

July 13th, 14th, 15th and 16th, 2017

We are now open for LUNCH every Saturday and Sunday from 11-3

Soup

Chilled Santa Barbara Rock Crab and Melon Soup ~ 12

Nectarines, Charred Onion, Serrano, Spiced Ricotta

Starter Specials

Central Coast Seafood Salad ~ 18

Channel Island Ahi Tuna Ember-Charred and cured in local Dashi, Hope Ranch Mussels Escabeche, Morro Bay Oysters cured with Mudd Creek Ranch Citrus, Roots Farm Little Gems, Shallots, Friséé

Burrata Mozzarella with Summer Eggplant and Stonefruit Salad ~ 16

Vegetarian: Market Stonefruit, Tomato, Candy Onions, Niçoise Olives, Capers, Basil

Finley Farm Watermelon and Summer Squash Salad ~ 14

Vegan: Finley Farm Japanese Watermelon, Mint, Red Onion, Citrus, Romaine, Black Olive Dust

Roots Farm Little Gem Caesar ~ 14

White Anchovy, Cherry Tomato, Levain Croutons, Pecorino

Flatbread Specials

Summer Squash and Goat Cheese Flatbread with a Duck Egg ~ 22

Vegetarian: Local Duck Egg, Cherry Tomatoes, Red Onion, Basil

Bacon Jam and Peach Flatbread ~ 23

Pork Belly Bacon, Crispy Prosciutto, Fair Hills Farm Peach, Red Onion, Bocconcini, Kale, Calabrian Chili

Sunday Supper

Half a Mary's Chicken roasted in the Wood Oven ~ 23

Roots Farm Suncherry Tomato Salad, Avocado, Summer Squash, Bread Crumbs

Desserts

Fair Hills Farm Peach Pie with Peach Pit Ice Cream ~ 10

Sweet Corn Crème Brûlée with Brown Butter Ice Cream ~ 10

Los Alamos S'More ~ 8

Flatbread's Awesome Brownie with 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