

BLOOM

FOOD BY PHIL & SEBASTIAN

TOAST*

Choice of regular sourdough, pain de mie sourdough, or our gluten-free loaf.

All baked fresh in-house.

Coffee Toast** \$4.75

Phil & Seb coffee butter, whipped butter, Maldon sea salt

Almond Toast \$6.25

Housemade almond butter, chia crunch (V)

Yuzu Toast** \$4

Yuzu marmalade, whipped butter

Avo Toast \$7.5

Smashed avocado, Maldon sea salt, balsamic pearls, microgreens (V)

Add Bacon or Sausage \$2

Add Soft Poached Egg \$2

Melbourne Toast \$10

Sliced avocado, two soft poached eggs, semi-dried tomatoes, balsamic pearls, microgreens, Maldon sea salt

Add bacon or sausage \$2

BLOOM SANDWICHES*

Ol' Faithful Egg Sandwich** \$9

Sunnyside fried egg and gouda in a Dutch Crunch bun with housemade ketchup and aioli. Add bacon, sausage or avocado \$2

Donut You Know It Breakfast Sandwich \$11.5

Housemade egg scramble and farmer's sausage in a french toast Hoopla donut (yup!) with bacon, gruyere, and maple dijon mayonnaise

What's Upstream Croissant Sandwich \$14.5

Housemade salmon gravlax in a croissant bun with fried capers, pickled pink onions, microgreens, dill aioli, and Maldon sea salt

Crossy Road Chicken Sandwich \$13

Herb and garlic brined chicken, brie, honey roasted apple, and spinach on toasted sourdough

Bee El Tee Sourdough Sandwich \$13

Our take on a BLT. Bacon, gouda, baby spinach, semi dried tomatoes, and aioli

I Gotta Feeling Vegan Sandwich \$10

Akara (West African black-eye pea) fritters in a brioche bun with house pickles, aioli, microgreens, and housemade ketchup (V)

Oh My Grilled Cheese! \$9

An epic grilled cheese. Melted gouda, gruyere, and cheddar cheese in pain de mie sourdough with tomato jam and Maldon sea salt

Add bacon \$2

FRUITS & GRAINS

Seasonal flavours

Smoothie Bowl \$14

"Blue Mermaid" base (blend of blue spirulina, coconut milk, banana, mango, and peach) topped with seasonal fresh fruits and granola crunch (V)(GF)

Smoothie \$9.5

Seasonal fresh fruit smoothie (V)(GF)

Yogurt Parfait \$7.5

Yogurt, mixed berry compote, housemade granola crunch (GF)

Chia Pudding \$7.5

Chia seeds, oat milk, vanilla, mixed berry compote, granola crunch (V)(GF)

SIDES + ADD-ONS

Gluten-Free Bread Sub \$2

Two Egg Scramble Side \$4

Soft Poached Egg Add-on \$2

JUST Vegan Egg Sub \$2

Sausage, Bacon or Avocado

Add-on \$2 | Side \$4

BREKKIE HASH

Served with homestyle potatoes and a soft poached egg

Mushroom Chimi** \$15.5

Mushrooms, baby spinach, goat feta, avocado, chimichurri (GF)

Farmer's Breakfast \$18

Farmer's sausage, bacon, semi-dried tomato, caramelized onion, housemade tomato jam, hollandaise, baby spinach (GF)

Oslo Hash \$18

Housemade salmon gravlax, pickled onions, fried capers, baby spinach, dill hollandaise, avocado (GF)

Add second soft poached egg \$2

LIGHT & COMFORT

House Salad

Fresh seasonal salads with a focus on locally sourced produce. Full \$10 | Side \$5 (V)(GF)

Soup

Fresh seasonal soup served with sourdough bread. (V)

Full \$7 | Side \$4 (no bread)

Baked Mac & Cheese

Crispy on top, gooey inside. Cavatappi, gruyere, gouda, and aged cheddar. Served with side salad. w/salad \$17 | w/o salad \$12.5

DRINKS

Fresh Squeezed OJ \$6

Better Cold Pressed Juices \$6

True Buch Kombucha \$4.25

Annex Sodas \$4

WEEKEND BRUNCH

Check out our menu for our weekend eats

* Toasts and sandwiches can be Gluten-Free by selecting Gluten-Free Bread

** Can be made vegan by omitting dairy and/or substituting with a vegan egg

Let us know if you have any allergies or dietary restrictions. We got you!

We'd be the first to admit that for far too long, we haven't loved and nurtured our food the way we have our coffee. Bloom is our first honest attempt to change this.

With Bloom, we threw away all our preconceived notions of what our food should be. We spent over a year developing a menu and building an amazing team to offer awesome yet simple flavors. We didn't want fancy food, just good food - all made from scratch with ingredients from our local farmers.

We're proud of the result, and we hope it makes you smile!

BLOOM

FOOD BY PHIL & SEBASTIAN

LOCAL PARTNERS

Mans Farm - Eggs
Broek - Bacon & Farmer's Sausage
Fairwinds Farm - Goat Feta
Sylvan Star - Gruyere
Vital Greens - Yogurt, Gouda
Micro Acres - Microgreens
D Dutchmen - Dairy
MOB - Honey