

**APPETIZERS****BONELESS WINGS ... 11**

*your choice of traditional buffalo topped with bleu crumble or our korean gochujang sauce topped with sesame seeds and chive*

**BEETS AND CREME FRAICHE ... 11**

*beets, creme fraiche, goat cheese, fresh grated horseradish, herb puree, roasted oats and thyme*

**BEET CURED SALMON ... 13**

*house cured beet root salmon*

**CROQUETTES ... 9**

*traditional basque croquettes with sriracha aioli*

**RAREBIT ... 12**

*sourdough toast baked with dragons milk and gruyere cheese sauce, dressed with charred kale and pork belly*

**NACHOS ... 12**

*tortilla chips, cheddar jack blend, pickled carrots, beans, pickled jalapenos, pickled onions, crema, salsa roja*  
\* add pulled pork +3 | add grilled chicken +4 \*

**BAKED BRIE ... 13**

*puff pastry wrapped baked brie, jalapeno red pepperjam, souordough toast*

**BRUSSEL SPROUTS ... 9**

*crispy brussels tossed with maple, porkbelly and citrus*

**TRUFFLE FRIES ... 6**

*house cut fries tossed with sea salt and truffle*

**VEGAN KAFFIR CARROT AND CHICKPEA ... 12**

*bean puree, chickpeas with tahini, honey and curry, served with house cracker and kaffir lime leaf roasted carrots*  
\* Add sourdough or substitute GF crackers | +2 \*

**SALADS**

*add chicken +4 | add salmon +8*

**KALE CAESAR ... 11**

*charred kale, house caesar, croutons, bacon and parmesan cheese*

**GRAINS SALAD ... 12**

*spring mix, quinoa, wheat berries, herbs, golden raisins, romano cheese, citrus vinaigrette and dukkah*

**BEET SALAD ... 12**

*spring greens, walnuts, beets, goat cheese and browned butter vinaigrette*

**HOUSE SALAD ... 10**

*spring mix, apple, almond, gruyere, cranberries, olive oil and citrus*

**PUB FARE**

*/ sub soup or house salad +3 /*

**CHICKEN SANDO ... 12**

*flash fried crispy chicken breast, brioche bun, cheddar cheese, house pickles and slaw*  
\* served with fries \*

**THE FLATS' BURGER ... 11**

*house chuck patty, brioche bun, truffle aioli, cheddar cheese, green leaf, onion, house pickle | add bacon +2*  
\* served with fries \*

**PORK TACOS ... 10**

*carnitas, pepian sauce, brussels slaw, pickled red onion*  
\* served with chips & salsa | add taco +3.5 | sub fry +1 \*

**BRISKET SANDWICH ... 13**

*house-smoked brisket, rye bread, fermented cabbage, slaw, and gruyere cheese*  
\* served with fries \*

**FISH TACOS ... 11**

*beer-battered Mahi Mahi, poached pineapple, brussels slaw, avocado verde sauce*  
\* served with chips & salsa | add taco +3.5 | sub fry +1 \*

**VEGAN VEGAN TACO ... 11**

*sweet potatoes, brussel slaw, fermented cabbage, cashew yogurt, toasted cumin, sohrgam pop and pickled carrots, served on corn tortillas*  
\* served with chips & salsa | add taco +3.5 | sub fry +1 \*





## ENTRÉES

*chefs prepared these dishes as a complete meal with complimenting flavor profiles so substitutions are discouraged  
add a cup of soup or house salad +4.50*

### **PORKBELLY ... 21**

*tender cured pork belly, butternut squash, brussel sprouts,  
wheat berry, fermented cabbage, pickled mustard seed,  
meyer lemon*

### **CHEF'S SPECIAL - LAMB ... 28**

*roasted rack of lamb, herbs, chorizo cassoules, red wine jus,  
roasted cauliflower, herb puree*

### **HUNTER PLATTER**

*sousvide steak, pan seared and butter basted, served  
medium rare with roasted potatoes, charred broccoli, sweet  
potato, red wine demi*

\* ribeye \$29 | 24 oz. porter house \$49 | +foie gras \$10 \*

### **CRISPY SKIN SALMON ... 19**

*fresh atlantic salmon, cauliflower cous, golden raisins,  
herbs, browned butter vinaigrette, pickled red onion,  
brussel sprouts*

### **VEGAN CELERIAC STEAK ... 15**

*caramelized celeriac, sweet potato, quinoa, cashew yogurt,  
charred kale, nuts and seeds, maple and truffle*

## SIDES

**CUP OF SOUP ... 4.50**

**SIDE OF FRIES ... 3**

**SIDE HOUSE SALAD ... 4.50**

## DRINKS || DESSERT

**COKE PRODUCTS ... 2.50**

**COFFEE & TEA ... 2.50**

**CHEF'S SPECIAL ... 8**

**CREME BRULEE ... 7**

## KID'S MENU \$7

*entrée includes choice of fries or fruit & choice of milk or soft drink - add \$1 for chocolate milk or juice per drink  
Ages 12 & under*

**BUTTER & PARMESAN NOODLES**

**CHICKEN STRIPS**

**GRILLED CHICKEN**

**CHEESEBURGER**

**GRILLED CHEESE**

## NOTE FROM THE CHEFS

**"WE WANTED TO ELEVATE OUR TEAM HERE AT THE FLATS WHILE CREATING FUN, MEMORABLE FOOD FOR YOU TO ENJOY!"**

*~Chef Dan & Chef Josiah*

*\* @dino\_chezz & @josiahrobarts \**

**ADD YOUR LOCATION ON INSTAGRAM @THEFLATS16**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially  
if you have certain medical conditions.*

