

September 7th, 8th, 9th and 10th, 2017

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

Soup

Chilled Rancho San Julian Ranch Melon Soup ~ 10

Vegan: Red Onion, Cucumber, Serrano

Starter Specials

Prosciutto and Fontina Speidini with Wild Arugula Salad ~ 12

Cherry Tomato, fresh Pimento, Sherry Vinaigrette

KK's Chopped Salad with Bone Marrow Croutons ~ 13

Romaine, Endive, Red Onions, Garbanzo Bean, Mortadella, Fontina, Sherry Vinaigrette

Jimenez Family Farm Lamb Belly Bacon with Fregola Sardo ~ 16

Artichoke, Heirloom Tomato, Chervil, Chives, Pistachio

Hollister Ranch Yellowtail Crudo ~ 14

Fish Sauce Vinaigrette, Her Farms Cayenne, Cucumber, Red Onion, Don Brown Kaffir Lime Leaf

Summer Squash and Tomato Salad ~ 12

Vegan: Roasted Peppers, Charred Onions, Garden Basil, Red Wine Vinaigrette, Levain Bread Crumbs

ADD Smoked Chicken: +\$4

Flatbread Specials

Spinach and Artichoke Flatbread ~ 21

Vegetarian: Smoked Leek Sauce, Finley Farm Pimento, Tallegio

Clam and Chorizo Flatbread ~ 23

Smoked Leek Sauce, Housemade Chorizo, Calabrian Gremolata, Sheep's Milk Cheese

Sunday Supper

Bucatini Caccio e Pepe ~ 14

Extra Virgin Olive oil, Black Pepper, Pecorino, Grana Padano

Desserts

Rancho San Julian Quince and Apple Pie with Don Brown's Bay Leaf Ice Cream ~ 10

Elephant Heart Plum and Bacon Ice Cream Sandwich ~ 10

Rainer's Coffee Cake with Salted Caramel 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