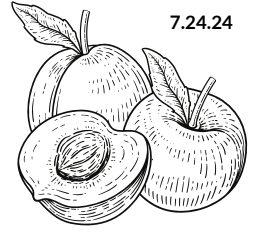


# BLOSSOM & ROOT LUNCH

Our menu is dairy and gluten free unless stated

SUMMER 2024

7.24.24



## { starters }

cup | bowl | gfo

- Chilled Cucumber Soup** persian cucumbers, coconut yogurt, mint, dill, cucumber skin oil 7 | 12 | +1
- 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
- Tomato & Melon Gazpacho** cucumber, toasted focaccia and almonds, thai basil, mint, garlic, sherry vin., *contains gluten* 16
- Peach & Chicory Salad** radicchio, grilled peach, toasted pumpkin seed, herbed breadcrumbs, 'parmesan', balsamic *contains gluten* 17
- Greek Panzanella** early girls, cucumber, red onion, feta, sourdough croutons, balsamic, olives, basil *contains gluten* 16
- Grilled Caesar Salad** petite romaine, breadcrumbs, 'parmesan', herb oil *contains gluten* *oil free dressing available* 18
- Grilled Sourdough** herb butter & kumquat jam or climax 'bleu cheese' w/plant based honey 8 | gfo 10

## { 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
- Grilled Vegetable Panini** eggplant, summer squash, roasted peppers, pesto mayo, 'chao cheese', house giardinero 24 | gfo 26
- 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
- Buffalo Funghi Sando** crispy maitake mushroom, bleu cheese coleslaw, pickles, house fermented fresno hot sauce 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

## { dessert }

- Peach Cobbler Galette** yellow peaches, maple almond ice cream *gluten free option available* 12
- Chocolate S'more Mousse** dark chocolate, graham crackers, torched marshmallow 9
- Seasonal Sorbet** ( ask your server for today's flavor ) 6
- Chocolate Chip Cookie** dark chocolate chips, sea salt 4

**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**