

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.

