

November 25th, 26th and 27th, 2022

Presqu'ile Gamay Nouveau 2022 ~ 13/41 (Very Limited)

Fig Mtn Brew Co. Zero to Sexy Golden Mocha Ale ~ 9/ Pint (Very Limited)

Soup

Smoked Cauliflower Soup ~ 10

Vegetarian/ GF: Onion, Garlic, Mushroom Stock, Salsa Seca

Starter Specials

Tutti Frutti Farms Arugula and Persimmon Salad ~ 15

Vegetarian/ GF: Charred Citrus Vinaigrette, Caper, Pecorino, Black Pepper

Santa Barbara Coast Wild-Chanterelle and Butternut Risotto - 19

GF: Morro Bay Oyster Sauce, Crispy Shallots, Olea Farms Cara Cara Olive Oil

Baked Stepladder Creamery Cheese with Clark's Grilled Levain ~ 17

Vegetarian: John LaPum's Bitter Orange Yuzu Kosho and Marmalade, Confit Garlic

Smoked California Sturgeon with its Caviar ~ 25

GF: Passmore Farms Sturgeon and Caviar, Potato, Kelpful Seaweed

Roasted Tutti Frutti Farms Carrots ~ 15

Vegan/ GF: BBQ Gastrique

Flatbread Pizza Specials

Polish Sausage and Fermented Cabbage Flatbread ~ 24

Fermented Rye and Smoked Leek Sauce, Fresh Mozzarella

Weekend Supper

Available Friday, Saturday and Sunday

Channel Island Rockfish Fish and Chips ~ 25

Fermented Chili Mayo Sauce, Housemade Fish Sauce Dip

Desserts

**Magical Paradise Retreat Roasted Persimmon and Walnut Cake with
Coffee Ice Cream** ~ 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).