



AN ITALIAN KITCHEN | SUMMER 2017 LUNCH

Chef/Partner, Matt Mytro | General Manager, Michael Riley | 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.

appetizers

**CRISPY CALAMARI | 12**  
brulee lemon, arugula, marinara

**EGGPLANT MEATBALLS | 8**  
eggplant, marinara, aged provolone

**CHORIZO STUFFED MEDJOOL 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

**CAULIFLOWER | 5 | 9**  
pistachios, basil oil

**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, balsamic aioli, pickled onion, bibb lettuce

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

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

**ITALIAN SAUSAGE SANDWICH | 12**  
roasted red peppers, onions, marinara

*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, roasted red pepper aioli

**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

**CAULIFLOWER SALAD | 10**  
cucumber, farro, olive, feta, onion, lemon vinaigrette

**SMASHED AVOCADO SALAD | 13**  
chickpeas, cucumber, red onion, feta, cilantro-lime vinaigrette

SALAD ADDITIONS

grilled chicken : 9 grilled salmon : 10 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

**PESTO PIZZA | 16**  
smoked italian sausage, aged provolone, caperberries

**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