

# FLORES & PINE

GRILLROOM AND GATHERINGS

## SHAREABLES

**FRESH BURRATA** 32 | gf\*, v

Warm focaccia, blistered cherry tomatoes, arugula, tapenade

**F&P Grazing Board** 26 | gf

Chef's selection of cured meats, imported & domestic cheeses, olives, hummus, tapenade, fresh fruit, spiced nuts, potato chips & gluten free crostini

**Confit Duck Drumette Wings** 21 | gf, df\*

Honey gochujang glaze, compressed apple, blue cheese dip

**MEATBALLS & PIEROGIES** 22

Smoked house ground meatballs, potato & cheese pierogies, pickled oyster mushroom, creamy mushroom ragout

**MUSSELS FRITES** 21 | gf

Sautéed mussels, house cut fries, brown butter tarragon sauce

**BRUSSELS SPROUTS** 17 | gf, df, ve

Tossed in house-made Szechuan sauce, toasted peanuts

**F&P HUMMUS DIP** 18 | gf\*, df, v, ve

Market crudités, gluten-free crostini, grilled focaccia

## SOUPS & SALADS

**MARKET SOUP** 14

Ask your server for today's feature

**F&P SIGNATURE SALAD** 18 | gf, df\*, v, ve\*

Hydragreen romaine, f&p dill ranch, tomato, beets, pickled watermelon radish, shredded parmesan, parmesan crisps

**CAESAR SALAD** 18 | gf, v\*

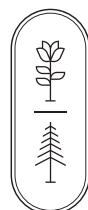
Hydragreens romaine, lemon garlic dressing, croutons, bacon bits, shredded parmesan, shaved parmesan

**WARM QUINOA BOWL** 18 | gf, df, ve

Sautéed quinoa, avocado, marinated chickpea, grilled peppers, Szechuan Brussels sprouts, sesame dressing

Add Chicken Breast \$13, Garlic Prawns \$13, Kuterra Salmon \$20, 5oz Prime Striploin \$22, Jumbo Scallops \$25

gf - gluten-free v - vegetarian ve - vegan df - dairy-free | \* denotes dish can be modified  
19% Gratuity on groups of 8 or more. Thank you.



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## LUNCH & PATIO

### FLATBREADS

**SPICED LAMB CHIMICHURRI** 21

Goat cheese, mozzarella, cherry tomato, bell pepper, olives

**PROSCIUTTO ARUGULA** 20

Caramelized onion, burrata, balsamic glaze, tomato sauce

**SMOKED SALMON CONFIT GARLIC** 22

Cream cheese, mozzarella, fresh dill, caper, red onion, lemon

**BURRATA PRIMAVERA** 22 | v, ve\*

Tomato sauce, pesto, basil, sundried tomato, confit garlic, parmesan

### F&P FEATURE TACOS

**3 FEATURE TACOS** 22 | gf\*, df\*, ve\*

Includes seafood, meat and vegetarian, with chips and salsa

Served on 4.5" flour tortilla, shredded lettuce, pineapple pico de gallo, sour cream & guacamole

## MAINS

**OPEN FACED PULLED CONFIT CHICKEN SANDWICH** 23 | gf\*, df

Grilled focaccia, house bbq sauce, roasted apple, smoked gouda aioli, compressed apple

**CAJUN SEARED FRESH KUTERRA SALMON** 38 | gf

Citrus herb gremolata, beurre blanc, glazed baby carrots, roasted mushroom, wilted baby kale

**PASTA PRIMAVERA** 24 | gf\*, df\*, ve

Baby gem tomato, sundried tomato, linguine pasta, white wine cream sauce

**MACARONI & CHEESE** 21 | gf\*, v\*

Cavatappi pasta, truffle cream sauce, bacon lardons, melted aged cheddar

**CHICKEN SCHNITZEL** 29

Chicken thyme gravy, brown butter mash, creamed peas & corn, petite baby kale salad

**F&P BURGER** 25 | gf\*, df\*, v\*

Brioche bun, fresh ground 7oz patty, black garlic aioli, tomato, arugula, house-cured bacon, smoked gouda, red onion, sliced pickles, served with house cut fries  
+Gluten free bun 4

**ROSSINI BURGER** 29 | gf\*, df\*

Brioche bun, foie gras, fresh ground 7oz patty, sauce foyot, parmesan crisp, tomato, sliced pickles, served with parmesan truffle fries  
+Gluten free bun 4

**STEAK SANDWICH** 34 | gf\*, df\*

Cast Iron seared 5 oz prime grade sirloin, sauteed mushrooms, focaccia, house cut fires, garlic aioli

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