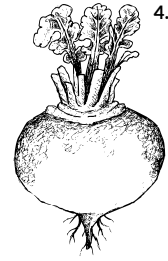


BLOSSOM & ROOT LUNCH

SPRING 2024

4.17.24



Our menu is dairy and gluten free unless stated

{ starters }

- Roasted Cauliflower** cauliflower, chopped herbs, romesco sauce 13
Grilled Artichoke fermented green garlic aioli, capers, preserved lemon 18
Avocado Toast grilled sourdough, pickled onion, meyer lemon chili jam, sprouts, arugula 17 *contains gluten*
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
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
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 radicchio salad, potato salad, coleslaw or pasta salad.
Option to add a cup of soup for an upcharge.

- Buffalo Funghi Sando** crispy maitake mushroom, bleu cheese slaw, pickles, house fermented fresno hot sauce 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
Crab Cake Sandwich fungi farm mushrooms, horseradish aioli, pickles, arugula, onion 22 / *gfo* 24
Reuben tofu pastrami, beet kraut, swiss 'cheese', house pickles, caraway seed sourdough, 1000 island 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.

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

Executive Chef Chris Johnson