

October 14th, 15th, 16th and 17th, 2021

Rocking Chair Ranch Stonefruit Bellini ~ 16

Lacto-Fermented Elder Flat Farm Tomato Michelada ~ 8

Pineapple Guava, Pomegranate and Muni Appetizer - 13

Soup

Smoked Roots Farm Costoluto Tomato Soup ~ 10

Vegan/ GF: Tomatoes, Habanero, Onion.

ADD Goat Cheese and Herbed Pistou (Vegetarian) – N/C

Starter Specials

Heirloom Tomato, Stonefruit and Burrata Salad ~ 15

Vegetarian/ GF: Red Onion, Elder Flat Basil, Hot Honey, Cara Cara Olive Oil

Fall Salad with Stepladder Creamery Cheese ~ 16

Vegetarian: Jimenez Family Farm Greens, Pickled Onions, Candied Pecans

Roots Farm Frisée & Peppercreek Farm Candy Roaster Squash ~ 17

Vegan/ GF: Arugula, Salva Macha, Pepitas, Pomegranate Seed

Santa Barbara Spiny Lobster and Corn Torte ~ 24

Roots Farm Corn, Fennel, Herbs, Farm Egg

Smoked Grass-Fed Tri-Tip & Potato Salad ~ 20

Snake River Farms Wagyu Beef, Fingerling Potatoes, Herbs

Flatbread Pizza Specials

Toum Flatbread with Heirloom Tomatoes ~ 24

Vegetarian: Garlic, Basil, Za'atar

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

Prociutto-Crusted Dry-Aged Vermillion Rock Cod and Chips ~ 30

Rice Flour, Tartare Sauce, Lemon, Sea Salt

Desserts

Pumpkin and Salted Caramel Budino ~ 10 (GF)

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.