

August 10<sup>th</sup>, 11<sup>th</sup>, 12<sup>th</sup> and 13<sup>th</sup>, 2017

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

## **Soup**

**Chilled Spiced Ambrosia Melon Soup ~ 8**

*Vegan: Shallot, Cucumber, Habanero, Lemon*

## **Starter Specials**

**Roots Farm Summer Squash, Potato and Roaster Tomato Dominos ~ 14**

*Vegetarian: Miatake, Shio Kombu, Garlic and Herb Jus, Sheep's Milk Cheese*

**Charred Levain with Heirloom Tomatoes and Prosciutto ~ 13**

*Bien Nacido 1992 Levain, Garlic, Cherry Tomato Salad, Basil*

**Hope Ranch Mussels with Merguez ~ 16**

*Wild Rice, Housemade Jimenez Family Farm Lamb Sausage, Dashi, Cayenne, Coriander, Lemon*

**Roots Farm Little Gem and Walnut Caesar ~ 13**

*White Anchovy, Crouton, Egg Yolk, Grana*

## **Flatbread Specials**

**Bell Street Corn Flatbread ~ 22**

*Vegetarian: Cherry Tomatoes, Red Onion, Basil*

**Olive, Eggplant and Mortadella Flatbread ~ 23**

*Kalamata Olives, Garlic, Pistachio, Orange, Mozzarella, Parsley, Chive*

## **Sunday Supper**

**Bucatini with Duck Meatballs ~ 22**

*Our take on Spaghetti and Meatballs: Heirloom Tomato Sauce, Garlic, Chili Flakes, Pecorino*

## **Desserts**

**Lemon and Berry Tart with Almond Meringue ~ 10**

**Fred's Green Tomato Cake with Goat Cheese ~ 10**

**Butterscotch Pot de Crème ~ 8**

**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](http://www.fulloflifefoods.com)