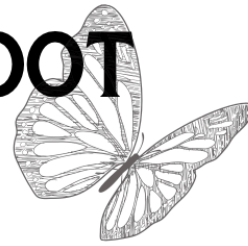


BLOSSOM & ROOT



Our menu is nut, dairy, gluten and soy free unless stated

{ dessert }

| | |
|-------------------------------------------------------------------------------------|----|
| Spiced Apple Pain de Mie | 10 |
| salted caramel, powdered sugar, house-made whipped cream <i>contains gluten</i> | |
| Lemon Chia Pudding | 9 |
| creamy cashew lemon purée, crushed graham crackers | |
| Chocolate Oreo S'more Mousse | 9 |
| dark chocolate, coconut, oreo, torched marshmallow <i>contains gluten & soy</i> | |
| Chocolate Chip Cookie | 4 |
| dark chocolate chips, sea salt | |

{ dessert wines }

| | |
|-------------------------------------------------------------------------|----|
| Late Harvest Sauvignon Blanc 21' , Bodkin, <i>Lake County</i> | 12 |
| Late Harvest Zinfandel 21' , Carol Shelton, <i>Sonoma County</i> | 12 |

{ coffee }

Thanksgiving Coffee, Fort Bragg

| | |
|----------------|---|
| Espresso | 4 |
| Americano | 4 |
| Cappuccino | 5 |
| Mocha | 5 |
| Latte | 5 |
| Lavender Latte | 6 |

{ tea }

Samovar Tea, San Francisco

Herbal

Hibiscus Bliss, Turmeric Tonic, Camomile Twist 5

Caffeinated

California Persian, Velvet Cacao, Ryokucha Green 5