

August 23rd, 24th, 25th and 26th, 2018

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

Soup

Chilled Roots Farm Corn Soup with Basil ~ 10

Vegetarian/ GF: Buttermilk, Lemon, Corn Husk, Corn Silk

Starter Specials

Oven Roasted Grapes, Melon and Cheese ~ 16

Vegetarian/ GF: Crown Point Olive Oil, San Marcos Wildflower Honey, Kandarian Farm Dill Pollen, Epouisses, Flake Salt

Roots Farm Little Gems Caesar Salad ~ 15

GF: Garlic, Lemon, White Anchovy, Mushroom Croutons, Pecorino

“Potlicker” Terrine ~ 15

Rudy’s Collard Greens, Jacob’s Heirloom Tomatoes, Smoked Pork Belly, Garlic, Serrano, Rainer’s Cornbread, Peach, Collard and Bacon Pot “Liquor”

Prosciutto with Cucumber and Mint ~ 15

Pickled Feta, Radicchio, Watercress, Almond, Lemon, Calamansi Lime

Santa Barbara White Sea Bass Crudo ~ 17

Crown Point Extra Virgin Olive Oil, Radish, Thai Chili, Finger Lime, Sprouts

Flatbread Specials

Cherry Tomato Margherita Flatbread ~ 22

Vegetarian: Malloy Family Farm Cherry Tomatoes, Caramelized Garlic, Fresh Herbs, Fresh Mozzarella, Sea Salt

Salsa Verde Flatbread ~ 23

Parsley, Lemon, Garlic, Caper, Anchovy, Lipstick Peppers

Sunday Supper

Her Farm Eggplant Moussaka ~ 21

Vegetarian: Heirloom Tomato, Garlic, Pecorino, Los Alamos Olive Salad

Desserts

Stonefruit Cake with Roasted Peach Frozen Yoghurt ~ 10

Matcha Affogato ~ 10

Los Alamos S'More ~ 8

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