

# FLOUR & THYME

## STARTERS

### HEIRLOOM TOMATO SALAD 12

BALSAMIC | THAI BASIL | TOMATO WATER  
EXTRA VIRGIN OLIVE OIL  
RADISH | BASIL OIL

### GARDEN SALAD 14

ROASTED BEETS | PISTACHIO PUDDING  
CITRUS | FRISSE | SEASONAL HERBS  
GOAT CHEESE

### FOIE GRAS \* 26

CANTALOUPE | POMEGRANATE  
SEED GRANOLA | CHARRED SOURDOUGH

### CHAWANMUSHI\* 45

SMOKED BONE DASHI | CHIVES | OSSETRA CAVIAR  
ADD CHAMPAGNE YOU DESERVE IT!

*JEAN VESSELLE BRUT RESERVE CHAMPAGNE 35*

## RAW BAR

### OYSTERS\* MKT

CHEFS PREPARATION

### STEAK TARTAR\* 18

DRY AGED | PECORINO | CHIVE | SMOKED OLIVE OIL  
EGG YOLK EMULSION | CHARRED SOURDOUGH

### TUNA CARPACCIO\* 22

BASIL CUCUMBER SALSA | CITRUS  
EMBER CHARRED TOMATO | MICRO CILANTRO  
DILL | TOASTED SESAME SEEDS | FRESNO PEPPERS

### CRUDO\* 24

CITRUS | GINGER TEA | SMOKED TROUT ROE  
MICRO CILANTRO | FRESNO PEPPERS | DILL

## HAND MADE PASTA

### SPAGHETTI A LA CHITARRA 24

HOUSE WAGYU MADE BOLOGNAISE | 24-MONTH-OLD PECORINO

### TORTELLINI IN BRODO 21

PROSCIUTTO | MORTADELLA | PORK BUTT  
PECORINO | SMOKED OLIVE OIL

### LASAGNA 30

CRISPY ON ALL SIDES | MARINARA | 24-MONTH-OLD  
PECORINO | HOUSE BOLOGNAISE

### AGNOLOTTI 22

3 CHEESE BLEND | SWEET CORN | CHIVES

## LAND

### VEAL TOMAHAWK\* 52

24 DAY DRY AGED | MOLE NEGRO | BITTER GREENS SALAD  
SMOKED OLIVE OIL

### BRICK CHICKEN 36

CHARRED BROCCOLINI | CRISPY ONION | CAPERS  
WOOD FIRED FINGERLING POTATO

### DUCK BREAST\* 62

SLOW ROASTED | CARROT PUREE | MICRO CARROTS  
ARIZONA PINECONE SYRUP

### DRY AGED PRIME EYE OF RIBEYE\* 105

35 DAY DRY AGED | CAULIFLOWER PUREE  
CHARRED ONION PETALS  
WILD MUSHROOMS | DEMI-GLACE

### STEAK FOR 2\* 165

40OZ BONE IN PORTERHOUSE STEAK | THYME BUTTER  
ROASTED BROCCOLINI

## SEA

### WOOD FIRED BRANZINO\* 32

BLISTERED CHERRY TOMATO | FRIED CAPERS | WHITE  
WINE | CHIVES | EXTRA VIRGIN OLIVE OIL

### SALMON\* 42

ENGLISH PEAS | LEMON BUTTER SAUCE | CHIVE OIL  
ADD CAVIAR 32

### SCALLOPS\* 70

SHAVED GUANCIALE | PICKLED FRESNO PEPPERS  
GRILLED SWEET CORN | CORN SOUP

## SIDES

### MUSHROOMS 14

RADISH | CHIVES | CHICKEN STOCK

### ROASTED CARROTS 12

CARROT PUREE | GOAT CHEESE

### RICOTTA DUMPLINGS 18

ROASTED GARLIC BECHAMEL | CHIVES | CURED EGG YOLK

### BROCCOLINI 8

EMBER CHARRED | CURED EGG YOLK | OLIVE OIL

### FRIES 12

VINEGAR | ROASTED GARLIC AIOLI

### GRILLED SOURDOUGH 8

HONEY & THYME BUTTER

## CHEFS TASTING MENU

180

7 COURSES | OUR CHEFS FAVORITES FROM THROUGHOUT THE MENU  
EVERYONE IN THE PARTY MUST PARTICIPATE

*WINE PAIRING 135*

# DRINKS

## COCKTAILS

### SMOKED OLD FASHIONED\* 17

BOURBON, SIMPLE, BITTERS

### FIRE & PASSION\* 19

MEZCAL, PONCHE, LEMON, FIRE BITTERS, CABERNET FLOAT

### JAM SESSION\* 17

VODKA, PEACH LIQUOR, DRAM'S JAM, LEMON

### COLOR REVIVAL\* 18

BUTTERFLY PEA FLOWER INFUSED GIN, LILLET BLANC, CHAMOMILE INFUSED COINTREAU. LEMON, ABSINTHE

### LOVE NOTE\* 20

FOIE GRAS-FAT WASHED SCOTCH, VERY OLD ST.NICK HARVEST RYE WHISKEY, CALVADOS, BENEDICTINE, PORT, BITTERS

### NEW MEXICO MULE\* 17

GREEN CHILE VODKA | CHAREAU | CITRUS | GINGER BEER

## RÉMY MARTIN LOUIS XIII PERFECT POUR

.5oz... 130 | 1oz...261 | 1.5oz... 391 | 2oz...522

## BEERS

TOWER STATION, MOTHER ROAD BREWING 12

WOW WHEAT, ORANGE WHEAT ALE, FOUR PEAKS BREWING 11

KILT LIFTER, AMBER ALE, FOUR PEAKS BREWING 10

PURPOSE PILSNER, PILSNER, GREENWOOD BREWING CO 10

CHURCH MUSIC, JUICY IPA, THE SHOP BEER CO 12

## WINE BY THE GLASS

### SPARKLING

Champagne 2013 Dom Pérignon Brut, Champagne, France	75/350
Champagne Jean Vesselle Brut Réserve Champagne, France	35/150
Sparkling 2018 Vins el Cep Brut Gelida Gran Reserva Cava Spain	12/65
Sparkling The Days of Youth The Diver Brut Rosé, Napa Valley, California	13/60

### ROSE

2020 Rumor, Côtes de Provence, Provence, France	15/70
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### WHITE

Chardonnay 2018 Domaine Pattes Loup, Chablis, Burgundy, France	22/110
Chardonnay 2022 Marine Layer Aries, Sonoma Coast, California	25/125
Chardonnay 2021 Joesph Drouhin Bourgogne Blan, Burgundy, France	13/60
Sauvignon Blanc 2022 Aperture Cellars, Sonoma County, California	19/80

### RED

Cabernet Blend 2018 Domaine de Chevalier Le Petit Chevalier, Pessac-Léognan, Bordeaux France	20/95
Cabernet Blend 2016 Château Smith Haut Lafitte, Les Hauts de Smith, Pessac-Leognan, FR	25/120
Cabernet Blend 2023 Trig Point Diamon Dust Vineyard, Alexander Valley, Sonoma CA	16/80
Pinot Noir 2023 Walter Scott Cuvée Ruth, Eola-Amity Hills, Willamette Valle, Oregon	25/135
Pinot Noir 2020 Domaine Ecard Savigny-lés-Beaune 1er Cru Les Gravains, Burgundy, France	35/150
Syrah 2016 K Vintners Cattle King Upland Vineyard Yakima Valley, Washington	35/150

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## FLOUR & THYME

WE ARE A LEVEL 2 WINE SPECTATOR AWARD RESTAURANT. WE CARRY OVER 500 HAND SELECTED WINE LABELS FROM AROUND THE WORLD. ASK YOUR SERVER FOR THE COMPLETE WINE CELLAR LIST

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