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.

**Salumi & Cheese**

<table>
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<th>Salumi</th>
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<tr>
<td>Cured Italian Meats Pronounced Flour! Audio</td>
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**Cheese** (6pc) | 19 |

Chef’s Selection Changes Daily

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**Start Here**

**White Bean Soup** | 11 |

Brodo, miso, smoked mushroom

**Fried Olives** | 11.5 |

Goat cheese stuffed, balsamic aioli

**Big ASS Meatball** | 13 |

Whipped ricotta, reggiano, sage

**Crispy Calamari** | 15 |

Brulee lemon, arugula, marinara

**Stuffed Peppers** | 13.5 |

Paul’s sausage, marinara, aged provolone

**Prince Edward Island Mussels** | 15 |

Sausage, brodo, pickled fennel, flatbread

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**Go Green**

**Local Greens** | 10 |

Carrot, tomato, radish, sunflower seeds, baby cucumber, sherry vinaigrette

**Caesar** | 12 |

Add poached egg | 3 |
Add anchovies | 4 |

Romaine heart, crouton, reggiano, caesar dressing

**Prosciutto Salad** | 15 |

Arugula, artichoke, lemon, reggiano cheese

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**Main Dishes**

**Grilled Airline Chicken Breast** | 25 |

White bean ragu, pickled fennel gremolata

**Short Rib “Ossobuco”** | 33 |

Smoked potato puree, fennel cream, spinach, natural jus

**Faroe Island Salmon** | 27.5 |

Carrot risotto, carrot salad, EVVO

**Grilled Branzino** | 29 |

Creamy fregola, caramelized fennel, tomato beurre blanc

**14oz Certified Angus Beef® Ribeye** | 41 |

Fingerling, confit seasonal mushrooms, banana peppers, balsamic

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**Take Sides**

**Smashed Fingerlings** Caramelized onions | 8

**Eggplant Meatballs** | 10 |

**Spinach + Garlic** | 8 |

Treat Yourself! Add a side or two

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**Wood-Fired Pizzas**

Our 10” wood-fired pies have a delicious, lightly charred crust

**Classic Cheese Pie** | 14 |

Crushed tomato, Rowdy Cow Parmigiano Reggiano, grana

**Sausage** | 15 |

Crushed tomato, fresh mozzarella, grana

**Pepperoni** | 15 |

Crushed tomato, fresh mozzarella, grana

**Bucaluna Margherita** | 17 |

Mozzarella di bufala, crushed tomato, grana, basil

**“Cacio e Pepe”** | 16 |

Olive oil, black pepper, aged provolone, parmesan, smoked pancetta

**Fungi** | 18.5 |

Roasted shiitake, wild mushrooms, MacKenzie goat cheese, thyme, white truffle oil

**Add + More + Stuff**

Egg, arugula, basil, sausage, pepperoni | 3

Anchovies, mushrooms | 4

Prosciutto | 7

**Compliments of the Chefs:**

Chili oil, banana pepper hot sauce

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We are happy to make reasonable menu modifications but respectfully reserve the right to refuse modifications that will significantly impact the kitchen and, therefore, the dining experience of our guests. Consuming raw or undercooked meat, poultry, fish, shellfish and eggs can increase your risk of foodborne illnesses. Please alert us to any food allergies. FLOUR is not a gluten-free kitchen. 20% gratuity will be added to parties of 8 guests or more. Promotions void for parties of 15 guests or more.