April 20^{th} , 21^{st} , 22^{nd} , and 23^{rd} , 2017We are now open for LUNCH every Saturday and Sunday from 11-3

Soup

Roasted Organic Chicken Soup ~ 9

For the Soul: Farro, Carrot, Black Garlic

Starter Specials

Fava, Baby Carrots, and Goat Cheese ~ 14

Vegetarian: Butter Lettuce, Tomato, Za'atar Bread, Carrot Top

Jimenez Family Farm Lamb Tartare ~ 14

Beet, Ponzu, Herbs, Crostini

Morro Bay Pacific Gold Oysters on the Half-Shell ~ 16

Apple Serrano Mignonette, Flatbread Hot Sauce

Santa Barbara Ocean Whitefish ~ 15

Artichoke, Lime, Olive and Almond Dust, Green Almonds

Flatbread Specials

Artichoke and Ricotta Flatbread ~ 22

Vegetarian: Ricotta, Green Garlic, Crispy Shallot, Coriander

Pissaladiére Flatbread ~ 23

White Anchovy, Salt-Cured Anchovy, Onion, Green Olive, Capers, Grana

Sunday Supper

Jimenez Family Cured and Smoked Spring Lamb ~ 28

Crispy Rice, Morel Mushrooms, Fennel, Fava, Peas, Mint

Desserts

Pistachio Cake with Whipped Cream and Olive Oil Ice Cream ${\scriptstyle \sim 10}$

Blood Orange Cheesecake with Passionfruit Ice Cream ~ 10

Los Alamos S'More ~8

Flatbread's Awesome Brownie with McConnell's Vanilla Bean Ice Cream ~ 8

818% 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