



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.

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.

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.



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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, Caper, 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 Foster, 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 whipped 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.

