

**September 13, 14, 15 and 16, 2018**

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

### Soup

**Rancho San Julian "Ranch Melon" Chilled Soup ~ 10**

*Vegan/ GF: Dry-Farmed Melon, Red Onion, Serrano, White Wine*

### Starter Specials

**Roasted Rancho San Julian Quince and Brussels Sprouts with Chicory ~ 14**

*Vegetarian/ GF: Pink Pearl Apples from El Jabali, San Marcos Avocado Honey, Chicory, Gorgonzola Dolce, Walnut*

**End of Summer Sweet Corn "Ribs" ~ 15**

*Vegetarian: With major respect to Momofuku - Esplette Aioli, Herb Salad, Pickled Red Onion*

**Roots Farm Coco Bianco Shell Beans  
with Broccolini, Smoked Chicken and a Farm Egg ~ 16**

*Heirloom Tomato, Rosemary, Garlic, Confit Egg Yolk, Fine Herbs*

**Domingo Farm Shisito Peppers ~ 13**

*Vegan: Snow Giant and O'Henry Peaches, Purple Shiso, Toasted Garlic Bread Crumbs*

### Flatbread Specials

**Her Farms Eggplant Caponata Flatbread ~ 22**

*Vegetarian: Tomato, Fresh Ricotta, Basil Oil*

**Prosciutto and Pepper Flatbread ~ 23**

*End of the Summer Market Peppers roasted in the wood-oven, Provolone, Pickled Vegetables*

### Weekend Supper

**Slow-Smoked Beef Short Rib with Herba Santa ~ 42**

*Smoked Elder Flats Tomatillo Sauce, Earthtrine Farms Hoja Santa, Guajillo, Chipolte Charred Orange, Roots Farm Celery, House-Smoked Sea Salt*

### Desserts

**End of the Summer El Jabali Pink Pearl Apple Pie with Vanilla Ice Cream ~ 10**

**Stonefruit and Berry Flaugnarde inspired by Richard Olney ~ 10**

**Los Alamos S'More ~ 8**

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