

**April 11th, 12th, 13th and 14th, 2019**

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

*Join us in Santa Barbara at our dear friend's **The Little Door** as we take over they're kitchen for 1 night on Sunday, April 14!*

## Soup

**Spring Asparagus and Avocado Soup ~ 10**

*Vegan/ GF: Dukkah, Lemon*

## Starter Specials

**Morro Bay Pacific Gold Oysters ~ 19**

*GF: Seaweed Salad, Ogo, Apple Serrano Mignonette, Sardinian Fish Pepper Hot Sauce, Charred Lemon*

**Hope Ranch Mussels from the Wood-Oven - 17**

*Herbed Bread Crumbs, Bacon, Calabrian*

**Roots Farm Artichoke and Black Rice - 14**

*Vegetarian/ GF: Carrots, Black Olive Aioli, Scallions*

**Spring Brassica Salad - 14**

*Vegetarian/ GF: Broccoli, Cauliflower, Currant, Housemade "Ranch," Onion, Seeds*

## Flatbread Specials

**Black Kale Flatbread ~ 23**

*Vegetarian: Roots Farm Tuscan Kale, Chili, Smoked Tomato Sauce, Olives, Potato, Fresh Mozzarella*

**Salumi Flatbread ~ 24**

*Finnochiona, Sopressata, Copa, Tomato Sauce, Mubammara, Pickled Fresno Chili, Fresh Mozzarella*

## Weekend Supper

*~ Available Saturday evening and all day Sunday ~*

**72-Hour Koji-Marinated Chicken from the Wood Oven ~ 27**

*Mary's Chicken, Shio Koji, STE.Rita Hills Chanterelle Mushroom, Potato, Carrot, "Forager's" Broth*

## Desserts

**Mud Creek Whole Orange and Santa Barbara Pistachio Cake ~ 10 (GF)**

**Chavez Family Farm Strawberry Crème Fraîche Ice Cream ~ 10**

**Los Alamos S'More ~ 9**

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