

BLOSSOM & ROOT

MOTHER'S DAY BRUNCH

Our menu is dairy and gluten free unless stated

SPRING 2024

4.24.24



{ brunch }

- Avocado Toast** grilled sourdough, pickled onion, sprouts, lemon chili jam, arugula 17 *contains gluten*
- Buckwheat Pancakes** stack of pancakes, strawberry syrup 22 *contains gluten* *single pancake available for 9*
- Tofu Scramble** breakfast potatoes, fruit, toast 22 / *gfo* 24
- Chilaquiles** spicy ranchero sauce, onion, avocado, 'cotija', tofu crema, cilantro, lime 21
- Gigante Beans & Greens** braised iacopi beans, kale, grilled broccolini, green garlic, lemony breadcrumbs 18 *contains gluten*
- Grilled Artichoke** fermented green garlic aioli, capers, preserved lemon 18
- Crispy Rice & Mushroom Lettuce Cups** fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce cups 26
- Sourdough Toast or Seed Bread** with herb butter & kumquat jam 7
- Side Breakfast Potatoes** peppers, onions 8
- Cup of Fruit** local seasonal fruit 8

{ 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 & entrees }

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
- Reuben** tofu pastrami, beet kraut, swiss 'cheese', house pickles, caraway seed sourdough, 1000 island 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
- Kale Radiatorre** english peas, asparagus, spring onion soubise, ramps, pea shoots, toasted walnut, chanterelles 26 / *gfo* 28

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