

November 26th, 27th and 28th, 2021

Rancho STA.Cecilia Pineapple Guava Bellini ~ 16

Sideyard Shrubs Rancho San Julian Apricot Soda (n/a)~ 10

Presqu'ile 2021 Gamay Nouveau ~ 35 750ml (Very Limited)

Soup

Roasted Carrot and Turmeric Soup ~ 10

Vegan/ GF: Olea Farms Cara Cara Olive Oil, Coriander

Starter Specials

Elder Flat Mizuna and Arugula Salad ~ 15

GF (Vegan upon request): Lemon, Cara Cara Olive Oil, Red Onion, Pickled Cucumber, Tomato, Pecorino

Motley Crew Ranch Lamb-Stuffed Medjool Dates ~ 16

GF: Harissa, Parsley, Pistachio

Jimenez Family Charcoal Lamb Riblets ~ 20

GF: Radicchio and Shallot Skewers, Preserved Lemon, Olive, Paprika, Tourn

Charcoal Chicken Wings and Hearts ~ 16

Binchotan Grill: Mary's Chicken, Lemon,

Monica's Pomegranate Salad ~ 17

Vegan/ GF: Cilantro, Lemon, Cumin

- *Monica was a dear friend who exemplified the ideal of Full of Life. We are proud to contribute in her name.*

*** \$2 from each dish sold will be donated to Feed the Valley addressing food insecurities locally.*

Flatbread Pizza Specials

Smoked and Braised Pork Belly Burnt Ends Flatbread ~ 24

Butternut Squash, Caramelized Onions, Apple & Fennel Slaw

Weekend Supper

Available Saturday and Sunday

Motley Crew Ranch Turkey with Citrus in Molé ~ 30

Chanterelles, Fermented Dates and Honey, Salsa Macha

Desserts

Magical Paradise Retreat Persimmon and Olive Oil 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.