

May 10<sup>th</sup>, 11<sup>th</sup>, 12<sup>th</sup> and 13<sup>th</sup>, 2017

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

## **Soup**

**Shell Pea and Arugula Soup** ~ 10  
*Vegan/ GF: White Beans, Green Garlic, Lemon*

## **Starter Specials**

**Seared Scallop Crudo with Pickled Mushrooms** ~ 18  
*Miatake Mushroom, Summer Squash, Fennel*

**Morro Bay Pacific Gold Oysters on the Half Shell** ~ 18  
*Tigers' Milk, Hot Sauce*

**Mudd Creek Citrus Salad** ~ 14  
*Vegan: Heirloom Radishes, Persian Mint, Japanese Cucumbers, Flowering Cilantro, Thyme*

**Pork and Ricotta Meatballs** ~ 14  
*Angel Hair Pasta, Garlic, Basil, Sheep's Milk Cheese*

**Roots Farm Little Gem Caesar Salad** ~ 15  
*Anchovy, Lemon, Grana, Croutons*

## **Flatbread Specials**

**7 Lily Flatbread** ~ 22  
*Vegetarian: Smoked Leek Sauce, Garlic, Shallot, Ramp Greens, Scallions, Chives, Arugula*

**Prosciutto and Smoked Mozzarella Flatbread** ~ 23  
*Potato, Calabrian Chili, Red Onion, Caper Anchovy Salsa Verde*

## **Weekend Supper**

**Mary's Fried Chicken** ~ 24  
*Half a Chicken, Ember-Roasted Cabbage, Mustard Caper Vinaigrette, Basil*

## **Desserts**

**Rhubarb and Strawberry Pie with Vanilla Ice Cream** ~ 10

**Cherry Cheesecake** ~ 10

**Los Alamos S'More** ~ 8

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