

May 23rd, 24th, 25th and 26th, 2019

Soup

Memorial Day Pot Likker Soup ~ 12

Braised Pork Shoulder and Smoked Pork Belly Croquette, Chicken Broth, Collards, Mustards, Kale, Onion

Starter Specials

Spring Green Salad ~ 16

Vegan/ GF: Salanova, Butter Lettuce, Frisée, Watercress, Gems, Endive, Shallot, Mustard Seed

Waygu Meatballs from the Wood Oven ~ 14

Smoked Tomato Sauce, Grana

Burrata Salad with Spring Vegetables ~ 16

Vegetarian: Fava, English Peas, Snap Peas, Fennel, Asparagus, Charred Lemon Vinaigrette

Roots Farm Arugula and White Peach “Tuscan” Salad - 13

Vegetarian/ GF: Rocking Chair Ranch White Peach, Red Onion, Lemon, Rancho San Julian Honey, Grana

Bell “Street” Corn Ribs ~ 14

Vegetarian/ GF: Esplette Aioli, Red Onion, Cotija, Salsa Seca, Herb Salad, Corn Husk Salt

Flatbread Specials

Hanko Farm Meyer Lemon with Jacob’s Satina Flatbread ~ 23

Vegetarian: Ricotta, Red Onion, Rosemary, Pepato, Garlic Oil

Smoked Salmon Flatbread ~ 24

Morro Bay Wild-Caught King Salmon, Crème Fraîché, Dill, Chive, Kelly’s Catch Sustainable Caviar

Supper

~Available Saturday Evening and All Day Sunday~

Ewe Calf to be Kidding Me ~ 30

Housemade Elder Flat Farm Lamb, Snake River Beef and Jimenez Family Farm Goat Sausage, Sweet Onion, Lemon, Wild Rice, Sumac Yoghurt, Oregano, Purple Haze Carrots, Za’atar Bread

Desserts

Roots Farm Albion Strawberry and Hibiscus Shortcake with Oak-Charred Strawberry and Black Pepper Ice Cream ~ 10

Tahini Blondie with Salted Butter Ice Cream ~ 10

Los Alamos S’More ~ 9

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