

FLATIRON KITCHEN & TAPHOUSE

STARTERS

DAILY SOUP 4 / 7

KALE & QUINOA SALAD 11

CANDIED WALNUTS, RED ONION, GREEN APPLE, PECORINO, HONEY VINAIGRETTE

CAESAR SALAD 11

GARLIC CROUTONS, PARMIGIANA, ANCHOVY DRESSING

FIELD LETTUCE 9

CHERRY TOMATO, SHAVED RADISH, BUTTERMILK HERB DRESSING

ADD SALMON 8 / SHRIMP 6 / CHICKEN 6

SHARE

TAPHOUSE SLIDER 10

BACON JAM, MELTED CHEDDAR, HOUSE PICKLES

DEVEILED LOCAL FARM EGG 7

EVERYTHING BAGEL SEASONING

HOUSE FRIES 6 / HOUSE TRUFFLE- PARM FRIES 8

SANDWICHES

*WAGYU BURGER 19

BACON JAM, MELTED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLE & FRIES

“BEYOND MEAT” BURGER 16

LETTUCE, TOMATO, VEGAN WASABI MAYO & FRIES

ROASTED TURKEY MELT 11

MELTED GOUDA, APPLEWOOD BACON, CRANBERRY MAYO, LETTUCE, TOMATO, CIABATTA

CHICKEN CAESAR WRAP 12

AVOCADO, CANDIED WALNUTS, SUN DRIED TOMATO WRAP

PHILLY CHEESESTEAK 13

SHAVED PRIME RIB, ONIONS, PEPPERS, MELTED PROVOLONE, FRIES

MAINS

*ROASTED SALMON 16

SPINACH, CARAMELIZED ONION, STONE GROUND GRITS, CHIPOTLE -PINEAPPLE GLAZE

FISH & CHIPS 14

BEER BATTER, HOUSE CUT FRIES, LEMON – OLD BAY AIOLI

*SALMON BELLY TACO'S 11

TEQUILA – LIME MARINADE, PICO, LETTUCE, CHILES, BLACK BEAN RELISH, CILANTRO
(ADD TACO \$3)

***CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

**BILL SCHUTZ- EXECUTIVE CHEF / PARTNER. JOEY BRUCE- SOUS CHEF. ROBERT WHEELER / GENERAL
MANAGER**