

January 13th, 14th, 15th and 16th, 2022

Ampelos 2020 Piquette ~ 30 (750ml)(Exclusive)

64% Syrah/ 36% Grenache/ 7% ABV, Pomace Fermented

Last of the Season Feijoa Bellini ~ 16

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

Cuyuma Beverage Co. Rural Honey Meads ~ 40 750ml (Very Limited)

Soup

Vegetarian Wild Chanterelle Mushroom Soup ~ 15

Vegetarian/ GF: Our meat-free interpretation of August Escoffier's famed soup from 1903:

Vegetarian Veloute, Egg

Starter Specials

Warm Butter Bean and Winter Squash Salad ~ 15

Vegetarian/ GF: Garlic, Wild Marjoram, Yard Lemon, Feta Cheese

Hope Ranch Mussels and Clams Calabrian Style ~ 19

Calabrese Salame, Red Onion, Seafood Bone Broth, Lime Leaf, Lemon, Grilled Focaccia

**Snake River Smoked Waygu Tri-Tip Carpaccio
with Sauteéd Spigarello and a Poached Quail Egg** ~ 18

GF: Roots Farm Spigarello, Motley Crew Ranch Quail Egg, Garlic, Pecorino

Crab and Celery Root Remoulade ~ 16

GF: Lacto Elder Flat Wax Chili. Garlic, Yard Lemon, Mustard, Carrot, Scallion

Jacob's Winter Chicories with Feijoa Green Goddess Dressing ~ 16

Vegetarian: Avocado, Red Onion, Levain Croutons, Pecorino

Flatbread Pizza Specials

Wild Chanterelle Flatbread ~ 24

Smoked Leek Sauce, Kale, Caramelized Onions, Fresh Mozzarella

Weekend Supper

Available all day Saturday and Sunday

Motley Crew Ranch Lamb and Chanterelles ~ 24

Butter Beans, Rosemary, Watercress, Flatbread Pocket Bread

Desserts

Mudd Creek Ranch Key Lime Pie with Persimmon Ice Cream ~ 12

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 3% 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.