

BLOSSOM & ROOT

EAT • DRINK • PLANT



FAMILY STYLE MENU

\$60 per person *pick two from each category to be shared family style*

\$75 per person *pick three from each category to be shared family style*

{ share plates }

Roasted Cauliflower *gf*

cauliflower, chopped herbs, romesco sauce

Mac & Cheese *gfo*

creamy white cheese sauce, crumbled potato chips, crispy onions, garlic oil, parsley

Crab Cakes *gf*

fungi farm mushrooms, togarashi aioli, pickled onions, herb salad, lemon

Gigante Beans & Greens

braised lacopi beans, kale, grilled broccolini, green garlic, lemony breadcrumbs

Chicory Salad *gfo*

radicchio, apple, toasted pumpkin seed, herbed breadcrumbs, 'parmesan', balsamic

Crispy Rice & Mushroom Lettuce Cups *gf*

fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce cups, herbs

{ entrées }

Mushroom Steak Salad *gf*

glazed maitake, little gems, radicchio, 'bleu cheese' crumbles, watermelon radish, shaved fennel, toasted sunflower seeds, fried onions, 'bleu cheese' dressing

Tofu Bowl *gf*

your choice of fried or seared tofu, brown or white rice, topped with chili jam, broccolini, pickled onions

Bucatini Puttanesca *gfo*

east bay artisan pasta, tomatoes, olives, capers, calabrian chili, fried basil, parmesan

Kale Radiatorre Pasta *gfo*

english peas, asparagus, spring onion soubise, ramps, pea shoots, toasted walnut, morels

Roasted Vegetable Curry *gf*

yukon gold, lions mane, red bell peppers, carrots, cauliflower, kaffir lime leaf, thai basil, jasmine rice, pickled red onions, jalapeños

B&R Burger *gfo*

legumes, little gems lettuce, tomato aioli, sliced cheese, maple smoked mustard, crispy onions, pickles, served with potato salad

{ dessert }

House Made Chocolate Chip Cookie *gf*

Lemon Chia Seed Pudding *gf*

cashew lemon cream, graham cracker dust, chia seed pudding

Chocolate S'more Mousse *gf*

dark chocolate, coconut, graham crackers, torched marshmallows