



Brunch
Executive Chef - Rebecca Boice // Sous Chef - Alex Cook
seasonal // organic // sustainable // local
20% service fee added for parties of 6+ // \$20 corkage fee - 4 bottle max

house-made pastries & things

beignets 8

with powdered sugar

apple cider donut cake 6

with cinnamon sugar

house-made cornbread 6

with agave-jalapeno butter

"moroccan jewels" with medjool dates & paige mandarins 10

mascarpone, pomegranate seeds, pomegranate molasses

mint & poppy seeds

mixed green & sierra beauty apple salad 10

with bee pollen & cider vinaigrette

goat cheese & applewood-smoked bacon chive bread 12

with a soft-cooked egg & chicory salad

something extra

deep-fried magic myrna potatoes with sour cream & dill 4

applewood-smoked bacon 7

levain bread toast with butter & jam 3

bigger bites

chocolate waffle 12

with candied orange peel, whipped crème fraîche & cacao nibs

buttermilk waffle & applewood-smoked bacon 15

with chile-thyme maple syrup

sweet potato & smoked trout hash 16

with caramelized onions & leeks, a poached egg

fresh horseradish & sunflower sprouts

scrambled eggs with wild nettles & cheddar cheese 14

with arugula salad & roasted delicata squash

fried egg tostada 15

with chicken confit, cannellini bean puree, cabbage slaw

cilantro, lime, radishes & ricotta salata

two eggs your way 14

with fried magic myrna potatoes, mixed green salad,

with house-made hot sauce & sour cream

flora burger 19

on a house-made pan de mie bun with red wine-onion jam, french fries

pickles, mustardy mayo, little gem & blue cheese salad

add cabot cheddar cheese 2