vinaigrette (add an egg\* for \$2)*  
**AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE**
- Floret House Salad** 14  
*baby arugula, pistachios, pickled beets, goat cheese w/ sherry vinaigrette*  
**AVAILABLE VEGAN, GLUTEN-FREE & AVAILABLE NUT-FREE**
- Arugula Pear 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, seasonal fruit 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