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**

**Salumi** | 19
---
cured Italian meats

**Cheese** | 5pc | 19
---
chef’s selection changes daily

**Start Here**

**White Bean Soup** | 11
---
brodo, miso, smoked mushroom

**Fried Olives** | 11.5
---
goose 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

**Local Greens** | 10
---
carrot, tomato, radish, sunflower seeds, baby cucumber, sherry shallot vinaigrette

**Caesar** | 12
---
add poached egg | 3
add anchovies | 4

**Prosciutto Salad** | 15
---
arugula, arichoke, lemon, reggiano cheese

**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, EVOO

**Grilled Branzino** | 29
---
creamy fregola, carmelized fennel, tomato beurre blanc

**Certified Angus Beef® Ribeye** | 41
---
fingerlings, confit seasonal mushrooms, banana peppers, balsamic

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---
fingerlings, confit seasonal mushrooms, banana peppers, balsamic

---
**Wood-Fired Pizzas**
---
**Monday Pies**

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

**Classic Cheese Pie** | 8
---
crushed tomato, Rowdy Cow fromage blanc, grana

**Sausage Pie** | 8
---
crushed tomato, fresh mozzarella, grana

**Pepperoni Pie** | 8
---
crushed tomato, fresh mozzarella, grana

**Buffalina Margherita** | 17
---
mozzarella di buffalo, crushed tomato, grana, basil

**New! “Caccio e Pepe** | R
---
olive oil, black pepper, aged provolone, parmesan, poached egg, smoked pancetta

**Funghi** | 18.5
---
nooned shallot, wild mushrooms, Mackenzie goat cheese, thyme, white truffle oil

**Add + More + Stuff**
---
egg, arugula, basil, sausage, pepperoni | 3
anchovies, mushrooms | 4
prosciutto | 6.5

**Compliments of the Chef**
---
chili oil, banana pepper hot sauce

**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, EVOO

**Grilled Branzino** | 29
---
creamy fregola, carmelized fennel, tomato beurre blanc

**Certified Angus Beef® Ribeye** | 41
---
fingerlings, confit seasonal mushrooms, banana peppers, balsamic

---
**Tagliatelle** | 16 | 24
---
ruggli bolognese

**Bucatini & Clams** | 17 | 26
---
manila clams, chilli & white wine

**Lamb Rigatoni** | 16 | 25
---
sugo, tomato, reggiano

**Ricotta Agnolotti** | 15 | 25
---
carrot, mint, breadcrumbs, truffle oil

---
**Local Greens** | 10
---
carrot, tomato, radish, sunflower seeds, baby cucumber, sherry shallot vinaigrette

**Caesar** | 12
---
add poached egg | 3
add anchovies | 4

---
**Compliments of the Chefs**
---
chili oil, banana pepper hot sauce

---
**Chefs' Selection** changes daily

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**Fresh Pasta** •
---
• fresh, hand-cut pasta made with non-GMO semolina flour

---
**Start Here**

---
**Go Green**
---
**Local Greens** | 10
---
carrot, tomato, radish, sunflower seeds, baby cucumber, sherry shallot vinaigrette

---
**Caesar** | 12
---
add poached egg | 3
add anchovies | 4

---
**Prosciutto Salad** | 15
---
arugula, arichoke, lemon, reggiano cheese

---
**Grilled Airline Chicken Breast** | 25
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fingerlings, confit seasonal mushrooms, banana peppers, balsamic

---
**Entrees Share Plate**: it's free | **Kitchen Split Charge**: $4

---
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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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---
**Add + More + Stuff**
---
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anchovies, mushrooms | 4
prosciutto | 6.5

**Compliments of the Chef**
---
chili oil, banana pepper hot sauce

---
**The pizza oven is working hard tonight! Allow minimum of 20 minutes for Monday pies.**

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**Flour IN 2020 DINNER**
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**Chef/Partner, Matt Mytro | General Manager, Nick Knight | Chef de Cuisine, David Chin | Sous Chef, Dan Principe | A.M. Sous Chef, Kelly Songer**

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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.**

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**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.**