



LUNCH \ \ \ DINNER



STARTERS

- Yam Fries** 7  
*cayenne aioli*  
VEGAN, GLUTEN FREE
- Fried Brussels Sprout** 9  
*sherry vinaigrette, toasted garlic, parmesan*  
AVAILABLE VEGAN, GLUTEN FREE
- Avocado Toast** 8.5  
*Macrina seeded baguette, chunky avocado, almonds, pickled beets, pistachio nigella sesame drizzle*  
VEGAN
- Crispy Butternut Squash Polenta Cake** 10  
*hot pepper jam, goat cheese*  
AVAILABLE VEGAN, GLUTEN FREE
- Hummus Plate** 11  
*hummus drizzled with sumac oil, marcona almonds & fried olives, fresh seasonal vegetables*  
VEGAN, GLUTEN FREE  
(add grilled pita \$1)

- PNW Quesadilla** 12  
*farmer's market vegetables, avocado, cheddar & smoked mozzarella, snappy sauce, sour cream*

ENTREES

- Floret Rice Bowl** 16  
*seasonal roasted vegetables, tamari, crispy sriracha tofu, brown rice*  
(add fried egg for \$2)  
VEGAN, GLUTEN FREE
- Oaxaca Tacos** 18  
*corn tortillas filled with cheesy mashed potatoes, served with black bean stew, smoky braised greens, avocado, fire roasted salsa & lime sour cream*  
GLUTEN FREE
- Wild Mushroom Pappardelle** 18  
*pappardelle, ricotta, parmesan*
- Shepherd's Pie** 16  
*redwine braised lentils and roasted vegetables topped with creamy mashed potatoes and field greens*  
VEGAN, GLUTEN FREE

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SALADS & SANDWICHES

- Caesar Salad** 7.25/11.50  
*romaine, herbed croutons, parmesan, fried capers*  
AVAILABLE VEGAN & GLUTEN FREE
- Superfood Salad** 14.50  
*kale, spinach, cabbage, broccoli, onion, carrot, dried cranberries, chia seeds, almonds & creamy apple cider vinaigrette*  
VEGAN, GLUTEN FREE
- Mixed Green Salad** 7.25/11.50  
*local greens, cucumber, radish, sunflower seeds, balsamic vinaigrette*  
VEGAN, GLUTEN FREE
- Black Bean Burger** 15.75  
*grilled black bean burger, mama lil's pepper aioli, chunky avocado, field greens, served on a soft potato roll*  
AVAILABLE VEGAN OR GLUTEN FREE  
served with choice of green salad or yam fries  
(add cheddar \$1, gluten free roll \$2)
- Portobello Mushroom French Dip** 15.75  
*portobello mushrooms, caramelized onions & swiss cheese on a seeded baguette with mushroom garlic au jus*  
AVAILABLE VEGAN OR GLUTEN FREE  
served with choice of green salad or yam fries  
(gluten free roll \$2)
- Daily Quiche** 14  
served with mixed greens salad

DESSERTS

- Coconut Cake** 8.50  
*coconut almond filling, mango coulis*  
VEGAN
- Pumpkin Pie** 8.50  
*candied pumpkin seeds whip cream*

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# A L C O H O L

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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

### Floret Cup - 12.50

pimms no.1, cucumber, sage syrup,  
lemon, ginger beer, cardamom bitters

### Rosemary Lemon Drop - 12.50

rosemary-lemon infused vodka,  
rosemary lemonade, brovo curacao

### Purple Rain - 12.50

empress 1908 gin, lemon lavender  
shrub, sparkling rosé

### Autumn Mule - 12.50

vodka, spiced apple liqueur, lime,  
rachel's ginger beer, angostura bitters

### Fermented Fashion - 12.50

bourbon, kombucha, maraschino  
cherry, angostura & orange bitters

### Rise and Shine - 12.50

stumptown coldbrew, horchata vodka,  
brovo amaro no. 14, coconut cream,  
mole bitters

### Kentucky Rust - 12.50

bourbon, nocino, brovo amaro  
no.14, lemon bitters

### Pisco Spritz - 12.50

pisco, aperol, cava, lemon, orange  
bitters

### Mezcal Masala - 12.50

steamed chai, mezcal, coconut  
milk, wildflower honey, cinnamon,  
scrappy's black lemon bitters

### Passionfruit Margarita - 12.50

blanco tequila, passionfruit,  
curacao, lime

## W I N E

### R E D S

#### Farmlands - 13.50

Organic/Biodynamic Pinot Noir • OR

#### Barons "The Leader" - 13.50

Cabernet Sauvignon • WA

#### For A Song "The Score" - 11.50

Bordeaux Blend • WA

#### Procedo - 13.50

Sangiovese • WA

#### Raconteur - 11.50

Syrah/Cab Sauv Blend • WA

### W H I T E S

#### Lady Hill - 13.50

Pinot Gris • OR

#### Revelry - 12.50

Lightly Oaked Chardonnay • WA

#### Stolpman Sauvignon Blanc - 15.50

Sauvignon Blanc • CA

### R O S É & B U B B L E S

#### Brook & Bull Rosé - 13.50

Rosé • WA

#### Biokult Rosé Secco - 13.50

Organic/Biodynamic • AT

#### Mionetto - 10.50

Prosecco • IT

#### Mimosa - 11.50

choice of orange, grapefruit,  
or rosemary lemonade topped with  
cava

## B E E R & C I D E R

### D R A F T

16oz/20oz

#### Pfrier IPA, OR

7.95/9.95

#### Roger's Pilsner, WA

7.95/9.95

#### Fremont Rotating Ale, WA

7.95/9.95

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

#### Rainier Tall Boy

5.75

#### Scuttlebutt Porter

6.50

#### Great Divide Yeti Imperial Stout

8.50

#### Seattle Dry Cider

6.50

#### Tieton Dry Hopped Cider

9.50

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

### E L I X I R S

#### Vitamin C Kombucha Tonic - 8.50

Brew Dr. 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

6.75

#### Brew Dr. Kombucha

6.50

#### Stumptown Cold Brew

4.25

#### Stumptown Nitro Cold Brew

5.50

#### 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, big hibiscus,  
sencha, jasmine silver tip,  
peppermint, meadow chamomile

#### PG Tips

3.75

#### Black Iced Tea

4.25



BREAKFAST



S T A R T E R S

- Cinnamon Roll** 6  
*baked fresh every morning with caramelized sugar, maple toasted pecans & vanilla icing*  
VEGAN
- Avocado Toast** 8.5  
*Macrina seeded baguette, chunky avocado, almonds, pickled beets, pistachio nigella sesame drizzle*  
VEGAN
- Continental Breakfast Plate** 12  
*yogurt with house made granola, seasonal fruit & housemade granola bar*

- Banana Almond Oatmeal** 8.50  
*almond oatmeal, maple glazed bananas*  
VEGAN, GLUTEN FREE
- Yam Fries** 7  
*cayenne aioli*  
VEGAN, GLUTEN FREE
- Biscuits & Gravy** 6.25  
*housemade rosemary biscuits, vegan country gravy*  
VEGAN

M A I N S

- Breakfast Platter** 14  
*eggs or seasoned tofu, roasted potatoes or cheesy grits & garlicky greens*  
GLUTEN FREE, AVAILABLE VEGAN  
(sub fruit for \$2)
- Forager Scramble** 16  
*eggs or seasoned tofu, wild mushrooms, kale, butternut squash and goat cheese, served with choice of side*  
GLUTEN FREE, AVAILABLE VEGAN
- Floret Hash** 16  
*seasonal roasted vegetables, potatoes, mama lil's peppers, caramelized onions, tomato jam, with your choice of eggs or tofu topped with cheddar*  
GLUTEN FREE, AVAILABLE VEGAN
- Pumpkin Pancakes** 12.50  
*topped with candied pumpkin seeds and whipped cream*
- Caramel Apple French Toast** 12.50  
*thick sliced brioche topped with granola, caramel apple compote and vanilla icing*

- Biscuit Breakfast Sandwich** 15.75  
*scrambled eggs & cheddar cheese, caramelized onions & tomato jam on a rosemary biscuit served with choice of side*
- Black Bean Breakfast Burrito** 16  
*flour tortilla, eggs or seasoned tofu, black beans, avocado, potatoes, corn salsa, sour cream & fire roasted tomato salsa*  
VEGAN, AVAILABLE GLUTEN FREE (as a bowl)
- Southern Platter** 16  
*eggs or seasoned tofu, garlicky greens & a housemade rosemary biscuit with vegan country gravy*  
AVAILABLE VEGAN
- Daily Quiche** 14  
*served with your choice of side*

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S I D E S

- Roasted Potatoes** 4.25
- Cheesy Grits** 4.25
- Toast with Butter & Jam** 2.75
- Garlicky Greens** 5
- Seasonal Fruit** 5.25
- Yogurt with Granola** 5.25

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

E L I X I R S

**Vitamin C Kombucha Tonic - 8.50**  
*Brew Dr. 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**

A L C O H O L

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*

**Floret Cup - 12.50**  
*pimms no.1, cucumber, sage syrup, lemon, ginger beer, cardamom bitters*

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

O N T A P

**Rachel's Ginger Beer 6.75**

**Brew Dr. Kombucha 6.50**

**Stumptown Cold Brew 4.25**

**Stumptown Nitro Cold Brew 5.50**

**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, big hibiscus, sencha, jasmine silver tip, peppermint, meadow chamomile*

**PG Tips 3.75**

**Black Iced Tea 4.25**

W I N E

R E D S

**Farmlands - 13.50**  
*Organic/Biodynamic Pinot Noir • OR*

**Barons "The Leader" - 13.50**  
*Cabernet Sauvignon • WA*

**For A Song "The Score" - 11.50**  
*Bordeaux Blend • WA*

**Procedo - 13.50**  
*Sangiovese • WA*

**Raconteur - 11.50**  
*Syrah/Cab Sauv Blend • WA*

B E E R & C I D E R

D R A F T

16oz/20oz

**Pfriem IPA, OR 7.95/9.95**  
**Roger's Pilsner, WA 7.95/9.95**  
**Fremont Rotating Ale, WA 7.95/9.95**

W H I T E S

**Lady Hill - 13.50**  
*Pinot Gris • OR*

**Revelry - 12.50**  
*Lightly Oaked Chardonnay • WA*

**Stolpman Sauvignon Blanc - 15.50**  
*Sauvignon Blanc • CA*

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

**Rainier Tall Boy 5.75**  
**Scuttlebutt Porter 6.50**  
**Great Divide Yeti Imperial Stout 8.50**

R O S É & B U B B L E S

**Brook & Bull Rosé - 13.50**  
*Rosé • WA*

**Biokult Rosé Secco - 13.50**  
*Organic/Biodynamic • AT*

**Mionetto - 10.50**  
*Prosecco • IT*

**Mimosa - 11.50**  
*choice of orange, grapefruit, or rosemary lemonade topped with cava*

**Seattle Dry Cider 6.50**  
**Tieton Dry Hopped Cider 9.50**