



INSIDE + OUTSIDE + CURBSIDE + CARRY-OUT:

CALL: (216) 464-3700

ONLINE: FlourRestaurant.com

start here

- Tre Formaggi | 3 for 15
cranberry-hazelnut crostini
- Cauliflower Soup | 9.5
pistachio, evoo
- Local Greens | 10
cucumber, tomato, radish, herbs, sherry shallot
vinaigrette
- Caesar Salad | 12
romaine hearts, crouton, reggiano, Caesar
dressing
- Prosciutto Salad | 15
arugula, artichokes, lemon, EVOO
- Stuffed Peppers | 13.5
Paul's sausage, marinara, aged provolone
- Salmon Tartare | 9
cucumber, lime, pistachio tuile
- Crispy Calamari | 15
brûléed lemon, arugula, marinara
- Fried Olives | 11.5
goat cheese stuffed, balsamic aioli
- Big A\$\$ Meatball | 13
whipped ricotta, reggiano

proteins

- Spring Mountain Airline Chicken Breast | 14
pesto
- 14 oz. Certified Angus Beef® Ribeye | MKT
parmesan, herb oil
- Pan-Seared Faroe Island Salmon | 19
chive-mustard sauce
- Grilled Bronzini | 20
gremolata, brûléed lemon
- Certified Angus Beef® Short Rib | sm 26 | ^{lg} 33
mushroom brodo, pickled mushroom gremolata
- Lamb Porterhouse | 31
wild mushroom demiglace

take sides

- Eggplant Meatballs | 10
reggiano, marinara
- Butternut Squash Risotto | 11
- Melted Spinach and Garlic | 7
- Crispy Brussel Sprouts | 12
guajillo-calabrian chili aioli
- Wood-oven Broccoli | 10.5
miso-parmesan vinaigrette
- Crispy Fingerlings | 8
parmesan, evoo, rosemary
- Wild Mushroom Polenta | 13
Anson Mills polenta, parmesan, fig balsamic

pasta

Gluten-free pasta available

Tagliatelle Bolognese | 18.5 | 26.5

Lamb Rigatoni | 16 | 25
sugo, tomato, reggiano

Ricotta Agnolotti | 15 | 25
carrot, mint, truffle, breadcrumbs

Bucatini + Marinara | 14

Bucatini + Clams | 17 | 26
garlic, white wine, Calabrian chilis

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QUARTS TO GO

Marinara | 10 Bolognese | 20

FLOUR PASTA CO. | 4

Hand-cut and made with non-GMO Flour.
Prepare fresh or freeze for later. Net wt. 8 oz.

10" wood-fired pizza

Classic Cheese Pie | 14
crushed tomato, Rowdy Cow fromage blanc,
grana

Margherita | 14.5
mozzarella, crushed tomato, grana, basil

Sausage | 17.5
crushed tomato, mozzarella, grana

Pepperoni | 16
crushed tomato, mozzarella, grana

Funghi | 18.5
roasted shallot, wild mushrooms,
Mackenzie goat cheese, white truffle oil

ADD + MORE + STUFF

egg, arugula, basil, sausage, pepperoni | 3
anchovies, mushrooms | 4
prosciutto | 7

COMPLIMENTS OF THE CHEFS UPON REQUEST:

what day is it?

TUESDAY : HALF PRICE WINE
We go halvesies all day on bottles under \$100

WEDNESDAY : CHIN'S RAMEN
Chef David Chin features his homemade ramen
creations. Fresh, hand-cut ramen, warming
broth, little bit of this a litte bit a that, updated
weekly. Ask your server about Wednesday's
ramen.