



LUNCH \ \ \ DINNER
SERVED 1PM - CLOSE



S T A R T E R S

Yam Fries cayenne aioli V*, GF	7
Portobello Fries breaded with parmesan & served with a basil aioli	9
Crispy Brussel Sprouts served with chipotle sauce & a lime wedge V, GF	9
Cheese Platter selection of Northwest cheeses, caraway crackers, fig compote GF	15
Hummus Plate hummus drizzled with sumac oil, marcona almonds & fried olives, fresh seasonal vegetables V, GF (add grilled pita \$1)	10.50
PNW Quesadilla farmer's market vegetables, cheddar & pepperjack cheese, snappy sauce, sour cream	10.50

E N T R E E S

Italian Burger grilled black bean burger, basil pesto aioli, sundried tomato jam, balsamic tossed greens, served on a soft potato roll V*, GF* served with choice of green salad or yam fries (add mozzarella \$1, gluten free roll \$2)	15.75
French Dip portobello mushrooms, caramelized onions & swiss cheese on a seeded baguette with mushroom garlic au jus V*, GF* served with choice of green salad or yam fries (gluten free roll \$2)	15.75

D E S S E R T S

Seasonal Cake ask server for details	8.50
Coconut Cake coconut almond filling, mango coulis V	8.50
Chocolate Mousse coconut whip, cocoa nibs V, GF	8.50

S A L A D S / S O U P S

Caesar Salad romaine, herbed croutons, parmesan, fried capers V*, GF*	7.25/11.50
Superfood Salad kale, cabbage, broccoli, onion, brussel sprouts, carrot, chia seeds, almonds & creamy apple cider vinaigrette V, GF, SF*	14.50
Roasted Carrot & Farro Salad roasted & raw carrots, farro, spinach, dried cranberries, honey mustard vinaigrette V	14.50
Mixed Green Salad local greens, carrots, radish, sunflower seeds, balsamic vinaigrette V, GF	7.25/11.50

Oaxaca Tacos corn tortillas filled with cheesy mashed potatoes, served with black bean stew, smoky braised greens, fire roasted salsa & lime sour cream GF, SF*	18
Penne Ratatouille ratatouille sauce & mozzarella served with a petite salad	19
Pimento Grilled Cheese Macrina brioche, melted pimento cheese served with choice of green salad or yam fries	13.75
Daily Quiche served with mixed greens	14

please inform your server of food allergies or dietary restrictions before ordering

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

GF = gluten free / * available gluten free
V = vegan / * available vegan
SF = soy free / * available soy free

Floret by Cafe Flora is committed to partnerships with local farms & vendors to provide you fresh, sustainable vegetarian & vegan fare while highlighting the natural bounty of the Pacific Northwest.

Please come visit us at our Madison Valley location
2901 EAST MADISON ST. / SEATTLE 98112

Follow along on Instagram
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C O C K T A I L S

Garden Floret - 13.50
house made bloody mary mix,
cucumber jalapeno infused vodka,
citrus & pickled vegetables

Madison - 12.50
rye, earl grey infused vermouth,
angostura bitters, orange

Ten Trees - 12.50
tequila, st. germaine, lime, pine

Rosemary Lemon Drop - 12.50
rosemary-lemon infused vodka,
rosemary lemonade, broVo curacao

Wintertime Mule - 12.50
vodka, ginger liqueur, lime,
rachel's blood orange ginger beer,
old fashioned bitters=

Fermented Fashion - 12.50
bourbon, kombucha, maraschino
cherry, angostura & orange bitters

Forbidden Fruit - 12.50
blood orange liqueur, st. germain, cava

El Chupacabra - 12.50
reposado, ancho liqueur, apricot
liqueur, lime, mole bitters

Mimosa - 10.50
choice of orange, grapefruit,
or rosemary lemonade topped
with cava

Purple Rain - 12.50
empress 1908 gin, campari,
tonic, lime

W I N E

R E D S

Farmlands - 12.50
Organic/Biodynamic Pinot Noir • OR

Barons "The Leader" Cabernet - 12.50
Sauvignon • CA

For A Song "The Score" - 10.50
Bordeaux Blend • WA

Procedo - 12.50
Sangiovese • WA

Raconteur - 10.50
Syrah/Cab Sauv Blend • WA

W H I T E S

Lady Hill - 12.50
Pinot Gris • OR

Revelry - 10.50
Lightly Oaked Chardonnay • WA

Stolpman Sauvignon Blanc - 14.50
Sauvignon Blanc • WA

R O S É

Patterson Forbidden Rosé - 11.50
Rosé • WA

B U B B L E S

Gruet - 9.50
Sparkling Brut • NM

Mionetto - 9.50
Prosecco • IT

B E E R & C I D E R

D R A F T

16oz/20oz

Pfriem IPA, OR 7.50/9.50
Roger's Pilsner, WA 7.50/9.50
Fremont Universale, WA 7.50/9.50
Tieton Dry-Hopped Cider 7.50/9.50

C A N S & B O T T L E S

Rainier Tall Boy 5.25
Fremont Interurban IPA 6.50
Scuttlebutt Porter 5.25
Glutenberg Gluten-Free IPA 8.50

Incline Spiced Cider 6.50
Great Divide Yeti Imperial Stout 8.50

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

E L I X I R S

Vitamin C Kombucha Tonic - 8.40
Mystic kombucha with a housemade
tonic of fresh mint, lime, grapefruit,
camu camu, agave, cardamom,
cayenne, sea salt

F I Z Z E S & J U I C E S

Rosemary Lemonade 4.25
Orange Juice 4.75
Grapefruit Juice 4.75
Pomegranate Rose Fizz 5.25
San Pellegrino 3

O N T A P

Rachel's Ginger Beer 7.50
blood orange

Mystic Kombucha 6.30

Stumptown Cold Brew 4.25

Jones Soda 3.75
cola, diet cola,
lemon-lime

E S P R E S S O & T E A

Stumptown Drip Coffee 3.25
Latte 3.95/4.25
Americano 3.50/4
Cappuccino 3.95
Traveler's Chai 4.75

Steven Smith Tea 3.75
lord bergamot, brahmin
black, fez green, peppermint,
meadow chamomile

Black Iced Tea 4.25



BREAKFAST \ \ \ LUNCH

SERVED UNTIL 1PM



STARTERS

Cinnamon Roll 6
baked fresh every morning with
caramelized sugar, maple toasted pecans
& vanilla icing
V, SF*

Yam Fries 7
cayenne aioli
GF, V*

SALADS

Superfood Salad 14.50
kale, cabbage, broccoli, onion, brussel
sprouts, carrot, chia seeds, almonds &
creamy apple cider vinaigrette
V, GF, SF*

Roasted Carrot & Farro Salad 14.50
roasted & raw carrots, farro, spinach, dried
cranberries, honey mustard vinaigrette
V

Caesar Salad 7.25/11.50
romaine, herbed croutons, parmesan, fried
capers
GF*, V*

Mixed Green Salad 7.25/11.50
local greens, carrots, radish, sunflower
seeds, balsamic vinaigrette
V, GF

SANDWICHES / WRAPS

Black Bean Breakfast Burrito 13.95
flour tortilla, eggs or seasoned tofu, black
beans, corn salsa, sour cream & fire roasted
tomatoes
V*, GF* (as a bowl)

Italian Burger 15.75
grilled black bean burger, basil pesto aioli,
sundried tomato jam & balsamic tossed
arugula, served on a soft potato roll
GF*, V*
served with choice of green salad or yam fries
(add mozzarella \$1)

French Dip 15.75
portobello mushrooms, caramelized onions
& swiss cheese on a seeded baguette with
mushroom garlic au jus
V*, GF*
served with choice of green salad or yam fries
(gluten free roll \$2)

Pimento Grilled Cheese 13.75
Macrina brioche, melted pimento cheese
served with choice of green salad or yam fries

SIDES

Roasted Potatoes 4.25
Cheesy Grits 4.25
Toast with Butter & Jam 2.50
Garlicky Greens 5.25
Fruit Bowl 6.50

MAINS

Breakfast Platter 14
eggs or seasoned tofu, roasted potatoes or
cheesy grits, garlicky greens & fresh fruit
V*, GF

Forager's Scramble 15
eggs or seasoned tofu, locally foraged
mushrooms, delicata squash, roasted garlic,
kale, herbed goat cheese, roasted potatoes or
cheesy grits
V*, GF

Daily Quiche 14
served with mixed greens

Biscuits & Gravy 6.25/12.50
housemade rosemary biscuits, vegan
country gravy
V

Biscuit Breakfast Sandwich 15.75
fried egg & cheddar cheese, caramelized
onions & tomato jam on a buttermilk biscuit
served with choice of green salad or yam fries

Farmers Market Bowl 15.75
cheesy grits topped with delicata squash,
lacinato kale, & sun dried tomato jam,
topped with choice of egg
GF

Southern Platter 16
eggs or seasoned tofu, garlicky greens &
a housemade rosemary biscuit with vegan
country gravy
V*

Milk & Honey Pancakes 9.50/13.50
grapefruit compote, honey drizzle, candied
pistachios, whipped cream

Stuffed French Toast 12.50
almond butter & banana stuffed french toast
on brioche, served with fruit

Chai Spiced Granola Bowl 8.50
spiced granola on top of Zoi greek yogurt,
apple compote
GF

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