

October 5th, 6th, 7th and 8th, 2017

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

Soup

Smoked Tomato Soup ~ 8

Goat Cheese

Starter Specials

1st of the Season Santa Barbara Spiny Lobster ~ 21

Roots Farm Heirloom Tomatoes, Radicchio, Red Onion, Beets, Pomegranate Vinaigrette

Smoked Eggplant with Pears, Goat Cheese and Bee Pollen ~ 15

Vegetarian: Preserved Lemon, Pistachio, Avocado Honey, Goat Cheese

Roots Farm Little Gems Salad ~ 13

Vegetarian: Candied Walnut, Walnut and Leek Vinaigrette, Onion Rings, Black Olive, Fines Herbs

Ember-charred Santa Rita Hills Broccolini with White Anchovy ~ 12

Leek, Calabrian Chili, Bread Crumbs, Shaved Grana

Flatbread Specials

Autumn 7 Lily Flatbread ~ 21

Smoked Leek Sauce, Cippolini Onions, Caramelized Onions, Asparagus, Shallots, Garlic, Chives

Coachella Valley Date and Bacon Flatbread ~ 22

Smoked Leek Sauce, Miliken Farm Dates, Bacon, Blue Cheese

Sunday Supper

Organic Chicken with fresh Tumeric and Kaffir Lime ~ 22

Green Curry prepared in the wood-oven: Eggplant, Shrimp, Chili

Desserts

Persimmon and Orange Cookie Dough Ice Cream with Pomegranate ~ 10

Oven-Roasted Grapes with Fennel Pollen, Backyard Figs, Rose and Stonefruit ~ 10

Pineapple Guava Olive Oil Cake ~ 10

Los Alamos S'More ~ 8

Flatbread's Awesome Brownie with Strauss Family Creamery Vanilla Bean Ice Cream ~ 8

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