

September 9th, 10th, 11th and 12th, 2021

Rocking Chair Ranch White Peach Bellini ~16

Lacto-Fermented Elder Flat Farm Tomato Michelada

Soup

Ranch Melon Gazpacho ~10

Vegan/ GF: Rancho San Julian Melons, Chili, Onion, Mint

Starter Specials

Macedonian Ajvar Platter with much respect to Sonja ~20

Vegetarian: Fire-Roasted Chili's and Eggplant, Green Zebra Tomatoes, Green Olives, Orange, Chopped Salad, Focaccia, Roots Farm White Beans

Garbanzo Panisse with Roots Farm Cherry Tomato Salad ~16

Vegan/ GF: Harissa Toun, Black Pepper, Sea Salt

Fred's Italian Pepper Salad with Smoked Local Ocean Whitefish ~17

Italian Sweet Peppers, Elder Flat Summer Squash, Fregola Sarđo

Crudo and Mellon in Crazy Water ~XX

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Blistered Shishitos with *quivering* Shaved Tuna ~16

Ginger, Garlic, Tamari, Lime, Katsuobushi, Sea Salt

Flatbread Pizza Specials

MCR Chicken, White Peach and Candied Bacon Flatbread ~24

Cauldron Tomato Sauce, Red Onion, 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

MCR Ranch Pork Cheek Ravioli ~35

Smoked Tomato and Seaweed Sauce, Caciocavallo Cheese, Garden Charđ

Desserts

Fig and Grape Tart ~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.