



starters

SOUP DU JOUR
served with toasted focaccia
12

CAPE COD CAKES
tartar sauce
14 (nf)

CRISPY ARTICHOKEs
lemon-caper aioli, arugula
16 (gf, nf, sf)

SPRINGTIME RISOTTO
porcini mushrooms, artichokes,
green peas, truffle-cashew cream
17 / 26 (gf, sf)

GREEN PEA RAVIOLI
green pea pesto, tofu ricotta, parmesan,
spring peas, lemon butter
18 / 27

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)

STRAWBERRY PECAN

mesclun greens & baby spinach,
strawberries, candied pecans, feta,
quinoa, balsamic vinaigrette
16 / 22 (gf, sf)

for the table

NACHOS

pico de gallo, black beans,
cheddar & mozzarella, guacamole,
jalapenos, sour cream
add crispy seitan or gardein cutlets +5
18 (gf, nf; avail. sf)

BAKED MAC & CHEESE

cheddar & parmesan, cashew cream,
garlic & herb breadcrumb topping
18 (sf)

ENCHILADAS MOLE

corn tortillas, maitake mushrooms, fennel,
roasted corn, house-made mole
20 (gf, nf; avail. sf) (avail. after 4pm)

WILD MUSHROOM PIZZA

cashew cheese, arugula, tomato sauce
26 (sf; gf avail. +3)

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

CHEESESTEAK

marinated seitan, cheddar cheese sauce,
peppers & onions, mayo, toasted hero
22

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)

GRILLED CHEESE & TOMATO BISQUE

cheddar & mozzarella, tempeh bacon,
red onions, toasted focaccia,
creamy tomato-eggplant soup
21 (nf; avail. gf)
no additional side with soup



entrées

SEITAN PICCATA

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

CARBONARA

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

PISTACHIO TOFU

root-vegetable-filled crêpe, lemon-
truffle crème, beet-marinated frisée
26 (avail. after 4pm)

TRUMPET MUSHROOM SCALLOPS

creamy polenta, sautéed spinach,
porcini reduction
26 (gf, nf) (avail. after 4pm)

SEITAN CORDON BLEU

shiitake gravy, swiss chard,
truffle mashed potatoes
28 (avail. after 4pm)

MARKET PLATE

choose any four sides
26

sides / 9

(gf, nf, sf except tofu & seitan)

- sautéed spinach • hand-cut fries • truffle fries •
• garlic & vinegar 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*