

SWEET BEGINNINGS

BEIGNETS  (ben-YAY)

Traditional New Orleans deep fried yeast pastries, powdered sugar, Stumptown espresso crème anglaise and mixed berry coulis.

order of (3) 4.00 order of (5) 6.00

CINNAMON ROLL

An irresistible morning indulgence rolled up with all of the usual suspects; sticky caramelized sugar, crunchy nuts and vanilla icing baked fresh and served warm. (vegan) 5.00

FROM THE GRIDDLE

BLUEBERRY FRENCH TOAST

Hand crafted artisan bread slices grilled in a rich cinnamon egg-batter, topped with local fresh blueberries, blueberry puree and powdered sugar, served with vanilla-mint whipped cream. 9.00

RASPBERRY LEMON CURD PANCAKES

Rich buttermilk pancakes are topped with house-made lemon curd, fresh local raspberries, raspberry puree and dusted with powdered sugar. 9.50

STRAWBERRY MASCARPONE WAFFLE

Our crunchy cornmeal waffle topped with fresh local strawberries, vegan vanilla mascarpone and toasted almond slivers. (vegan and gluten free) 8.00

IRISH OATMEAL

Steel cut oats served with mixed fresh seasonal berries, toasted almonds, brown sugar and choice of milk. (available vegan) 6.00

EGGCELLENT SELECTIONS

All scrambles are gluten-free and available vegan with organic tofu, add 1.00.

Substitute seasonal greens or fruit as a side for 1.00

BREAKFAST QUESADILLA

A flour tortilla filled with roasted yam, poblano peppers, corn and Pepper Jack cheese wrapped with egg topped with "Snappy Sauce" and tomatillo salsa. Served with lime crème fraîche and wild greens dressed in cilantro vinaigrette. 10.50

SUMMER MUSHROOM SCRAMBLE

Scrambled eggs with Walla Walla spring onions, grilled crimini mushrooms, fresh tarragon and chives, topped with Gruyere cheese. Served with fruit garnish and choice of roasted potatoes or cheesy grits. 10.00

HEIRLOOM TOMATO CORN SCRAMBLE

Scrambled eggs with grilled Walla Walla sweet onions, yellow corn and fresh dill, topped with local heirloom tomatoes and Cotija cheese. Served with fruit garnish and choice of roasted potatoes or cheesy grits. 10.00



FLORA MORNING SCRAMBLE

Scrambled eggs with fresh baby spinach and caramelized onions, topped with chopped roma tomatoes and parmesan cheese; served with fruit garnish and choice of roasted potatoes or cheesy grits. 10.00

BASIC BREAKFAST

Two eggs "your way" (scrambled or fried) with soy sausage, fruit garnish, choice of potatoes or cheesy grits, and multigrain toast with house made jam. 9.50

SAVORY SELECTIONS

HOPPIN' JOHN FRITTERS  

Savory black eyed pea cakes, spicy cayenne aioli, roasted red pepper & corn relish, smoked mushroom collar greens and cheesy grits. (gluten free and available vegan) 10.5

BREAKFAST TORTA 

Farm fresh eggs served over-medium on a warm Ciabatta roll with roasted poblano strips and grilled red onions, topped with Queso Fresco. Served with a smokey tomato relish and black beans. (Available vegan and gluten free) 10.50

CHEVRE AND MUSHROOM EN CROUTE

Savory pastry crust filled with herbed summer mushrooms, Chevre and scrambled eggs, finished with a rich red wine reduction. Served with fresh fruit garnish and organic seasonal greens. 12.00

GRILLED REUBEN SANDWICH

Grilled marinated tofu, house made sauerkraut and 1000 Island dressing, Swiss cheese and grilled zucchini on rye bread. Served with organic seasonal greens. (available vegan) 12.00


CAESAR SALAD 

Hearts of romaine, Caesar dressing, fried capers, croutons and Parmesan cheese. (available vegan & gluten free) 8.50

SOUP AND SALAD


Soup of the day and a salad of organic seasonal greens with balsamic vinaigrette. 9.50

SIDE DISHES

CHEESY GRITS	2.25
ROASTED POTATOES	2.25
SOY SAUSAGE	3.50
 SPICY COLLARD GREENS	3.50
CUP OR BOWL OF SOUP	4.50/5.50
TOAST WITH HOUSEMADE JAM	2.50
SIDE EGGS OR TOFU	2.50

 : These items are featured in our Cookbook

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

 : Not for the spice intolerant