

April 18<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup> and 21<sup>st</sup>, 2024

**Cara Cara and Blood Orange Kombucha** – 6 (Zero Proof)

**Chavez Family Strawberry and Black Peppercorn Lemonade** – 5.50

(Zero Proof)

### Soup

**Roots Farm Smoked Carrot Soup** – 12

*Vegetarian/ GF: Tutti Frutti Leek, Ras el Hanout, Potato*

### Salads and Starters

**Farmers' Market Green Salad** ~ 10 (Vegan, GF)

*Vegan/ GF: Roots Farm Organic Greens, Carrot, Celery, Ginger Tamari Vinaigrette, Flax Seed*

**The Lil' Alamos Salad** ~ 6 (Vegan/ GF)

*Vegan/ GF: Our local take on a classic French Carrot Salad. Simple. Ingredient driven.*

**Wild Arugula Salad with Pecorino** ~ 16

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

**Cara Cara Orange and Pistachio Salad** – 16

*Vegetarian/ GF: Stepladder Creamery Cabrillo Cheese, Fennel, Mint, Bee Pollen*

**Cardoon and Green Almond a la Grecque** – 19

*Vegan/ GF: Olea Farm Olive Oil, Wild Cardoons, Fat Uncle Farm Green Almonds, Garlic, Thyme, White Wine*

**Menendez Farm Spring Asparagus with Wild Chanterelles  
and Sauce Gribiche** – 16

*Vegetarian/ GF: MCR Farm Egg, Howemade Mushroom Vinegar*

### Sandwich

**The "Jaws" Sandwich** - 22

*Local Thresher Shark Cooked in Seawater, Calabrian Chili, Green Olive, Caper, Sun Dried Tomato*

### Supper

*Available Friday thru Sunday*

**MCR Guinea Hen Roasted in the Wood Oven** – 35

*Cara Cara Orange Glaze, Oven Roasted Farmers' Market Vegetables*

## Flatbread Pizzas

*Wood-Oven Baking in Los Alamos since 2005. The vast majority of our ingredients are locally sourced, seasonal and made in-house. Our crust is a 36-hour slow-rise sourdough made from organic whole grains. All our Flatbread Pizzas are baked in our purpose-built wood-burning stone oven fired with local oak.*

### WEEKLY SPECIAL:

#### **Spring Green Flatbread ~ 25**

*Smoked Leek Sauce, Candied Garlic, Fresh Mozzarella, Artichoke, Spinach, Herbs, Pistou*

#### **Cheese and Herb Flatbread ~ 10 / 17**

*Vegetarian: Garlic Oil, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

#### **Cauldron Tomato Sauce Flatbread ~ 11 / 18**

*Vegetarian: Tomato, Caramelized Garlic, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

#### **Shaman's Bread ~ 9 / 16**

*Vegetarian: Garlic Oil, Pistachio, Red Onion, Rosemary, Grana Padano*

#### **Mushroom and Caramelized Onion Flatbread ~ 14 / 24**

*Vegetarian: Cauldron Sauce, Garlic Oil, Onion, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

#### **Fire-Roasted Tomato Salsa Flatbread ~ 14 / 24**

*Vegetarian: Garlic Oil, Charred Tomato, Jalapeno, Black Bean, Red Onion, Corn, Mozzarella, Cilantro*

#### **Smoke-Dried Tomato Flatbread ~ 14 / 24**

*Vegetarian: Garlic Oil, Dried Tomato, Mushroom, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

#### **Kalamata Olive and Feta Cheese Flatbread ~ 14 / 24**

*Vegetarian: Garlic Oil, Cauldron Sauce, Red Onion, Bell Pepper, Feta Cheese, Grana Padano, Fresh Herbs*

#### **Nitrate-Free Pepperoni and Peppers Flatbread ~ 15 / 26**

*Garlic Oil, Cauldron Sauce, Charred Pasilla Peppers, Red Onion, Whole Milk Mozzarella, Grana Padano, Fresh Herbs*

#### **Central Coast Sausage Flatbread ~ 15 / 26**

*Garlic Oil, Housemade Fennel Pork Sausage, Smoke-Dried Tomato, Red Onion, Whole Milk Mozzarella, Mushrooms, Grana Padano, Fresh Herbs*

#### **Coachella Valley Date and Bacon Flatbread ~ 15 / 26**

*Smoked Leek Cream Sauce, Bacon, Walnuts, Blue Cheese, Grana Padano, Wild Arugula*

<i>ADD ONS:</i>	<i>Anchovy</i>	<i>- 4/6</i>
	<i>Farm Egg</i>	<i>- 2/4</i>
	<i>Prosciutto di Parma</i>	<i>- 4/6</i>
	<i>Pork and Fennel Sausage</i>	<i>- 4/6</i>
	<i>Housemade Vegan Sausage</i>	<i>- 2/4</i>
	<i>House SY Ranch</i>	<i>- 2</i>

*Housemade Cup4Cup Gluten Free Crust (10" only) is available for an additional \$1.50  
We use Selfish Cow vegan cheese upon request.*

## Desserts

**Fat Uncle Farms Green Almond Ice Cream with Almond Polenta Cake ~ 10**

**Los Alamos S'More ~ 9 (Nut Free)**

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

*We have a \$25 Cake Fee to cover service, dishware and washing for all cakes brought in from the outside.  
We have a \$15 corkage fee per bottle on all bottles wines in.  
18% Service Gratuity will be added for parties of 8 and over.*