

March 14th, 15th, 16th and 17th, 2019

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

Soup

Roots Farm Carrot and Tsampa Soup ~ 10

Vegan / GF: Zero Waste Carrot: Fried Trim, Carrot Top Salsa, Fire-Toasted Barley, Onion, Garlic

Starter Specials

Savory Chanterelle Bread Pudding ~ 14

Vegetarian: Bien Nacido 1987 Levain, STA. Rita Hills Chanterelles, Jacob's Chicories, Punterelle, Walnut

Pink Singing Scallops ~ 21

GF: Black Garlic Aioli, Butter, Shallots, Aminos, Lime, Thyme, Fennel

Caramelized Roots Farm Savoy Cabbage ~ 13

Pancetta, Fregola Sarde, Balsamic, Pecorino, Rosemary

Little Gem and Kale Salad ~ 14

GF: Blue Cheese, Pecans, Apple, Endive

Flatbread Specials

Parsnip Flatbread ~ 23

Vegetarian: Roasted Parsnips, Artichoke, Fresh Mozzarella, Thyme, Crispy Parsnips

Braised Pork Shoulder Flatbread ~ 24

Tomato Sauce, Housemade "HP" Sauce, Cabbage Slaw, Mozzarella

Saturday and Sunday Supper

White Shrimp with Sausage and Grits ~ 24

Pork Sausage, Kale, Chili

Desserts

Pistachio Ice Cream with Pistachio Cake (GF) ~ 10

Brioche Beignets with Dipping Sauce ~ 10

Los Alamos S'More ~ 9

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