

May 17th, 18th, 19th and 20th, 2017

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

Soup

Spring Soup of Morro Bay Oysters and Scallops ~12

GF: Pacific Gold Oysters, Dashi, Potato, Ogo Sea Lettuce, Samphire, Purslane, Snap Peas, Nettle, Candied Lemon

Starter Specials

Green Beans, Hopi Corn, and Cherry Tomatoes ~ 13

Vegan/ GF: Celery Leaf, Onion, Radish, Red Wine Vinaigrette

Jacob's Broccoli and New Potatoes ~ 13

Vegetarian/ GF: Ricotta Salata, Aji Amarillo, Thyme

Stonefruit and Shaved Fennel Salad ~ 13

Vegan/ GF: Calabrian Chili, Radish, Lemon White Wine Vinaigrette

Roots Farm Little Gem Caesar with Roasted Chicken ~ 14

Anchovy Lemon Dressing, Red Onion, Grana, Croutons

Morel Mushrooms with Ramps, and Fiddlehead with Fava Hummus ~ 16

GF: Polenta

Flatbread Specials

7 Lily Flatbread ~ 22

Vegetarian: Smoked Leek Sauce, Garlic, Shallot, Ramp Greens, Scallions, Chives, Arugula

Braised Beef Shortrib Flatbread ~ 23

Garum, Red Wine, Rosemary, Capers, Fresh Mozzarella

Weekend Supper

A Wild Boar Got Drunk in a Vineyard and Ended Up in our Wood Oven ~ 28

Los Alamos Wild Boar, Red Wine, Currants, Ricotta Gnocchi, Sheep's Milk Cheese

Desserts

Sour Cherry Frozen Yoghurt with White Chocolate ~10

Rhubarb and Strawberry Crisp ~10

Los Alamos S'More ~ 8

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