



AN ITALIAN KITCHEN | FALL 2021 LUNCH

Chef/Partner, Matt Mytro | General Manager, David Socha | Chef de Cuisine, David Chin | Sous Chef, Dan Principe | A.M. Sous Chef, Kelly Songer

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.

start here

- | | |
|--|---|
| CRISPY CALAMARI 16
brulee lemon, arugula, marinara | FRIED OLIVES 12
goat cheese stuffed, balsamic aioli |
| MELTED SPINACH+GARLIC 7 | FRENCH FRIES 6.5 |
| EGGPLANT MEATBALLS 11
reggiano, marinara | STUFFED PEPPERS 14
Paul's sausage, aged provolone, marinara |

TAGLIATELLE BOLOGNESE | 18.5
traditional ragu alla bolognese

IN A LEAGUE
OF IT'S OWN!



CHICKEN PARMESAN | 18
marinara, lioni mozzarella, sautéed spinach

sandwiches

All sandwiches & paninis are served with chips, or ... add fries | 2

- SALMON SANDWICH** | 16
fillet of salmon, balsamic aioli, pickled onion, bibb lettuce
- OHIO BEEF BURGER** | 14
bacon, tillamook cheddar, pickles, roasted red pepper aioli, LTO
- GRILLED CHEESE PANINI** | 12
cheddar, mozzarella, asiago, smoked gouda
ADD TOMATO | 2 ADD BACON | 3
- GRILLED PORTABELLA PANINI** | 13
fontina, pickled banana peppers, arugula
- GRILLED CHICKEN PANINI** | 13.5
cheddar, sriracha aioli, bacon, lettuce, tomato

wood-charred pizzas

- | | |
|--|---|
| CLASSIC CHEESE PIE 14.5
crushed tomato, Rowdy Cow fromage blanc, grana | FUNGHI 23
roasted shallot, wild mushrooms, Mackenzie goat cheese, white truffle oil |
| MARGHERITA 15.5
crushed tomato, fresh mozzarella & basil | ADD + MORE + STUFF
arugula, basil 3 |
| PEPPERONI 17
crushed tomato, fresh mozzarella, grana | egg, sausage, pepperoni 3 |
| SAUSAGE 18
crushed tomato, fresh mozzarella, grana | mushrooms, anchovies 6 |
| TRUFFLED BURRATA 23
crushed tomato, prosciutto, truffle oil | prosciutto 6.5 |
- COMPLIMENTS OF THE CHEFS:**
Our selection of Flour hot sauces available upon request

soups + salads

- CAULIFLOWER SOUP** | 6 | 10
pistachio, evoo
- TOMATO & BASIL** | 5 | 9.5
crumbled bleu cheese
- LOCAL GREENS** | 7.5 | 11
cucumber, tomato, radish, herbs, sherry shallot vinaigrette
- CAESAR** | 9 | 12.5
romaine heart, crouton, reggiano, caesar dressing
ADD A POACHED EGG | 3 ADD ANCHOVIES | 4
- PROSCUITTO SALAD** | 15.5
arugula, artichokes, lemon, EVOO
- SMASHED AVOCADO SALAD** | 15
chickpeas, cucumber, red onion, feta, cilantro-lime vinaigrette
- SALAD + PROTEINS**
+ grilled chicken | 9 + grilled shrimp | 9 + salmon | 11.5



PAN-SEARED FAROE ISLAND SALMON | 19
chive-mustard saucee

ASK ABOUT OUR DAILY FISH SPECIALS | MKT

combinations

- 6" PIZZA* & SALAD** | 14.5
your choice: 6" pizza + choice of caesar or local green
- 6" PIZZA* & SOUP** | 14.5
your choice: 6" pizza + any 4 oz. soup
[*TRUFFLED BURRATA PIZZA COMBO | +4]
- PANINI & SALAD** | 14.5
your choice of any half panini & choice of caesar or local greens
- PANINI & SOUP** | 13.5
your choice of any half panini & any 4 oz. soup
- SOUP & SALAD** | 12.5
your choice of any 4 oz soup & your choice of caesar or local greens

bring it home

- FLOUR PASTA CO.** | 4
Fresh, hand-cut pasta made with non-GMO Flour.
Prepare fresh or freeze. Net wt. 8 oz.
- ...
- FRESH! SAUCE BY THE QUART**
Marinara | 10 Bolognese | 20
- NEW! 24OZ. JARS**
Marinara | 6.5 • Blush Roma | 6.99 • Mushroom Bolognese | 9.99

hit the bottle

TUESDAY = HALF PRICE WINE
We go halvesies all day on bottles under \$100. Cin Cin



A BRIEF WORD FROM THE GOVERNMENT... 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.