

March 8th, 9th, 10th and 11th, 2018

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

Soup

Mushroom and Seafood Stew ~ 10

Dairy Free: Branzino, Oyster, Shrimp, Crab, Artichoke, Green Garlic

Starter Specials

Warm Miatake Mushroom Salad ~ 14

Vegan/ GF: Black Garlic, Chickpea, Beet, Lebanese 7-Spices

Charred Endive with Beets ~ 13

Vegetarian/ GF: Earthtrine Farms Chiogga Beets, Mustard and Beet Top Vinaigrette, Kombu, Farm Egg

Burrata Mozzarella with Little Gems ~ 13

Vegetarian/ GF: Lime Vinaigrette, Puntarelle, Radish

Grilled and Roasted Onion Salad ~ 14

Vegan/ GF: Shallot, Kale, Quinoa, Banyuls, Everything Bagel Crunch

Flatbread Specials

Andouille Flatbread ~ 23

Smoked Pork Sausage, Fresh Mozzarella, Mustard Green Pesto, Red Onion

Archie's Collard Green Melt Flatbread ~ 22

Vegetarian: In honor and memory of Archie McLaren's love of southern food and great local wine!

Sunday Supper

Braised Lamb with Bergamot and Winter Squash ~ 25

Mud Creek Bergamot, Smoked Oyster Mushroom, Walnut, Fregola Sarda, Pickled Sprouted Garbanzo, Wild Oregano

Desserts

Salt Caramel Crème Bruleé ~ 10

Chavez Farm Strawberry Short Cake with Strawberry Ice Cream ~ 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