

~ September 4th, 5th, 6th, and 7th, 2014 ~

Soup

Rancho San Julian Heirloom Melon Soup

Vegan: Serrano, Windfall Lime, Anise Hyssop, Apple Mint

Starter Specials

King Salmon Pastrami with Avocado Toasts

Rancho San Julian Heirloom Tomatoes, pickled Beets, Clark's Levain

Radish and Fennel Salad

Orange, Goat Butter, Maldon Sea Salt

Charred Romaine and Tomatillo

Avocado, Cilantro, Cotija

Black Farfalle with Santa Barbara Spot Prawns

Cherry Tomato, Mint Bread Crumbs, house-made Squid-Ink Pasta

Flatbread Specials

Summer Harvest Flatbread

Vegetarian: Romanesco, Anaheim Chili, Charred Onion, Goat Cheese, Cashews

Jimenez Farm Goat Sausage Flatbread

Pepperonata, Smoked Tomatillo Sauce, Ricotta

Sunday Supper

Mangalitsa Pork Chop ~ MP

Grilled Nectarine, Collard Green

Desserts

Pound Cake Bread Pudding with Cereal-Milk Ice Cream

Raspberry and Lime Tart

Strawberry and Balsamic Crema Catalana

Los Alamos S'More

Flatbread's Awesome Brownie with Strauss Family Creamery Vanilla Bean Ice Cream

18% gratuity will be added to all parties of 8 and over ~ There is a \$12 corkage fee for all bottles brought into the restaurant ~ we have a \$25 cake-cutting fee

We are proud to hand make all the food we serve you ~ **Gluten Free Pizza add \$5** ~ Open Thursday through Sunday Weekly

Visit us at: www.fulloflifefoods.com