

# FLATIRON

KITCHEN+TAPHOUSE

## SMALL PLATES

- Taphouse Pretzel** House Mustard, Cheddar . . . . 8  
Fondue
- Edamame Hummus** Coriander, Cucumber, . . . . 10  
Radish & Grilled Pita
- Taphouse Sliders** Wagyu Blend, Bacon-Onion \*11  
Jam, American Cheese & Pickles
- LOCAL **Deviled Farm Eggs** Fresh Herbs, Hungarian 6  
Paprika
- Hand Cut Fries (House Made)** . . . . . 6  
Add Truffle Oil & Parmesan Cheese \$2
- David's House Made Soup** . . . . . 7

## SALADS

### Grilled Meal Makers

Add Steak \*\$10, Salmon/Shrimp/ Chicken \*\$7

- Caesar** Romaine, Garlic Croutons, Creamy . . . . . 8  
Parmigiano Dressing
- Buffalo Chicken Salad** Spinach, Red Onion, . . . 10  
Cherry Tomatoes, Blue Cheese Dressing
- Field Green Salad** Red Onion, Cherry Tomato, . . . 8  
Radish & Honey Vinaigrette
- Flatiron Cobb** Romaine, House Bacon, Tomato, 11  
Avocado, Red Onion, Corn, 10 Minute Egg, &  
Ranch Dressing
- LOCAL **Kale & Quinoa** Pear, Candied Walnuts, . . . . 10  
Shaved Pecorino, Red Onion, Honey Vinaigrette

### Chef's Daily Specials

Includes Complimentary Soft Drink  
\$14

- Monday - Curried Chicken Wrap** Baby  
Arugula, Walnuts, Dried Apricots, Curry  
Dressing
- Tuesday - Hickory Grilled Salmon Burger**  
Buttermilk Cucumber Ranch, Lettuce, Tomato
- Wednesday - Buffalo Chicken Sandwich**  
Buttermilk Fried Chicken, Buffalo Sauce,  
Provolone, Lettuce, Tomato, Toasted Ciabatta
- Thursday - Open Faced Tuna Melt** Lettuce,  
Tomato & Melted Swiss
- Friday - Penne with Blackened Chicken**  
Broccolini, Parmesan Cream Sauce
- Saturday- Fried Haddock Po' Boy** House  
Slaw, Lemon Aioli & Fries

\*Consuming Raw or Undercooked meats,  
poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. \*These Items  
can be Cooked to Order

## BURGERS & SANDWICHES

- Taphouse Burger** Ground Wagyu Blend, . . . . . \*14  
Bacon-Onion Jam, American Cheese, Pickles,  
Lettuce, Tomato, Brioche Bun
- Mushroom & Swiss Burger** Ground Wagyu . . . \*15  
Blend, Sautéed Mushrooms, Pickles,  
Lettuce, Tomato, Brioche Bun

### FYI: Wagyu Beef

(和牛 Wagyu "Japanese cow") any of several breeds  
of cattle, most desired of which is genetically  
predisposed to intense marbling. The meat from  
such cattle is known for its quality, and commands a  
high price.

- Black Bean Burger** Red Pepper Feta Spread, . . . 11  
Avocado, Lettuce, Tomato, Brioche Bun
- Oven Roasted Turkey Sandwich** House . . . . . 10  
Bacon, Melted Gouda, House Mustard, Lettuce,  
Tomato, Toasted Ciabatta
- Hickory Grilled Chicken Caesar Wrap** . . . . . 10  
Romaine Hearts, Avocado, Parmesan, Candied  
Walnuts, Caesar Dressing, Sun Dried Tomato  
Wrap
- Veggie Wrap** Zucchini, Yellow Squash, Arugula, 9  
Cremini Mushrooms, Extra Virgin Olive Oil
- Grilled Chicken Club** House Bacon, Gouda, . . . \*11  
Garlic Mayo, Lettuce, Tomato, Wheat Berry  
Bread
- Philly Cheesesteak Sandwich** Shaved Prime . . 13  
Rib, Caramelized Onion, Bell Peppers, Melted  
Provolone
- Fried Catfish Po' Boy** Lettuce, Tomato, . . . . . 12  
Southwest Ranch Dressing
- Cubano** Braised Pork Shoulder, Ham, Pickles, . . . 12  
Swiss, House Mustard, Toasted Ciabatta

### Side Options

Hand Cut Fries, Sweet Potato Fries, Side Salad,  
Sautéed Spinach, Seasonal Vegetables, Corn Relish,  
Slaw

## ENTRÉES

- Fish Tacos** Shredded Lettuce, Pico de Gallo, . . . . 11  
Cilantro & Chipotle Mayo  
Sub Shrimp +\$2/ Add Taco \$3
- NEW Spicy Pork Taco** Pineapple, Avocado, . . . . . 10  
Radish, Queso Fresco, Cilantro & Spicy Mayo  
Add Taco \$3
- Skillet Seared Salmon** Pearl Barley, Garlic . . . \*15  
Spinach, Honey Vinaigrette
- Fish & Chips** Beer Battered Haddock, . . . . . 14  
Remoulade, Malt Vinegar

Managing Partner Jason Tognarina - Chef Partner Bill Schutz - Sous Chef Giff Hawkes  
Proprietors classes of '96, '98, '01, '01