



### starters

**SOUP DU JOUR**  
served with toasted focaccia  
12

**CAPE COD CAKES**  
tartar sauce  
14 (nf)

**CRISPY ARTICHOKEs**  
chickpea-flour battered,  
lemon-caper aioli, arugula  
16 (gf, nf, sf)

**POLPETTE**  
mozzarella stuffed meatballs,  
marinara  
17 (sf)

**SWEET POTATO GNOCCHI**  
grilled kale, roasted beets,  
cashew sage cream  
17 / 26 (sf)

**PUMPKIN RAVIOLI**  
sage brown butter, butternut squash,  
toasted pumpkin seeds  
18 / 27 (nf)

### salads

*add gardein cutlets, braised tofu,  
or grilled or crispy spiced seitan +5*

**CAESAR**  
romaine, herbed croutons,  
shiitake bacon, toasted capers  
16 / 22 (nf; avail. gf & sf)  
(avail. w/kale +2)

**ARUGULA**  
arugula, cranberries, walnuts, quinoa  
feta cheese, citrus-agave dressing  
16 / 22 (gf, sf)

### for the table

**NACHOS**  
pico de gallo, jalapenos, black beans,  
sour cream, guacamole, tapioca cheese  
*add crispy seitan or gardein cutlets +5*  
18 (gf, nf; avail. sf)

**BAKED MAC & CHEESE**  
cheddar & parmesan, cashew cream,  
garlic & herb breadcrumb topping  
18

**JACKFRUIT TACOS**  
corn tortilla, guacamole, pickled onion,  
tomatillo salsa, cilantro  
20 (gf, nf, sf)

**POTATO SAUSAGE PIZZA**  
cashew cheese, potato, rosemary, thyme,  
apple-sage-seitan sausage, tomato sauce  
26

**PESTO PIZZA**  
basil pesto, arugula, sliced tomatoes,  
mozzarella, tofu ricotta  
26 (gf avail. +3)

## sandwiches

*served with your choice of hand-cut fries (plain, garlic & vinegar, truffle, or sweet potato) or field greens available on spinach wrap (gf bread avail. +1)  
add avocado +4*

### BLOSSOM BURGER

beyond burger patty, caramelized onions, tapioca cheddar, soy bacon, sautéed mushrooms, lettuce, tomato, chipotle aioli, potato bun  
22 (nf; avail. sf)  
add sunny-side-up 'egg' +4

### SOUTHERN SEITAN

crispy spiced seitan, caramelized onions, avocado, chipotle aioli, romaine, focaccia  
22 (nf)

### TOFU BLT

crispy tofu, tempeh bacon, romaine, tomatoes, french dressing, chipotle aioli, focaccia  
22 (nf; avail. gf)

### MEATBALL PARM

house-made meatballs, mozzarella, parmesan, marinara, ciabatta  
22 (nf, sf)

### GRILLED CHEESE & TOMATO BISQUE

tapioca cheese, tempeh bacon, red onion, toasted focaccia, creamy tomato-eggplant soup  
21 (nf; avail. gf)

*\*no additional side with soup\**



## entrées

### SEITAN PICCATA

pan-seared house-made seitan cutlets, white wine-lemon-caper sauce, garlic mashed potatoes, sautéed kale  
28 (nf)

### CARBONARA

spaghetti, cashew cream sauce, smoked soy bacon, sunny side up 'egg'  
26

### CURRIED STUFFED SWEET POTATO

walnut-lentil-eggplant stuffing, coconut peanut curry, parsnip chips, collard greens, horseradish crème drizzle  
26 (gf, sf) (dinner only)

### SAVORY SEITAN

pan-seared seitan cutlets, white wine, rosemary tomato sauce, roasted potatoes, haricot vert, roasted tomato, garlic aioli  
28 (nf) (dinner only)

### MARKET PLATE

choose any four sides  
26

## sides

9

*(gf, nf, sf except tofu & seitan)*

- hand-cut fries •
- garlic & vinegar fries • truffle fries •
- sweet potato fries • grilled seitan •
- ginger & garlic-braised tofu •
- sautéed kale • brussels sprouts •
- black beans • quinoa pilaf •
- field greens • mashed potatoes •

**gf=gluten-free | nf=nut-free | sf=soy-free**

*please inform your server of any allergies, as all ingredients are not listed on the menu and cross-contamination is a possibility*

*a 20% gratuity will be applied to parties of five or more*

*blossom is first & foremost animal caring  
executive chef: crescensio sanchez*