

August 2nd, 3rd, 4th, and 5th, 2018

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

Soup

Summer Vegetable Soup ~ 10

Vegan/GF: Potato, Padron Chili, Corn, Summer Squash, Tomatillo Salsa

Starter Specials

Finely Farm Tomato Salad ~ 12

Vegetarian: Roots Farm Tomatoes, "Olmond Joy", Aji Amarillo, Sheeps Milk Cheese, Everything Bagel Seasoning

The Greek Beet Salad ~ 12

Vegetarian: Roasted Beets, Pickled Feta, Red Onion, Garbanzos, Fresh Oregano

Little Gem Walnut Caesar ~ 15

Vegetarian: Roots Farm Little Gems, Walnut, Anchovy, Lemon, Garlic, Levain Bread Crumbs

Cucumber X 2 ~ 14

Pickled Skins, Dill, Agretti, Buttermilk Vinaigrette, Sesame Seed, Tumeric, Bottarga

Flatbread Specials

Braised Kale & Marinated Bocconcini Flatbread ~ 22

Vegetarian: Smoked Mozzarella, Wood Roasted Shallots, Calabrian Chiles,

"Muffuletta" Flatbread ~ 23

Fennel Salami, Prosciutto, Bresaola, Raw Tomato Sauce, Los Alamos Tapenade

Sunday Supper

Hanging Bocca ~ 24

Hanger Steak, Sage, Prosciutto, Farro, Asiago

Desserts

Gluten Free Coffee Cake ~ 10

Cinnamon Ice Cream, Pecans

Very Berry Cheesecake ~ 10

Market Berries

Los Alamos S'More ~ 8

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