

BLOSSOM & ROOT LUNCH

SPRING 2024

3.21.24



Our menu is dairy and gluten free unless stated

{ sharables }

- Maple Glazed Brussel Sprouts** kaffir lime leaves, thai chili, thai basil 13
Roasted Cauliflower cauliflower, chopped herbs, romesco sauce 13
Gigante Beans & Greens braised iacopi beans, kale, grilled broccolini, green garlic, lemony breadcrumbs *contains gluten* 18
Crispy Rice & Mushroom Lettuce Cups fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce cups 26
'Crab' Cakes fungi farm mushrooms, togarashi aioli, pickled onions, herb salad, lemon 18
Mac'n'Cheese creamy white cheese sauce, crumbled potato chips, crispy onions, garlic oil, parsley 15 / *gfo* 17
Bread Plate herb butter, mushroom butter, kumquat jam, climax 'bleu cheese', plant based honey, grilled sourdough, house made seed bread 24 / *gfo* 26

{ 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 *contains gluten* 17
Grilled Caesar Salad petite romaine, spiced chickpea, croutons, 'parmesan', herb oil *contains gluten* 18 (*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

{ entrées }

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

- Tofu Katsu Sandwich** fried tofu, coleslaw, bulldog sauce, cashew almond peanut crunch, japanese milk bread 23 / *gfo* 25
Funghi Sando crispy maitake, creamy slaw, pickled jalapeños, charred chili jam 24 / *gfo* 26
B&R Smash Burger chickpeas, black beans, shiitake, little gems lettuce, house-made tomato aioli, sliced 'cheese', maple smoked mustard, crispy onions, house pickles 24 / *gfo* 26
Tofu Bowl grilled broccolini, pickled onion, fried or seared tofu, white or brown rice, toasted sesame seeds, green onion, chili jam 22

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.

Certain dishes are seasoned with allium, beet and mushroom.

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

Executive Chef Chris Johnson