

# FLORES & PINE

## SHAREABLES

**Half Dozen East Coast Oysters** 30  
fresh horseradish, salsa verde - *df*

**Avocado Toast** 19  
grilled peppers, manchego - *v*

**Alberta Bison Meatballs** 22  
red pepper tomato sauce, feta cheese, grilled focaccia

**F&P Grillroom Board** 36  
selection of italian salumi, imported & domestic cheeses, fruits, nuts, crostini - *gf*

**Fried Halloumi** 24  
pickled onion, blistered tomato, rosemary honey - *v, gf*

**Grilled Prawns** 19  
stir-fried vegetables, chili ketchup - *gf*

**Smoked Beef Tartare** 25  
toasted sesame cracker, puff pastry, garlic aioli, pickled shimeji mushrooms - *gf\**

**Albacore Tuna Crudo** 25  
shaved fennel, citrus, chili crunch - *gf*

**PEI Mussels** 26  
saffron crème, fennel, white wine - *gf*

**Wood-Fire Grilled Naan Bread** 16  
whipped ricotta, truffle honey - *v, gf\**

## SOUPS & SALADS

**Farmers Market Soup** 15  
made with local ingredients

**F&P Salad** 19  
Hydragreens little gem lettuce, tomatoes, edamame, radish, roasted beets, feta, F&P buttermilk dill ranch dressing - *gf, v, ve\**

**Panzanella Salad** 19  
smoked tomato, mixed peppers, cucumbers, focaccia croutons, basil - *v*

**Hydragreens Caesar Salad** 19  
Hydragreens romaine, focaccia croutons, candied bacon, parmesan, F&P Caesar dressing - *gf\**

**Arugula Salad** 19  
shaved fennel, radish, parmesan, green olive dressing - *gf, v, ve\**

## LUNCH PLATES

**F&P Prime Burger** 29  
garlic mayo, house cured bacon, smoked gouda, tomato, onion, arugula, pickle, house bun - *v\*, gf\**

**Impossible Burger** 31  
ricotta, roasted red pepper mayo, iceberg lettuce, pickled onion, smoked cheddar, house bun - *v\*, gf\**

**New York Steak Sandwich** 34  
portabella mushroom, tomato, pickled onion, lettuce, grain mustard mayo, house bun - *gf\**

**Roasted Kuterra Salmon Puttanesca** 43  
tomato confit, olives, capers, chickpeas, clams - *gf*

**Bison Bolognese** 30  
pappardelle, parmesan - *gf*

**Pancetta Carbonara** 28  
fresh linguini, parmesan - *gf*

**Wood-Fire Grilled Cabbage** 24  
sumac yogurt, toasted pumpkin seeds, manchego - *v*

**Wood-Fire Grilled Vegetable Risotto** 28  
parmesan, basil oil - *gf, df\*, ve\**

**Mac Daddy Pizza** 25  
F&P special sauce, ground beef, cheddar cheese, lettuce, onions, sesame, dill pickle - *gf\**

**Smoked Chicken Pizza** 24  
Bowden rotisserie chicken, mozzarella, zucchini, arugula, pistou, mixed peppers, balsamic, red sauce - *gf\**

**Margherita Pizza** 20  
mozzarella, basil, red sauce - *gf\*, v\**

**Quinoa Power Bowl** 21  
broccolini, bok choy, onions, cucumber, pumpkin seeds, maple dressing, pickled carrots - *gf, v, ve*

### ADD-ONS

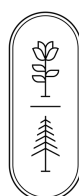
Wood-Fire Grilled Flat Iron Steak -35

Kuterra Salmon -25

Sautéed Garlic Prawns -14

Seared Pacific Scallops- 27

Bowden Farms Rotisserie ¼ Chicken -22



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.