

BLOSSOM & ROOT

EAT • DRINK • PLANT



\$50 per person

{ share plates }

pick two to be shared family style

Maple Glazed Brussels *gf*

kaffir lime leaves, thai chili, thai basil, crispy shallots

Fritters *gf*

seasonal vegetables, chipotle glaze, sesame seeds, creamy herb dressing

Mac & Cheese *gfo*

smokey cheese sauce, crispy onions & potatoes

Nosh Platter *gf*

citrus marinated olives, spiced nuts, house pickled vegetables

Citrus Beet Salad *gf*

braised legumes, curly leaf kale, golden beet purée, feta cheese, seed brittle, sherry vinaigrette

{ entrées }

pick three for your guests to choose from

Grilled Caesar Salad *gfo*

petite romaine, spiced chickpea, brioche croutons, parmesan, herb oil (*oil free dressing available*)

Kabocha Squash Curry *gf*

butterfly pea rice, pickled red onions, fried shallots, yellow curry

Gnocchi

sunflower seed pesto, arugula, lemon powder, calabrian chili cream, roasted red bell pepper, house potato chip crumble, micro basil

Bucatini Puttanesca *gfo*

east bay artisan pasta, tomatoes, olives, capers, fried basil, parmesan

Funghi Sando *gfo*

crispy maitake, creamy slaw, pickled jalapeños, charred chili jam, served with potato salad

B&R Burger *gfo*

chickpeas, black beans, shitake, little gems lettuce, tomato aioli, sliced cheese, maple smoked mustard, house pickles, served with potato salad

{ dessert }

House Made Chocolate Chip Cookie *gf*