

July 22<sup>nd</sup>, 23<sup>rd</sup>, 24<sup>th</sup> and 25<sup>th</sup>, 2021

Soup

**Melon Gazpacho** ~ 10

*Watermelon, Charolais, Canary Melons, Serrano, Onion, White Wine*

Starter Specials

**Seared Calabrian Pacific Swordfish** ~ 18

*Cherry Tomato Salsa, Lemon, Arugula*

**Santa Barbara White Seabass Crudo** ~ 16

*Jimenez Family Farm Plums, Onion, Olea Farm Olive Oil, Chili, Citrus, Herbs*

**Tutti Frutti Farm Heirloom Tomato and Burrata Salad** ~ 16

*Stonefruit, Pickled Onion, Housemade Olmond Joy*

**Motley Crew Ranch Goat Tartare** ~ 18

*Elder Flat Crackerbread, Hearst Ranch Avocado*

**Charred Summer Squash Salad** ~ 15

*Vegetarian/ GF: Cherry Tomato, Pesto, Ricotta Salata, Fennel, Radish*

Flatbread Pizza Specials

**Culatello Flatbread** ~ 2X

*Cured Pork, Tomato, Fresh Mozzarella, Roots Farm Potato, Arugula*

**Vegan Central Coast Sausage Flatbread** ~ 23

*Vegan: TVP (Soy) Sausage, Onion, Garlic, Fennel, Mushrooms, Follow Your Heart Vegan Cheese*

Weekend Supper

*Available Saturday and Sunday*

**Hearst Ranch Grass Fed New York Strip Loin Steak** ~ 24

*Watercress, Endive, Blue Cheese, Heirloom Tomato*

Desserts

**Upside Down Stonefruit Cake** ~ 10

**Housemade Coffee Ice Cream Affogato** ~ 8

**Virgil's Root Beer Float** ~ 8

**Los Alamos S'More** ~ 9 (Nut Free)

**Flatbread's Awesome Brownie with Vanilla Bean Ice Cream** ~ 9 (Nut Free)

*We have begun adding a 5% Service Charge to all cheques to offset our added costs in COVID and Packaging protocols. Thank you for your understanding. We can remove this upon request and politely inform you that we have offset our added expenses without raising our menu prices.*

*Santa Barbara County and State Guidelines require that all guests dining in our establishment wear mouth and nose coverings whenever not seated at a table. Please help us keep our staff and you safe as we do our best to keep you safe and nourished. Thank y*