

BLOSSOM & ROOT

EASTER BRUNCH

Our menu is dairy and gluten free unless stated

SPRING 2024

3.30.24



{ brunch }

- Granola** house made coconut yogurt, dried cherries, pistachio, toasted coconut, maple 16
- Avocado Toast** grilled sourdough, pickled onion, sprouts, arugula 17 *contains gluten*
- Gigante Beans & Greens** braised iacopi beans, kale, grilled broccolini, green garlic, lemony breadcrumbs 18 *contains gluten*
- Crispy Rice & Mushroom Lettuce Cups** fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce cups 26
- Buckwheat Pancakes** stack of pancakes, strawberry syrup 22 *contains gluten*
- S'more Style Pancakes** chocolate chips, bed of torched marshmallows 26 *contains gluten*
- Tofu Scramble** breakfast potatoes, fruit, toast 22 / *gfo* 24
- Chilaquiles** spicy ranchero sauce, onion, avocado, 'cotija', tofu crema, cilantro, lime 21

{ soups & salads }

cup / bowl / gfo

- Mushroom Chowder** fungi farm mushrooms, potatoes, herbs, garlic, onion, crouton, grilled sourdough 7 / 12 / +1
- Smoked Potato & Leek Soup** yukon gold potatoes, onion, sour cream, fermented fresno, grilled sourdough 6 / 11 / +1
- Brokaw Ranch Avocado & Citrus Salad** marinated beets, charred avocado, blood orange, tarragon, marcona almond 23
- Chicory Salad** radicchio, apple, toasted pumpkin seed, herbed breadcrumbs, 'parmesan', balsamic 17 *contains gluten*
- Grilled Caesar Salad** petite romaine, spiced chickpea, croutons, 'parmesan', herb oil 18 *contains gluten (oil free dressing available)*
- Mushroom Steak Salad** glazed maitake, little gems, radicchio, 'bleu cheese' crumbles, watermelon radish, shaved fennel, toasted sunflower seeds, fried onions, 'bleu cheese' dressing 25 / *add climax bleu cheese* 5

{ sandwiches & bowls }

Sandwiches are served w/a choice of salad, potato salad, coleslaw or pasta salad.
Option to add a cup of soup for an upcharge.

- B&R Smash Burger** chickpeas, black beans, shiitake, little gems lettuce, house-made tomato aioli, sliced 'cheese', maple smoked mustard, house pickles 24 / *gfo* 26
- Crab Cake Sandwich** fungi farm mushrooms, old bay aioli, pickles, onion 22 / *gfo* 24
- Tofu Bowl** grilled broccolini, pickled onion, fried or grilled tofu, white or brown rice, toasted sesame seeds, green onion, chili jam 20
- Mac'n'Cheese** creamy white cheese sauce, crumbled potato chips, crispy onions, garlic oil, parsley 20 / *gfo* 22

{ sides }

- Maple Glazed Brussel Sprouts** kaffir lime leaves, thai chili, thai basil 13
- Biscuit & Gravy** house made biscuit, wild mushroom gravy 9 / *gfo* 11
- Buckwheat Pancake** single pancake, butter, syrup 8 *contains gluten*
- Sourdough Toast or Seed Bread** with herb butter & kumquat jam 7
- Side Breakfast Potatoes** peppers, onions 8
- Cup of Fruit** local seasonal fruit 8

Please talk to your server if you have special dietary needs

Our food may contain or come into contact with common allergens such as tree nuts, wheat, soybeans and peanuts.

A 20% service fee is automatically added to all groups of 6 or more.

Executive Chef Chris Johnson

{ beverages }



glass | bottle

{ cocktails }

Pick Your Poison Mimosas	14
your choice of red juice / green juice / blood oj add a side of vodka spiked wellness shot	7
Spiked Wellness Shot	9
lemon, blood oj, ginger, cayenne	
Chamomile French 75	15
chamomile simple, gin, lemon, bubbles	
Bloody Mary	18
vodka, lemon, house bloody mix, tofu bacon	
Michelada	12
chili salt rim, house bloody mix, lager add a shot of sabe tequila inside	8
Chocolate Date Sparkler	15
medjool date, lemon, velvet cacao tea, vanilla, bubbles	
Chai Espresso Martini	15
sabé vodka, espresso, oat milk, vanilla, chai dust	
Spiced Apple Sangria	15
pinot grigio, house apple cider, pear, apple	
Lavender Champagne Cocktail	15
lavender-infused syrup, bubbles	
Grapefruit Gin & Soda	15
sparkling soda, house gin using sabé, grapefruit	

{ mocktails and elixirs }

Wellness Shot	7
lemon, ginger, cayenne, blood oj	
Pick Your Poison Soda	8
your choice of red juice / green juice / blood oj	
Hobb's Organic Black Iced Tea	5
Arnold Palmer	7
organic black tea, house lemonade	
Abita Rootbeer	7
Blueberries Basil Refresher	8
Seasonal Shrub	8
apple cider vin., lychee balsamic, citrus	
House Lemonade	7
Chocolate Date Soda	9
medjool dates, lemon, velvet cacao tea, vanilla	
The Mermaid	9
blue spirulina infused lemonade	
Boochman Kombucha (on tap)	8
rotating (growlers available to go)	

{ n/a beer }

Athletic Brewing Co. Run Wild IPA	7
Athletic Brewing Co. Athletic Lite (lager style)	7

{ sparkling wines }

Brut Champenoise NV, Domaine St. Vincent, Sonoma	12 44
Cremant D'Alsace Brut NV, Vol Enchante, France	16 60
Prosecco Rose NV, Mionetto, Friuli, Italy	13 48

{ white & rosé wines }

Pinot Grigio 22', J. Dusi (on tap), Paso Robles	13 48
Sauvignon Blanc 22', The Fableist, Santa Barbara	13 48
Sauvignon Blanc 22', Rombauer, Sonoma County	16 60
Riesling 'Cole Ranch' 21', Desire Lines, Mendocino	14 52
Riesling 21', Dr Loosen, Mosel, Germany	13 48
White Blend 22', Horse & Plow, North Coast	13 48
Chardonnay 22' Talley 'Bishop's Peak', San Luis Obispo	14 52
Chardonnay 22', Rombauer, Carneros	20 76
Rosé Tempranillo 22', Urban Legend, Lodi	13 48

{ red wines }

Tempranillo 18', Urban Legend (on tap), Clarksburg	13 48
Pinot Noir 22', Lioco, Mendocino	16 60
Pinot Noir 21', La Follette, Sonoma County	17 64
Red Blend 21', Bedrock 'Evangelho Vineyard', CC County	16 60
Red Blend 21', Unshackled by Prisoner, California	15 56
Cabernet Sauv 21', Browne "Forest Project", Paso Robles	15 56
Cabernet Sauv 21', Kokomo, Sonoma County	18 68

{ dessert wines }

Late Harvest Sauv Blanc 21', Bodkin, Lake County	12
Late Harvest Zin 21', Carol Shelton Black, Sonoma County	12

{ beer & cider }

ON TAP

Fieldwork Rotating West Coast IPA	8
Otherwise 'Calrose Craft' Rice Lager gf	8

BOTTLED / CANNED

Almanac Love Hazy IPA	8
North Coast Blue Star Wheat	8
North Coast Old Rasputin Stout	8
Otherwise Guava Fresca Rice Sour gf	8
Otherwise Western Addition Pale Ale gf	8
Sincere Dry Apple Cider gf	8