

January 11<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup> and 14<sup>th</sup>, 2018

Now open for lunch with full menu on Saturday and Sundays from 11-3.

## **Soup**

**Roasted Winter Soup of Leek and Potato with Sprouted Wheatberries ~ 10**

*Vegan: Thyme, Hen of the Wood Mushroom, Garlic, Carrot, J.Sprouts Wheatberries*

## **Starter Specials**

**Charred Broccolini, Flowering Chinese Broccoli, Watercress and Sorrel ~ 14**

*Vegan/ GF: Mud Creek Ranch "Lemonade" Lemon, Garlic, Arbol*

**Winter Citrus and Beet Salad ~ 12**

*Vegan/ GF: Marcona Almond, Cara Cara Orange, Blood Orange, Grapefruit, Avocado, Radish, Salanova*

**Rustic Stew of Local Fish from the Wood Oven with Black Harissa ~ 29**

*Enough for 2: Potato Garlic Croutons, Dungeness Crab, Albacore, Ridgeback Shrimp, Squid, Chili*

**Burrata Mozzarella with Black Label Prociutto ~ 16**

*Roasted Brassicas, Salted Cabbage, Wild-Nettle and Carrot-Green Pistou*

## **Flatbread Specials**

**Orange Beef and Pork Flatbread ~ 23**

*Black Kale, Sage, Caramelized Onion, Smoked Mozzarella*

**Potato and Wild Nettle Flatbread ~ 22**

*Fra Diavolo Sauce, Ricotta, Red Onions, Lemon*

## **Sunday Supper**

**Red Wine Braised Oxtail and Polenta ~ 28**

*Marrow, Arbol, Mushrooms*

## **Desserts**

**White Chocolate and *Olmond Joy* with Meringue ~ 10**

**Salt Caramel Budino ~ 10**

**Los Alamos S'More ~ 8**

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