



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 bakehouse sourdough (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)
- Carrot White Bean Hummus** 11
served with housemade sourdough and fresh cucumbers (add extra bread for \$1.50)

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 macrina hoagie 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*

Madison Sour

bourbon, lemon, honey & red wine float

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