

# FLORES & PINE

GRILLROOM AND GATHERINGS

## SHAREABLES

### **Fresh Burrata 32** | gf\*, v

warm focaccia, diced strawberry, arugula, strawberry vinaigrette, herb gremolata **OR** 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

## SOUP & 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**



# 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

includes seafood, meat and vegetarian, with chips and salsa – gf\*, df\*, ve\*

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, apple slaw

### 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

### 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 striploin, sautéed mushrooms, focaccia, house cut fries, garlic aioli

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.

