



AN ITALIAN KITCHEN | WINTER 2017 SUNDAY BRUNCH

Chef/Partner, Matt Mytro | General Manager, Ian Mullins | Chef de Cuisine, Joe Lang | Sous Chefs, David Chin, Dan Principe

At Flour, we seek locally raised and homegrown products harvested at their seasonal peak.

We wish to thank the farmers, producers and artisans who take special care to bring their chosen craft to our table.

soup & greens

ITALIAN WEDDING | 9
chicken stock, veal meatballs, escarole

LOCAL GREENS | 8
carrot, tomato, radish, sunflower seeds, baby cucumber, sherry shallot vinaigrette

CAESAR | 12 ADD A POACHED EGG | 3
romaine heart, crouton, reggiano, caesar dressing

eggs

SCRAMBLED EGGS | 10.5
3 large eggs slowly scrambled, home fries

OMELET | 12.5
bacon, aged provolone, arugula, fresh fruit

VEGGIE OMELET | 11.5
red pepper, mushrooms, red onion, smoked gouda, fresh fruit

EGGS BENEDICT | 14.5
mortadella, hollandaise, home fries

the mainstays

GRANOLA | 8
vanilla milk, pistachios, fresh fruit

SHRIMP & GRITS | 16
sweet italian grits, bacon-sriracha sauce

TAGLIATELLE | 15
ragu alla bolognese

SMOKED BBQ BRISKET | 13
crispy shallots, cheddar, pickles, brioche bun

FLAT BREAD PANINI | 13.5
bacon, eggs, smoked gouda, lettuce, tomato, roasted garlic aioli, home fries

SMOKED SALMON SALAD SANDWICH | 14
arugula, pickled red onion, everything bagel, fresh fruit

take sides

NUTELLA FRENCH TOAST | 9
maple syrup, peanut butter powder, apples

BBQ BRISKET HASH | 9
pickled peppers, poached egg, spicy hollandaise

FRIED FARRO | 10
poached egg, maitake mushrooms, carrot, colatura, scallion, salsa verde
ADD SHRIMP | 5

FRIED CHICKEN | 7.5
cabernet-buttermilk ranch, sriracha

PAUL'S SAUSAGE | 6.5
housemade

NUESKE'S BACON | 6
applewood smoked

FRESH FRUIT | 6
seasonal selection

LOADED TATER TOTS | 11
bacon, stag cheese, giardiniera, chilis, scallion

SOURDOUGH TOAST | 2.5

BIALEY'S BAGEL | 3
ask about today's bagel selection

Treat yourself!

Add a side or two!

• tater tots make everything better •

bubbly & booze

VEUVE ROSE | 20/105

GRAND BELLINI | 11
prosecco, raspberry-peach
Grand Mariner

RYES & SHINE | 12
housemade Bloody Mary mix,
Belvedere vodka

SIGNATURE MIMOSA | 9
orange
blood orange
grapefruit
pomegranate

Enjoy bottomless mimosas for Sunday brunch! Cin-Cin!

BOTTOMLESS MIMOSA | 15

orange
blood orange
grapefruit
pomegranate

hot - n - cold

COFFEE | 3.5

AMERICANO | 4

ESPRESSO | 4

CAPPUCCINO | 4

TEAS | 3.5

FRESH SQUEEZED OJ | 4.25

wood-fired pizzas

BREAKFAST PIZZA | 14.5
spinach, feta, sunny side up egg, peperonata

SAUSAGE PIZZA | 14.5
sausage, crushed tomato, fresh mozzarella

GRILLED EGGPLANT | 14
basil ricotta, caramelized fennel & onion, goat cheese