

FLORET

JUICES

Orange or Grapefruit	7
Melon, ginger, lime	8
Beet eight juice	8
Banana, coconut, lime smoothie	8



TOAST

Filone, whipped ricotta, stone fruit, honey, black pepper	10
Rye, smoked whitefish, soft cooked egg, lemon, dill	12
Rustic Italian, honey butter, mangalitsa ham	13
Jerusalem Bagel, pistachio, shallot labne, za'atar	12
Sourdough, roasted eggplant, tomato, fresh robiola	12
Flatbread, crushed fava bean, olive oil, pecorino	10

SANDWICHES

Fried Egg, crushed avocado, smoked bacon, potato roll	13
Roasted Chicken, creamy feta, arugula, pistachio pistou, striatto	13
Dry Aged Beef Burger, cheddar, spicy pickles, dijonaise, sesame bun	14
Roasted Lamb, tapenade, red pepper confit, aioli, ciabatta	15

PLATES AND BOWLS

Coconut Yogurt, melon, chili, lime, basil	12
Crunchy Granola, cashew, banana, toasted coconut, greek yogurt	11
Soft Scramble, brown butter, parmesan, quinoa, wilted greens, garlic toast	18
Sunnyside Eggs, bacon, king oyster mushroom, spinach, chili oil, lemon	16
Merguez, crushed chickpeas, preserved lemon, roasted red peppers	19
Sunchokes, tahini, green apple, pine nuts, lemon, za'atar	12
Cucumber, creamy feta, marjoram, lemon, salt cured olives	9
Little Gem Lettuce, buttermilk, smoked trout, horseradish, egg, breadcrumbs	16
Crispy Greens, asparagus, bok choy, morning glory, cilantro, chili, lime	14
Peekytoe Crab Bowl, brown rice, cucumber kimchi, ginger, thai basil	21

SIDES

Avocado	4
Toast, butter and jam	6
Whipped Ricotta	5
Smoked Bacon or Merguez	6
Eggs	3
Fruit	5
Yogurt Parfait	6
Roti Bread	4
Warm Quinoa Salad	5
Steak Cut Fries	6
Baby Mixed Lettuces	5

PASTRIES

Butter croissant	4
Chocolate croissant	5
Banana macadamia bread	5



ALL DAY

SUMMER 2019

Culinary Partner Joe Ogradnek Executive Chef Andrew Whitcomb

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Floret is cash-free. We accept cards and forms of digital payment.

COCKTAILS

After Glow - cognac, champagne, lemon, cherry	15
Morning Warrior - vodka, beet eight, tomato, pepper	15
The Admiral - gin, blanc vermouth, suze, champagne	15
Jitter Bug - jamaican rum, espresso, cream, mint	15
Grand Tour - pisco, campari, grapes, lemon	15
Moonlight - gin, orgeat, egg white, rosewater	15
Leo Season - tequila, mezcal, cayenne, lime	15

DRAFT BEER

Other Half "Forever Ever" IPA - Brooklyn	9	12
Highway Manor "SayJohn" Saison - Camp Hill, PA	9	12
House Brewing Co Lager - Venice Beach, CA	7	10
Five Boroughs Summer Ale - Brooklyn	7	10
Cigar City Guayabera Citra Pale Ale - Tampa, FL	7	10
Founders All Day IPA - Grand Rapids, MI	7	10
Radeberger Pilsner - Germany	7	10
KCBC "Bride of Beach Zombie" Mango Sour	9	12

SPARKLING

Rosé, Filipa Pato, Extra Bruto, NV, Beiras, Portugal	14
Brut Nature, Guerila, '17, Brda, Slovenia	15
Brut, Christian Etienne, NV, Champagne, France	25

WHITE

Albarino, Lagar de Costa, '14, Rias Baixas, Spain	12
Sauvignon Blanc, Beckman Vineyards, '17, Santa Ynez Valley, California	13
Pinot Gris, King Estate, '17, Willamette Valley, Oregon	14
Chardonnay, Matthiasson, '17, Napa Valley, California	18
Riesling, Dönnhoff, '17, Nahe, Germany	14
Verdicchio, Garofoli, '17, Castelli dei Jesi, Italy	13

ROSÉ

Cabernet Franc Blend, Bridge Lane, '16, North Fork, Long Island	13
Blaufrankisch, Prieler, '18, Bugenland, Austria	14
Malbec Blend, Wolfffer Estate Finca, '18, Mendoza, Argentina	15

RED

Sangiovese, Monte Bernardi, '16, Chianti Classico, France	15
Callet Blend, 4 Kilos '17, Mallorca, Spain	13
Syrah Blend, Hearst Ranch Winery '16, Paso Robles, USA	14
Zinfandel Blend, Ridge Vineyards, '17, Sonoma County, USA	18

NO ALCOHOL

Kombucha Pilot Orange Ginger -or- Pomegranate Rose	6
Cold Brew Coffee	5

TEA - In Pursuit of Tea

Assam, Genmaicha, Lemon Ginger, Chamomile, Oolong	4
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