

April 12<sup>th</sup>, 13<sup>th</sup>, 14<sup>th</sup>, and 15<sup>th</sup>, 2017

We are now open for LUNCH every Saturday and Sunday from 11am!

## **Soup**

**Oak-Charred Chicory, Spinach and Potato Soup ~ 10**

*Vegetarian/ GF: Green Garlic, Calabrian, Lemon Zest, Smoked Salt*

## **Starter Specials**

**Morro Bay Oysters on the Half Shell and Aguachili ~ 20**

*Apple Serrano Mignonette, Housemade Hot Sauce, Wild Nettles, Ocean Whitefish Aguachili, Avocado*

**Charred Beef and Papaya Salad ~ 16**

*Beef Tenderloin, Little Gem Leaves, Mint, Basil, Fish Sauce, Sugar, Chili, Ginger, Green Onion*

**Roots Farm Artichokes in the style of Aleppian Jews ~ 14**

*Vegan: Caramelized Long Grain Rice, Orange Flower Water, Tamarind, Tomato, Snap Peas, Carrots, Vegetable Demi-Glace*

**Burrata with Charred Spring Asparagus and Fava ~ 15**

*Vegetarian: Charred Lemon Vinaigrette, Almonds*

## **Flatbread Specials**

**Crispy Wild-Nettle Flatbread with a Farm Egg and Asparagus ~ 22**

*Vegetarian: Smoked Leek Sauce, Jarslburg, Lemon, Pink Peppercorns*

**Smoked Ham and Apple Flatbread ~ 23**

*Honey Mustard Sauce, Jarslburg, Mushroom, Red Onion, Arugula*

## **Sunday Supper**

**Rabbit and Pork Ragu ~ 28**

*Prosciutto, Red Pepper, Pecorino Toscano*

## **Desserts**

**Julia's Reine de Saba (Chocolate, Almond and Coffee Cake) ~ 10**

**Orange Sorbet with White Chocolate Brownie ~ 10**

**Los Alamos S'More ~ 8**

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