

July 5, 6, 7 and 8, 2018

Soup

Heirloom Tomato Gazpacho ~ 10

Vegan/ GF: Red Onion, Sherry, Serrano Vinegar, Basil

Starter Specials

Jimenez Family Farm Squash Blossoms stuffed with Summer Corn ~ 14

Vegetarian/ GF: Charred Corn, Burrata Mozzarella, Tomato Water, Summer Squash Salsa Fresca, Basil

Smoked Hope Ranch Mussels with Abruzzi Rye on Bull Kelp ~ 16

Santa Barbara Kombu, Tehachepi Grain Project Heirloom Rye, Oyster Mushrooms, Dried Tomato, Little Gem, Citrus

Finley Farm Watermelon Salad ~ 12

Vegan/ GF: Avocado, Tropea Onion, Tomato, Cucumber, Sea Salt, Fine Herbs

Roots Farm Corn from the Embers ~ 11

Vegetarian: House Mayonaise, Guajillo, Lime, Esplette, Husk Salt, Silk

Hanger Steak Salad ~ 14

Aged Shitake, Radicchio, Butter Lettuce, Pickled Onion, Charred Broccoli, Gorgonzola Dolce, Crispy Shallot

Flatbread Specials

MLTF ~ 22

Vegetarian: Mushroom "Bacon," Lettuce and Tomato Flatbread: Raw Tomato Sauce, Mushroom, Diced Heirloom Tomato Little Gem, Garlic Aioli, Everything Bagel Crunch

BLTF ~ 23

Bacon, Lettuce and Tomato Flatbread: Raw Tomato Sauce, Bacon, Diced Heirloom Tomato, Little Gem, Garlic Aioli, Everything Bagel Crunch

Weekend Supper

Her Farms Eggplant Supper ~ 18

Vegan/ GF: White Eggplant Caviar, Charred Japanese Eggplant, Tropea Onion, Tomato, Tehachepi Grain Project Rye, Garlic, Balsamic, Parsley

Dessert

Ember Charred Peach, Yoghurt Ice Cream and Caramelized Marshmallow ~ 10

Green Tomato Cake ~ 10

Los Alamos S'More ~ 8

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

MEAT:

1. Garlic Oil
2. Raw Tomato Sauce
3. Bacon Dice
4. Fresh Mozz
5. BAKE
6. MIXTURE
 1. Shrettuce
 2. Diced Heirlooms
7. Aioli
8. Everything Bagel Crunch

VEG:

1. Garlic Oil
2. Raw Tomato Sauce
3. Mushroom 'Bacon'
4. Fresh Mozz
5. BAKE
6. MIXTURE
 1. Shrettuce
 2. Diced Heirlooms
7. Aioli
8. Everything Bagel Crunch