



Bloom Room

SOCIAL

Eat - Drink - Gather	BRUNCH MENU	350 Town Center
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CLASSICS

THE MORNING GLORY

Eggs cooked to order with a side of Bacon or Chicken Breakfast link Sausage Toast and our house-made Potato Hash.

THE BRUNCH BOUNTY

Eggs cooked to order with a side of Bacon, Potato Hash, and a Sugar Studded Waffle.

THE GRAVY TRAIN

2 Cat Head Biscuits topped with our house-made Sausage Gravy.

THE NEW CHICK ON THE BLOCK

2 Sugar Studded Waffles alongside our Crispy Fried Chicken Thighs drizzled with Hot Honey and served with Syrup on the side.

MEXI HASH

Chorizo cooked with Peppers and Onions served on a bed of Potato Hash, Queso Fresco and Chili Threadsserved with an Egg of your choice.

OUT THE GARDEN HASH

Cauliflower, Mushroom, Brussels and Spinach Sautéed served on a bed of Potato Hash and Queso Fresco, served with an Egg of your choice.

BLOOMING BENNIES

MUSHROOM MORNING BENNY

Mushroom and Spinach mixture served inside our pull apart Bread with our Hollandaise Sauce, served with a beautiful poached Egg.

THE DEEP DIVE BENNY

Shrimp and Crab served in our Boule Bread served with our Hollandaise Sauce, served with a beautiful poached Egg.

THE B.E.C.K.Y

Bacon and Poached egg. Served in our pull apart Bread served with our Hollandaise Sauce.

PLAIN JANE

Classic Eggs Benedict with English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce, Paprika.

HEALTHY

HIPSTER TOAST

Chunky Avocado Mash served with Eggs your way with an Arugula Salad and Sauce Vierge, Everything Seasoning and Micro Herbs.

BEEET THE SALMON

In house Beet Cured Salmon served on Sourdough Bread with Fromage Blanc, Capers, Pickled Onion, Dill, Cracked Black Pepper and Olive Oil and Arugula Salad.

THE OMELET BLANCO

An Egg white Omelet with Sautéed Spinach, Feta Cheese and a Mushroom Blend served with an Arugula Salad, potato and scallions.

QUINOA BIBIMBAP

Warm Quinoa with Roasted Sesame Dressing, Vietnamese Slaw, Soy Braised Oyster Mushrooms, Kimchi, Fresh Radish, Soy Cured Egg, Shredded Nori.

QUINOA MEDITERRANEAN

Warm Quinoa served with a Sauce Vierge, Feta Cheese, Chopped Spinach, Marinated Olives, Cucumbers and White Balsamic Tomatoes with a Parmesan Crisp.

SUNRISE PARFAIT

Greek Yogurt stacked with crunchy Granola and juicy fresh Fruit, all topped off with a sweet swirl of Honey.

CANTINA DELIGHTS

THE CHORIZO KICKSTART

Scrambled Eggs, Chorizo, Queso Fresco, Avocado, Chipotle Crema all wrapped in a warm Tortilla served with Salsa Verde.

THE CHILI-N-QUILES

Fried Corn Tortillas cooked in a warm Salsa Verde, garnished with Queso Fresco, Cilantro, Pickled Onion with your choice of Egg.

SANDWICHES

THE THICKNESS

Bacon, Eggs to order, Cheddar Cheese, served on Sourdough Bread.

THE BREAKFAST CLUB

Our MASSIVE club Sandwich served between three pieces of Bread Housing Turkey, Ham, Bacon, Lettuce, Tomato and Mayo.

THE HEN AND THE EGG

Deep Fried Chicken Thigh served with Vietnamese Slaw, Fried Egg and Yuzu Aioli served with Breakfast Potatoes.

THE RECOVERY BURGER

Beef Patty cooked to your liking topped with Cheddar Cheese, cut in half and serverd on a sizzling platter of Cheese Sauces, topped with Caramelized Onons and Bacon Bit.



OMELETS

THE MEATS

A Bacon, Ham and Chorizo Omelet cooked with shredded Cheese, served with Potato Hash.

THE NO-SIESTA FIESTA

A Chorizo Omelet cooked with Peppers and Onions topped with Chipotle Crème served with Potato Hash.

THE FOREST FEAST

A Mushroom and Spinach omelet with Feta cheese topped with Warm Whipped Feta and served with Potato Hash.

THE CHILL-IFORNIA OMELET

A Spinach, Arugula and Heirloom Tomato Omelet with Feta Cheese served with Avocado Mash and Potato Hash.



* NOTICE: THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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SPECIALTIES

UOVO AL POMODORO

Eggs in a house made Pomodoro Sauce, Fresh Basil and Feta Cheese served with Crostini's.

THE TONY

Extra Large Rigatoni Pasta simmered in our Pomodoro made from San Marzano Tomatoes and Fresh Garllic.

CHEFS CHOICE CHARCUTERIE

Chefs Choice Of Cured Meats, Cheeses, Spreads, Preserves, Fruits,Crackers and Accoutrements.

THE CARNIVORE'S CROWN

A beautiful 32 oz Tomahawk Steak cooked Medium and Eggs to order, Soy braised Chefs King Oysters, Marinated Heirloom Tomatoes and Charred Miso Butter.

SALADS

TUSCAN TEMPTATION

Heirloom tomatoes, Burrata, on a bed of Arugula with Fresh Basil, Balsamic reduction and Olive oil.

SUNRISE COBB

Mixed Greens tossed together with Pickled Vegetables, Heirloom tomatoes, Fried Prosciutto, Poached egg, Citrus vinaigrette.

THE COLOSSAL CAESAR SALAD

Romaine lettuce tossed in our Cesar dressing topped with an abundance of finely shredded Parmesan cheese, Paprika Toasted Bread crumbs.

MELON MIRAGE

Cucumber alongside Cantaloupe balls, Citrus Segments, Pulled Burrata, Prosciutto, Fine Herbs, Crushed Red Pepper, Olive Oil, and White Balsamic.

FRESH FROM THE GRIDDLE

BERRY DELIGHT

Wild Berry Compote filled Crepe topped with Blueberry Whipped Cream and seasonal Berries.

THE NUTTY PROFESSOR

Nutella filled Crepe topped with Candied Pecans, Coco Pebbles, Whipped Cream and Powdered Sugar.

THE HAM-AZING CREPE

Crepe filled with Ham, Cheese and topped with our house made Spicy Mayo.

THE CHICK-A-LICIOUS FLORENTINE

Crepe filled with roasted Chicken Thighs, Sauteed Spinach, Garlic and Sundried Tomatoes. Covered with our Florentine sauce, Warm Whipped Feta, Crushed Red Pepper, Parmesan Cheese, and Chopped Parsley.

THE FRENCHY

Two Thick Cut Brioche Bread dipped in our French Toast Batter toasted to a golden brown and served with Powdered Sugar and Syrup.

FRENCH TOAST CONNECTION

Two pieces of Thick Cut Brioche Bread dunked in our house made French Toast Batter served with our house made Wild Berry Compote.

NOT YA MAMA'S FRENCH TOAST

Thick-cut Brioche Bread dipped into our French Toast in between Peanut Butter and Jelly, Whipped Cream, Wild Berry Compote.

THE MR. ROGERS

Two Sugar Studded Waffles, topped with Whipped Cream, Fruity Pebbles, Pop Rocks, Maraschino Cherries, Wild Berry Compote.

THE FLIGHT OF THE WAFFLES

3 Sugar Studded Waffles with the flavors of Bananas Fosters, Wild Berry Waffle and Butter Pecan Waffle.



A LA CARTE

- Eggs
- Bacon
- Sausage
- Waffle
- Fried Chicken
- Potato Hash
- Heirloom Tomatoes
- Candied Bacon
- Side Salad
- Plain Crepe
- Biscuit
- Toast
- Side of Gravy

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