

August 4<sup>th</sup>, 5<sup>th</sup>, 6<sup>th</sup> and 7<sup>th</sup>, 2021

**M Special X Elder Flat Citrus Lager** ~ 8 tap/ 9 22oz Bottle

**Flatbread Michelada** - 8

**Presqu'île Carbonic Gamay 2022** - 15 glass / 48 bottle

### Soup

**Chilled Tomato, Stonefruit and Cherry Soup** ~ 10

*Vegan/ GF: Ebby Farm Low-Acid Tomatoes, Rocking Chair Ranch Pluots and Peaches, Serrano*

### Starter Specials

**Channel Island Bluefin Tuna Niçoise Salad** ~ 18

*GF: Heirloom Tomato, Quail Egg, Beans, Kelpful Seaweed, Broken Clock Chardonnay Vinegar*

**Bell Street Corn Jill's Tourn and Heirloom Tomatoes** ~ 16

*Vegetarian/ GF: Esplette Butter, Garlic, Salsa Macha Lemon, Corn Silk*

**Farmers' Market Melon and Berry Salad** ~ 16

*Vegan/ Raw/ GF: Blackberries, Melons, Watercress, Onion,  
Avocado Honey Vinaigrette*

**Roots Farm Heirloom Tomato and Cucumber Salad with Burrata** ~ 15

*Vegetarian/ GF: Red Onion, Basil*

**Blistered Shisitos with Bottarga and Quivering Tuna** ~ 16

*Ginger, Garlic, Tamari, Lime, Dried Tuna Roe, "Quivering" Tuna, Sea Salt*

### Flatbread Pizza Specials

**MCR Wood-Roasted Chicken and Peach Flatbread** ~ 24

*Fresh Mozzarella, Onion, Garlic, Rosemary*

### Weekend Supper

*Available Saturday and Sunday*

**Oven-Roasted Half Chicken smoked and finished in the Wood Oven** ~ 28

*Motley Crew Ranch Chicken, Pocket Bread, Tzatziki, Lacto-Fermented Serrano Sauce, Cucumber Salad*

### Desserts

**Stonefruit & Pistachio *Knafeh* with Orange Flower Water** ~ 10

*Brick Pastry, Mozzarella*

**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)