

June 7th, 8th, 9th and 10th , 2018

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

Soup

Garden Nettle, Purslane and Nopal Soup ~ 10

Eat Weeds! Pork Sausage: Cilantro Root, Nettle Root

Starter Specials

Mushroom Salad ~ 14

Vegan/ GF: Oyster, Miatake and Trumpet Mushrooms, Garlic, Red Onion, Sherry Vinegar, Herbs

Grilled Summer Stone Fruit with Prosciutto ~ 15

Pistachio, Torpedo Onion, Arugula, Blue Cheese

Farmers' Market Spring Roll ~ 13

Vegetarian/ GF: Roots Farm Butter Lettuces, Spring Onion, Rice Noodles, Shitake Mushroom, Enoki Mushroom

Corn and Tomato Salad ~ 12

Vegan: Basil, Cilantro, Nasturtium, Apple Cider Vinaigrette

Flatbread Specials

Margherita Flatbread ~ 22

Vegetarian: Raw Tomato Sauce, Fresh Mozzarella, Fresh Basil, Chili Oil

Smoked Clam and Andouille Sausage Flatbread ~ 23

Garlic Oil, Roasted Garlic, Oregano, Pecorino, Chili Oil

Weekend Supper

Summer Malfatti ~ 26

Ricotta Dumplings, Cherry Tomato, Summer Squash, Fava, Pole Beans, Grana, Lemon Zest

Desserts

Roasted Stone Fruit Crumble with Noyaux Cream ~ 10

Matcha Ice Cream, Adzuki Beans, Tahini Fudge ~ 10

Los Alamos S'More ~ 8

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