

March 16th, 17th, 18th and 19th, 2023

Rapidly Approaching Spring

Zero-Proof Drinks

Fresh Juiced Ginger, Turmeric and Citrus Spritz ~ 10

Fresh Roots Farm Carrot and Elder Flat Citrus Spritz ~ 10

Soup

Lamb Kofta and Spring Lemon Soup with Greens - 13

Vegan/ GF: Wild Greens, Potato, Carrot, Shelling Peas

Starter Specials

Chicken Confit ~ 22

Mary's Organic Chicken, Schmaltz, Crackerbread, Potato, Spring Vegetable

Chicory Salad with Burrata - 17

Vegetarian/ GF: Cgavez Family Beets, Snap Peas, Orange Blossom Honey

Citrus and Fennel Salad ~ 16

Vegan/ GF: Yard Meyer Dressing, Buckhorn Ranch Citrus, Olea Farm Cara Cara Olive Oil

Wild Arugula Salad ~ 15

Vegetarian: Preserved Lemon and Caper Vinaigrette, Red Onion, Castelvetrano Olives, Herbed Bread Crumbs

Ahi Tuna Crudo ~ 20

Buckhorn Ranch Citrus, Cuyuma Pistachio

**Wild Chanterelle and Smoked
Mozzarella Fondue Sandwich** ~ 17

*Pocketbread, Green Garlic, SY Ranch Dressing
Chicory and Citrus Salad*

**Pulled Chicken & Avocado
Sandwich** ~ 16

*Pocketbread, Mary's Chicken, Avocado, Toasted
Pepitas, Fermented Cabbage, Pickles, Housemade
Potato Chips*

Flatbread Pizza Specials

Smoked Mortadella and Pistachio Flatbread ~ 24

Fresh Mozzarella, Pesto, Pickled Onion, Roasted Pistachio

Weekend Supper

Available Friday, Saturday and Sunday!

8oz Wood Roasted and Seared SRF Waygu NY Steak ~ 40

Reverse Sear Steak, Collard Greens, Brussels Sprouts, Agrodolce

Desserts

Cara Cara Orange Creamsicle Tart ~ 12 (Nut Free).

House made Coffee Ice Cream Affogato ~ 8 (Nut Free).

Los Alamos S'More ~ 9 (Nut Free)

Flatbread's Awesome Brownie with Vanilla Bean Ice Cream ~ 9 (Nut Free).