

BLOSSOM & ROOT

Our menu is dairy and gluten free unless stated

SPRING 2024



{ starters }

- Grilled Artichoke** fermented green garlic aioli, capers, preserved lemon 18
- 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
- Mac'n'Cheese** creamy white cheese sauce, crumbled potato chips, crispy onions, garlic oil, parsley 15 / gfo 17
- 'Crab' Cakes** fungi farm mushrooms, togarashi aioli, pickled onions, herb salad, lemon 18
- Mushroom Toast** grilled chanterelles, wild black trumpets, grilled sourdough, onion jam *contains gluten* 16
- Grilled Sourdough** herb butter and kumquat jam or climax 'bleu cheese' w/plant based honey 8 / gfo 10

{ 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
- 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)
- Brokaw Ranch Avocado & Citrus Salad** marinated beets, charred avocado, blood orange, tarragon, marcona almond 23
- 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 radicchio salad, potato salad, coleslaw or pasta salad
Option to add a cup of soup for an upcharge.

- Tofu Bowl** grilled broccolini, pickled onion and cucumber, fried or grilled tofu, white or brown rice, toasted sesame seeds, green onion, chili jam 22
- Roasted Vegetable Yellow Curry** kabocha squash, lions mane, red bell peppers, carrots, cauliflower, kaffir lime leaf, thai basil, jasmine rice, pickled red onions, jalapeños 24
- Kale Radiatorre** english peas, asparagus, spring onion soubise, ramps, pea shoots, toasted walnut, chanterelles 26 / gfo 28
- Bucatini Puttanesca** east bay artisan pasta, olives, garlic, capers, tomato, calabrian chili, basil, 'parmesan', grilled sourdough 24 / gfo 26
- Smash Burger** chickpeas, black beans, shiitake, little gems lettuce, house-made tomato aioli, sliced 'cheese', maple smoked mustard, fried onions, house pickles 24 / gfo 26

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