



Bloom Room

SOCIAL

Eat - Drink - Gather

BRUNCH MENU

350 Town Center

SPECIALTIES

UOVO AL POMODORO 12
Eggs in a house made Pomodoro Sauce, Fresh Basil and Feta Cheese served with Crostini's.

SLIDERS 13
Craft Beef Blend Sliders served as a pair on Brioche with Calabrian Chili Aioli and Mike's Hot Honey, Garlic Cheese Curds, Red Onion, Crispy Jalapeños, Arugula, Furikake, Fried Garlic.

THE TONY 14
Extra Large Rigatoni Pasta simmered in our Pomodoro made from San Marzano Tomatoes and Fresh Garlic.

Protein adds
Fried or Grilled Chicken 7
Meatballs 10

CANDIED BACON 9

BLOOMING BENNIES

MUSHROOM MORNING BENNY 12
Mushroom and Spinach mixture served inside our pull apart Bread with our Hollandaise Sauce, served with a beautiful poached Egg.

THE DEEP DIVE BENNY 17
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 14
Bacon and Poached egg. Served in our Boule Bread served with our Hollandaise Sauce.

SANDWICHES

THE THICKNESS 10
Bacon, Eggs to order, Cheddar Cheese, served on Sourdough Bread.

THE HEN AND THE EGG 14
Deep Fried Chicken Thigh served with Vietnamese Slaw, Fried Egg and Yuzu Aioli served with Breakfast Potatoes.

THE BREAKFAST CLUB 16
Our MASSIVE club Sandwich served between three pieces of Bread Housing Turkey, Ham, Bacon, Lettuce, Tomato and Mayo.

CANTINA DELIGHTS

THE CHORIZO KICKSTART 12
Scrambled Eggs, Chorizo, Queso Fresco, Avocado, Chipotle Crema all wrapped in a warm Tortilla served with Salsa Verde.

THE CHILI-N-QUILES 10
Fried Corn Tortillas cooked in a warm Salsa Verde, garnished with Queso Fresco, Cilantro, Pickled Onion with your choice of Egg.

OMELETS

THE MEATS 15
A Bacon, Ham and Chorizo Omelet cooked with shredded Cheese, served with Potato Hash.

THE CHILL-IFORNIA OMELET 14
A Spinach, Arugula and Heirloom Tomato Omelet with Feta Cheese served with Avocado Mash and Potato Hash.

THE NO-SIESTA FIESTA 14
A Chorizo Omelet cooked with Peppers and Onions topped with Chipotle Crème served with Potato Hash.

THE FOREST FEAST 14
A Mushroom and Spinach omelet with Feta cheese topped with Warm Whipped Feta and served with 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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CLASSICS

THE MORNING GLORY 12
Eggs cooked to order with a side of Bacon or Chicken Breakfast link Sausage Toast and our house-made Potato Hash.

THE BRUNCH BOUNTY 13
Eggs cooked to order with a side of Bacon, Potato Hash, and a Sugar Studded Waffle.

THE GRAVY TRAIN 13
2 Cat Head Biscuits topped with our house-made Sausage Gravy.

THE NEW CHICK ON THE BLOCK 17
2 Sugar Studded Waffles alongside our Crispy Fried Chicken Thighs drizzled with Hot Honey and served with Syrup on the side.

MEXI HASH 15
Chorizo cooked with Peppers and Onions served on a bed of Potato Hash and Queso Fresco, served with an Egg of your choice.

OUT THE GARDEN HASH 13
Cauliflower, Mushroom, Brussels and Spinach Sautéed served on a bed of Potato Hash and Queso Fresco, served with an Egg of your choice.



HEALTHY

HIPSTER TOAST 15
Chunky Avocado Mash served with Eggs your way with an Arugula Salad and Sauce Vierge, Everything Seasoning and Micro Herbs.

QUINOA MEDITERRANEAN 12
Warm Quinoa served with a Sauce Vierge, Feta Cheese, Chopped Spinach, Marinated Olives, Cucumbers and White Balsamic Tomatoes with a Parmesan Crisp.

BEET THE SALMON 15
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.

FRESH FROM THE GRIDDLE

THE NUTTY PROFESSOR 14
Nutella filled Crepe topped with Candied Pecans, Coco Pebbles, Whipped Cream and Powdered Sugar.

THE FLIGHT OF THE WAFFLES 15
3 Sugar Studded Waffles with the flavors of Bananas Fosters, Wild Berry Waffle and Butter Pecan Waffle.

THE HAM-AZING CREPE 14
Crepe filled with Ham, Cheese and topped with our house made Spicy Mayo.

BACK TO THE SHIRE 14
Crepe filled with our blend of mushroom, spinach and feta cheese, drizzled with warm whupped feta sauce on top.

SALADS

THE COLOSSAL CAESAR SALAD 16
Romaine lettuce tossed in our Caesar dressing topped with an abundance of finely shredded Parmesan cheese, Paprika Toasted Bread crumbs.

MELON MIRAGE 8
Cucumber alongside Cantaloupe balls, Citrus Segments, Pulled Burrata, Prosciutto, Fine Herbs, Crushed Red Pepper, Olive Oil, and White Balsamic.

SUNRISE COBB 16
Mixed Greens tossed together with Pickled Vegetables, Heirloom tomatoes, Fried Prosciutto, Poached egg, Citrus vinaigrette.

NOT YA MAMA'S FRENCH TOAST 14
Thick-cut Brioche Bread dipped into our French Toast in between Peanut Butter and Jelly, Whipped Cream, Wild Berry Compote.

THE MR. ROGERS 10
Two Sugar Studded Waffles, topped with Whipped Cream, Fruity Pebbles, Pop Rocks, Maraschino Cherries, Wild Berry Compote.

BERRY DELIGHT 14
Wild Berry Compote filled Crepe topped with Blueberry Whipped Cream and seasonal Berries.



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