

**February 7, 8, 9 and 10, 2019**

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

### **Soup**

**Wild Nettle Soup ~ 10**

*Vegan/ GF: Potato, Marjoram, Garlic, Bloomsdale Spinach, Parsnip*

### **Starter Specials**

**Morro Bay Oysters on the Half-Shell ~ 17**

*Dairy Free/ GF: Rice Vinegar, White Wine, Seawater, Lemon, Shallots, Cilantro, Seaweed Salad*

**Warmed Tetsukabuto Squash with Fava Tendrils and Chanterelle ~ 14**

*Vegan/ GF: Jimenez Family Farm Heirloom Squash, Japanese Turnip, Onion, Kombu, Chanterelle Broth*

**The Swordfish who became Chorizo ~ 17**

*GF: Swordfish "Chorizo", Hope Ranch Mussels, Cauliflower "Couscous," Buckhorn Ranch Pomelo*

**Braised Pork Panzanella ~ 14**

*Chinese Steamed Bun Crouton, Daikon, Carrot*

**Wood Oven-Roasted Caciocavallo ~ 14**

*Vegetarian/ GF: Red Winer Vinaigrette, Market Vegetables*

### **Flatbread Specials**

**Goat Cheese and Honey Flatbread ~ 23**

*Vegetarian: Caramelized Garlic, Charred Onion, Mushroom Powder, Avocado Honey, Pea Tendrils, Sumac*

**Guançiale Sugo Flatbread ~ 24**

*Cured Pork Jowel, Tomato Sauce, Brussels Sprouts, Fresh Mozzarella, Smoked Mozzarella, Egg*

### **Weekend Supper**

**Black Papperdelle with Beef Short Ribs and Chanterelles ~ 21**

*Squid Ink, Preserved Lemon, Cured Olive*

### **Desserts**

**Mallard Ranch Kiwi Upside Down Cake with Orange Cream ~ 10**

**Cheesecake Ice Cream Sandwich ~ 10**

**Los Alamos S'More ~ 9**

**Flatbread's Awesome Brownie with Vanilla Bean Ice Cream ~ 9**