

June 6th, 7th, 8th, and 9th 2019

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

Soup

Early Summer Zucchini Vichyssoise ~ 10

GF/ Vegan: Shallots, Red Pepper, Potato, Chive Oil

Starter Specials

Grilled Stone Fruit and Jacob's Arugula ~ 14

GF: Pickled Red Onion, Marcona Almonds, Herbs, Point Reyes Blue Cheese Vinaigrette

Korean Fried Chicken ~ 14

Cucumber Salad, Daikon, Peanuts, Pickled Ramps

Roasted Beet and Golden Nugget Mandarin ~ 13

Vegan/GF: Red Onion, Arugula, Pistachio, Mint, Champagne Vinaigrette

Mushroom and Artichoke Rilette ~ 15

Vegetarian: Housemade Bread, Radish, Asparagus, Red Onion, Olive Medley

Diver Scallop Crudo ~ 18

GF: Peach Kombucha, Purslane, Spring Peas, Shallot, Radish

Flatbread Specials

Roots Farms Mixed Potato Flatbread ~ 23

Vegetarian: Roasted Garlic, Spinach, Ramp Greens, Red Onion, Ricotta Salata, Herbs

Tri- Tip Au Poivre Flatbread ~ 24

Smoked Roasted Waygu Tri- Tip, Red Onion, Arugula, Black Pepper Cream Sauce, Smoked Mozzarella

Sunday Supper

~Available Saturday Evening and All Day Sunday~

Morro Bay King Salmon ~ 26

Raw Market Vegetable Salad, Red Pepper Coulis

Desserts

Peach and Crème Fraiche Pie ~ 10

Strawberry and White Chocolate Crème Brulee ~ 10

Los Alamos S'More ~ 9

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