

BLOSSOM & ROOT

BRUNCH

Our menu is dairy and gluten free unless stated

SUMMER 2024

7.24.24



{ brunch }

- Tofu Scramble** breakfast potatoes, sourdough toast 22 | gfo 24
- Chilaquiles** spicy ranchero sauce, onion, avocado, 'cotija', tofu crema, cilantro, lime 21
- Breakfast Burrito** tofu scramble, breakfast potatoes, salsa verde, shredded cheese 20 *contains gluten*
- Buckwheat Pancakes** (3) seasonal fruit, maple syrup 22 *contains gluten* *single pancake available for 9*
- Sourdough Toast or Seed Bread** with herb butter & kumquat jam or climax 'bleu cheese' w/plant based honey 8 | gfo 10
- Side Breakfast Potatoes** peppers, onions 8
- Cup of Fruit** local seasonal fruit 8

{ starters }

- Chilled Cucumber Soup** persian cucumbers, coconut yogurt, mint, dill, cucumber skin oil 7 | 12 | +1
cup | bowl | gfo
- Brentwood Corn Chowder** roasted corn, onion, yukon gold, queso fresco, cilantro, popcorn 8 | 13 | +1
- Smoked Potato & Leek Soup** yukon gold, onion, 'sour cream', fermented fresno, sourdough 6 | 11 | +1
- Summer Veg Chili** shelling & pole beans, tomatoes, peppers, whipped crema, crispy onions, cornbread *contains gluten* 15
- Peach & Chicory Salad** radicchio, grilled peach, toasted pumpkin seed, herbed breadcrumbs, 'parmesan', balsamic *contains gluten* 17
- Greek Panzanella** early girls, cucumber, red onion, sourdough croutons, balsamic, feta, olives, basil *contains gluten* 16
- Grilled Caesar Salad** petite romaine, breadcrumbs, 'parmesan', herb oil *contains gluten* *oil free dressing available* 18

{ 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.

- Mushroom Lettuce Cups** crispy rice, fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce 26
- Reuben** tofu pastrami, beet kraut, swiss 'cheese', house pickles, caraway seed sourdough, house 1000 island 24
- B&R Smash Burger** legumes, little gems lettuce, tomato aioli, sliced 'cheese', maple smoked mustard, crispy onions, house pickles 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
- Grilled Vegetable Panini** eggplant, summer squash, roasted peppers, pesto mayo, 'chao cheese', house giardinero 24 | gfo 26
- Crab Cake Sandwich** fungi farm mushrooms, horseradish aioli, bread and butter pickles, arugula, pickled onion 22 | gfo 24
- Mushroom Steak Salad** glazed maitake chargrilled, little gems, radicchio, 'bleu cheese' crumbles, watermelon radish, shaved fennel, toasted sunflower seeds, fried onions, 'bleu cheese' dressing 25 | add climax bleu cheese 5

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.

***gfo** - gluten free option available*

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

Executive Chef Chris Johnson