

ENDER & BLOOM

ROOTS & BLOOMS | MAINS

Heritage Chicken & Wilted Greens

Pan-seared chicken breast, smoked garlic jus, charred escarole, and whipped parsnip mash.

Bloom Bowl (V/GF)

A seasonal plant-based medley: roasted golden beets, maple-glazed squash, farro, crispy lentils, and lemon-chive dressing.

Ribeye & Romesco

Dry-aged ribeye steak, grilled over hardwood, with smoked romesco, wild arugula, and potato mille-feuille.

Maple-Brined Pork Chop

Bone-in pork chop, fennel seed rub, roasted apple gastrique, and buttered broccolini.

Dessert.

Wildflower Honey Panna Cotta (GF)

Chocolate Soil Tart

Roasted Stone Fruit Galette

Rustic Limon Cheese Cake

White Cocoa Ice Cream Sundae

GATHERINGS | APPETIZERS

Charred Carrot Tartare (V/GF)

Crispy Oyster Mushrooms (V)

Buttermilk Cornbread Madeleine

Seared Scallops & Corn Cream

Garlic + Parmesan French Fries

Cherry Tomato Ratatouille

Market Sides

Grilled Asparagus with Lemon Thyme Oil (GF/V)

Butter Whipped Potatoes with Chive Crème

Charred Broccoli with Pickled Mustard Seeds

Roasted Acorn Squash

Smoked Heirloom Carrots with Feta & Mint

Crème Fraîche Mashed Potatoes

Signature Cocktails

The Bloom

Gin, elderflower liqueur, lemon juice, cucumber foam, edible petals.

Garden and Tonic

Herb-infused vodka, tonic, grapefruit peel, and fresh thyme sprig.

Fig Manhattan

Rye whiskey, black mission fig reduction, sweet vermouth, cherry wood smoke.

HOUSE FAVORITES: RIBEYE & ROMESCO, BLOOM BOWL, WILDFLOWER HONEY PANNA COTTA
ASK YOUR SERVER ABOUT TODAY'S ROTATING SEASONAL DISH OR FARMER'S HARVEST PLATE.