



AN ITALIAN KITCHEN | SPRING 2017 LUNCH

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 & bring their chosen craft to our table.

appetizers

CRISPY CALAMARI | 12
brulee lemon, arugula, marinara

EGGPLANT MEATBALLS | 8
eggplant, marinara, aged provolone

CHORIZO STUFFED MEDJOL DATES | 12
pancetta wrapped dates & roasted red pepper sauce

FRIED OLIVES | 11.5
goat cheese stuffed, balsamic aioli

PARMESAN TATER TOTS | 8
balsamic aioli

EGGPLANT FRITES | 5

FRENCH FRIES | 5

soups

ITALIAN WEDDING | 5 | 9
chicken stock, veal meatballs, escarole, & ditalini

ASPARAGUS | 5 | 9
crushed marcona almonds

TOMATO & BASIL | 4 | 7
crumbled bleu cheese

TAGLIATELLE BOLOGNESE | 15
traditional ragu alla bolognese

**IN A LEAGUE
OF ITS OWN!**

sandwiches

SALMON BURGER | 12
fillet of salmon, basil aioli, pickled onion, bibb lettuce

OHIO BEEF BURGER | 12
pancetta, tillamook cheddar, pickles, roasted red pepper aioli, LTO

CRISPY CHICKEN CLUB | 11
bacon, smoked gouda, garlic aioli, LTO

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

*All sandwiches & paninis
are served with chips, or ...*

Change it up!

french fries | 2 • fresh fruit | 3

flatbread paninis

WARM CHICKEN CAESAR | 10
parmesan cheese, romaine & oven roasted tomato

B.L.T. | 11
bacon, cheddar, LTO, & roasted red pepper aioli

GRILLED VEGGIES | 9
mozzarella, seasonal veggies & basil

ITALIAN | 12
reggiano cheese, italian meats, sweet & spicy peppers, LTO

go green

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

CAESAR | 11 ADD A POACHED EGG | 3
romaine heart, crouton, reggiano, caesar dressing

GRILLED SHRIMP SALAD | 16
fennel, farro, roasted red peppers, heirloom tomato, red onion, lemon vinaigrette

CHOPPED SALAD | 9
romaine, capers, bleu cheese, roasted red pepper, dried olive, breadcrumbs, roasted shallot vinaigrette

ARUGULA SALAD | 10
cucumber, farro, olive, feta, onion, lemon vinaigrette

MIXED GRAINS & VEGGIE SALAD | 13
romaine, beets, carrots, cucumber, sesame seeds, lemon vinaigrette

SALAD ADDITIONS

grilled chicken : 6 grilled salmon : 7 shrimp : 8



ASK ABOUT OUR DAILY
FISH SPECIALS | Market Price

combos

PIZZA & SALAD | 12
your choice of any 6" pizza & your choice of caesar or local greens

SOUP & SALAD | 10
your choice of any 4 oz soup & your choice of caesar or local greens

PANINI & SALAD | 12
your choice of any half panini & choice of caesar or local greens

PANINI & SOUP | 11
your choice of any half panini & any 4 oz soup

wood-fired pizzas

CLASSIC CHEESE PIE | 13
crushed tomato, stracciatella, fresh mozzarella, grana

MARGHERITA | 13
crushed tomato, fresh mozzarella & basil

PEPPERONI | 14
crushed tomato, fresh mozzarella & grana

SAUSAGE | 14.5
crushed tomato, fresh mozzarella, grana

BACON | 14
cheddar, apple, mozzarella, maple syrup

PROSCIUTTO | 18
evoo, stracciatella, pickled sweet peppers

FUNGHI | 18
Mackenzie goat cheese, wild mushrooms, roasted shallots, thyme & white truffle oil

ADD MORE STUFF

arugula, basil | 3

egg, sausage, anchovies, pepperoni | 3

mushrooms | 4

prosciutto | 6.5