## FLOUR & WEIRDOUGHS BRUNCH

we never know what we're doing.

Oysters Fresh cold water oysters served with your choice of rotating mignonette sauces	18 (6ea) / 32 (12ea)
Shokupan Garlic Rolls (4ea) Garlic butter, grated Pecorino. "Pimp my roll" - Paleta Iberica, Mortadella, Tallegio cheese, EVOO	15 / 28
Caprese Local Mozzarella di Buffala, ripe tomatoes, roasted eggplant, 65 mo balsamic, EVOO, basil, Maldon salt	18
Yukon Gold Potatoes Roasted yukon potato salad, jammy egg, arugula, celery, green godess dressing.	13
Tagliatelle Local tomato confit, fresh basil, Reggiano	20
Cavatelli al forno Homemade Cavatelli with Pesto and local Zucchini, Ricotta, Mozzarella	22
Pub burger F&W Brioche bun, 6oz ground chuck beef patty, Gouda, smoked bacon, caramelized onions, tomato, special stoner s	eauce, proper fries
Steak & Huevos Sirloin Flap steak, 2 eggs, home fries	28
Avocado toast Avocado mash, tomatoes, arugula, pickled shallots, grated pecorino romano (Add fried egg \$3.50)	14
THE pancakes (3ea) Ricotta and cornmeal pancakes, wild blueberry sauce, lemon zest, whipped cream, maple syrup	18
2 Eggs & Toast Literally 2 eggs on a plate, F&W sourdough, Jam & Butter	15
Diner Plate 2 eggs, 2 pancakes, House Fries, +add bacon 3.75	17
Jessa's egg sandwich F&W brioche bun, caramelized onion, sliced avocado, chipotle mayo, soft scramble	15
Espresso Chocolate Cake	14



