

# BLOSSOM & ROOT

## SUNDAY ALL DAY MENU

Our menu is dairy and gluten free unless stated



### { starters }

- 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*
- 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
- 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 chile hot sauce 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
- 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
- Tofu Bowl** grilled broccolini, pickled onion, 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
- Bucatini Puttanesca** east bay artisan pasta, olives, garlic, capers, tomato, calabrian chili, basil, 'parmesan', grilled sourdough 23 / *gfo* 25

**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**