



We've all been feasting on 3-course meals for a year, now, and we thought it was time to offer a new experience. You can now order snacks and share plates for the table, entrées, and desserts — all on their own. While we no longer have a 3-course menu, we encourage you to sample a variety of sharable items. Snacks are bites for one to two people, shares for two to four & entrées are portioned for one to two. We hope you leave satisfied, but feel free to offer some feedback! Our servers and hosts are here to make your evening exceptional.

Snacks

BBQ TENDERLOIN SKEWER†

seasoned tenderloin, korean bbq sauce, bread crumbs & a local cabbage*-carrot* slaw
-\$15- | pair with a bottle of gamay

SHOYU SALMON POKE

marinated kenai river sockeye salmon* served with local cucumbers*, scallions, kelp* chili crisp & fried rice chips
-\$15- | pair with a bottle of dry reisling

MUSHROOM CROSTINI

local mushrooms sautéed with shallots, herbs, cherry tomatoes & cream atop toasted focaccia with pesto
-\$10- | pair with a bottle of malbec

GARDEN SALAD

local greens*, carrots*, tomatoes°, bread crumbs, cucumbers° & radish°, with choice of house dressings
-\$10- | pair with a glass of vinho verde

Entrées

VEGETARIAN LASAGNA

lasagna with butternut squash, sage, ricotta, a mushroom-tomato sauce, pesto, arugula & a parmesan crisp
-\$25- | pair with a glass of pinot gris

VEGAN RATATOUILLE

creamy herb pesto arborio rice with hearty stewed vegetables in a mushroom-tomato sauce, topped with microgreens
-\$25- | pair with bottle of syrah

SALMON CAESAR†

seared kenai red* fillet glazed with kelp*-chili honey served on a salad of shredded baby brussels* sprouts, romaine, bread crumbs & shaved parmesan with caesar dressing | with or without crispy salmon skin
-\$35- | pair with a bottle of chenin blanc

WEATHERVANE SCALLOPS†

seared alaskan weathervane scallops* with squash, turnip* & parsnip pureé, tomato-basil*-pomegranate chimichurri & crispy parmesan lacinato kale
-\$40- | pair with a glass of sauvignon blanc

STEAK TIP SALAD†

seared steak on an arugula*-mixed greens salad with goat cheese, pom arils, candied pecans, balsamic reduction, cherry tomatoes, avocado & an alaskan lingonberry* dressing
-\$40- | pair with a bottle of cabernet franc

BEEF TENDERLOIN†

beef tenderloin, garlic & herb* mashed potatoes*, local seasonal vegetables* & a house-made pan sauce
-\$50- | pair with a glass of bordeaux

Shares

TOASTED FOCACCIA

herb focaccia with maldon salt, toasted with butter & served with an herb olive oil & balsamic reduction
-\$12- pair with a glass of sauvignon blanc

ALASKAN OYSTERS

a half-dozen raw oysters, fresh from kachemak bay, with your choice of a lemon-champagne or cran-jalapeño mignonette
-\$26- pair with a glass of prosecco

ROASTED CARROTS & RICOTTA

roasted local carrots*, honey*, kelp* chili crisp & herb*, candied pecans, ricotta* made in-house
-\$14- pair with a glass of rosé

Dessert

BERRY A LA MODE

local berry* compote, cinnamon sugar pâte brisée, vanilla bean ice cream & a lemon drizzle
-\$12- | pair with muscat

CHOCOLATE BUDINO

italian-style chocolate custard topped with honey brittle, pomegranate arils & whipped cream
-\$12- | pair with sun thief porter

AFFOGATO • COOKIE

house-made ice cream (chocolate or vanilla), fresh dead hopper espresso & a local barley* chocolate chip cookie
-\$10-

Marked items are / can be made:



vegan*
options



vegetarian
options



gluten-free
options



dairy-free
options

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

‡ Some animal ingredients are served raw.

•• If a vegan option does not appear on the menu, please ask your server about our off-menu vegan option & we'll happily accommodate you.

* Grown, raised, or harvested in Alaska. ° Local when in-season

Espresso drinks available upon request.

— menus are subject to change —

parties of six or more may be charged 20% automatic gratuity & checks may not be split
- dinner reservations are limited to 2 hours -

Wine by Glass

PROSECCO - 13 (MINI BOTTLE)

sparkling white - notes of apple & peach
la bella | valpolicella, italy | abv 11%
- pair with alaskan oysters -

VINHO VERDE - 10 / 30

effervescent white - notes of tropical fruit & flowers
cave vidigal | leiria, portugal | abv 9.5%
- pair with a garden salad or oysters -

SAUVIGNON BLANC - 14 / 42

crisp white - notes of lemon & fruit blossoms
mohua | marlborough, new zealand | abv 13%
- pair with weathervane scallops -

PINOT GRIS - 13 / 39

bright white - notes of apple, pear & honey
william rose wines | eugene, oregon | abv 13.8%
- pair with vegetarian lasagna -

ROSÉ - 10 / 30

rosé of vinhos verde - notes of strawberries, lemon & rose
cave vidigal | leiria, portugal | abv 12.5%
- pair with roasted carrots & ricotta -

CABERNET SAUVIGNON - 12 / 36

rich red - notes of black cherry, vanilla & peppercorn
hedges family estate | columbia valley | abv 14%
- pair with beef skewers -

BORDEAUX - 16 / 48

rich red - notes of raspberries, cocoa & red currants
chateau la pavillon | bordeaux, france | abv 14%
- pair with tenderloin -

Wine by Bottle

CABERNET FRANC - 36

rich red - notes of wild plums & bell peppers
wine makers variable | abv 13%
- pair with steak tip salad -

PINOT NOIR BLANC - 42

red grape white - notes of apple, pear, honey & ginger
bottle & origin may vary - ask your server to see the bottle
- pair with the mushroom crostini -

MTSVANE ORANGE WINE - 45

semi-dry amber wine - notes of dried fig & bee's wax
georgian sun winery | kakheti, georgia | abv 12.5%
- pair with the ratatouille -

CHENIN BLANC - 33

crisp white - notes of melon, cucumber & vanilla
dry creek vineyard | yolo county, california | abv 12.5%
- pair with the salmon caesar -

CHARDONNAY - 42

well-structured white - notes of citrus, apple & flint
barnard griffin | columbia valley, washington | abv 13%
- pair with the salmon caesar or scallops -

SYRAH - 38

balanced red - notes of cherry, plum & dark chocolate
barnard griffin | columbia valley | abv 13%
- pair with ratatouille -

MALBEC - 48

full bodied - notes of blueberry, mocha & violet
catena family winery | mondoza, argentina | abv 13.5%
- pair with the mushroom crostini -

some wines are not listed but available by request. please ask your server if you have something specific in mind.

Beer

PILSNER - 8

an easy drinking pilsner with hints of hops
wolf pack | midnight sun brewing | abv 5%

BELGIAN TRIPPEL - 8

bold belgian trippel with a sweet malt finish
boreal | midnight sun brewing | abv 8.5%

BROWN ALE - 8

smooth brown ale with hints of caramel
kodiak brown | midnight sun brewing | abv 5%

PORTER - 8

robust porter with hints of chocolate & coffee
sun thief | midnight sun brewing | abv 5.5%

HEFEWEIZEN - 8

traditional german wheat with hints of tropical fruit
kille hefe | midnight sun brewing | abv 5%

PNW AMERICAN IPA - 8

fresh & firm ipa with balanced hoppiness
sockeye red | midnight sun brewing | abv 5.7%

EL NORTE MEXICAN LAGER - 8

light & crisp mexican-style lager
el norte | midnight sun brewing | abv 4.8%

ANCHORAGE HAZY IPA - 13

hoppy & refreshing - full pint pour
anchorage brewing | abv 6%

GLUTEN-FREE AMBER ALE - 8

celiac-safe & vegan amber
green's beer | belgium | abv 5%

ZERO ABV INDIAN PALE ALE - 10

hoppy with notes of pineapple & peach - full pint pour
intentional ipa | wellbeing brewing | abv 0%

Cocktails

POM-JALAPEÑO MARGARITA - 14

pomegranate, jalapeño, fresh lime juice
& agave wine spirit

MAPLE ESPRESSO MARTINI- 14

espresso & maple syrup shaken
with vodka-style wine spirit

CHAMOMILE-CARDAMOM FIZZ - 14

vanilla-cardamom syrup, honey, club soda
& chamomile-lavender infused gin

LOCAL APPLETONI - 14

local apple* syrup, fresh lemon juice, cider
& gin-style wine spirit

PUMPKIN HOT BUTTERED RUM - 12

a pumpkin hot buttered rum mix with
warm spices & rum-style wine spirit

i.d. required to purchase alcohol — all cocktails are available as non-alcoholic options, along with soda, juice, tea, or espresso



After almost a year, brunch now spans two days at Feather & Flour. We will offer a Sunday & Monday brunch through the fall season in hopes of offering our community a place to gather. October marks the end of the growing season & the transition to storage crops like potatoes, carrots & cabbage. We're excited to embrace some cozy spices and watch patiently as the snow creeps down the mountains.

Brunch

CINNAMON ROLL PANCAKES

cinnamon pancakes, cream cheese glaze, cinnamon-brown sugar butter, candied pecans, fresh whipped cream & berries
-\$20-

BISCUITS & GRAVY[†]

alaska-raised pork* sausage gravy made with local milk* served over a house-made butter biscuit with bacon* crumble, chives^o, chili oil & fried sage^o | add an egg* \$2
-\$20-

SORTA GREEK[†]

two sunny side up eggs*, lox*, a cherry tomato-herb salad, pickled onion*, cucumber, grilled halloumi & whipped tzatziki, served with warm sesame focaccia
-\$24-

BACON, EGG & CHEESE SANDWICH[†]

bacon^o, cheddar, two eggs* & house-made red pepper hot sauce on a warm butter biscuit, served with a side of fresh fruit & potatoes | add kelp-chili avocado \$5 |
-\$20-




HOUSE-MADE SOUP & GARDEN SALAD

a bowl of our soup du jour (ask your server) with a garden salad featuring local greens*, vegetables*, bread crumbs & a house-made dressing of your choice
-\$18-

SMOKED SALMON OMELETTE[†]

an omelette of local eggs* folded with smoked salmon*, spinach, kale* & herb cream cheese, served with a side of house-made toast & jam
-\$22-

Marked items are / can be made:

			
vegan* options	vegetarian options	gluten-free options	dairy-free options

[†] Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.[‡]Contains raw items.

* Grown, raised, or harvested in Alaska. ^oLocal when available.

Share

GLUTEN-FREE COFFEE CAKE

cinnamon-spiced breakfast cake made with gluten-free flour, served hot with whipped cream & candied pecans
-\$12-

DEVILED EGGS

six smoked salmon* deviled eggs* with prosciutto* & microgreens* to share
-\$16-

TOASTED FOCACCIA

house-made herb & flaky salt focaccia with a savory compound butter | sub oil & balsamic for a vegan option
-\$14-

Sides

sides may be ordered à la carte for children *under 10*. adult **build-your-own orders must total at least \$18** or accompany a main as a side or addition.

EGGS[†]

two local eggs* to order
-\$4-

BACON

two slices of bacon^o
-\$6-

SAUSAGE

one local breakfast sausage* links
-\$3-

TOAST

toasted rustic sourdough bread
-\$4-

POTATOES

pan-fried local potato* bites
-\$4-

FRUIT

assorted berries^o & fruit^o
-\$6-

KELP-CHILI AVO

sliced avocado & kelp* chili crisp
-\$5-

SALAD[†]

a side salad with local vegetables*
-\$8-

COOKIE

barley* chocolate chip
-\$2-

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FEATHER & FLOUR

PALMER, ALASKA

Brunch Cocktails

THE MIMOSA - 12 / 40

la bella prosecco & orange juice with a hint of rosemary, honey & lime juice

ESPRESSO MARTINI- 14

espresso & vanilla with vodka-style wine spirit, topped with cinnamon

BLOODY MARY - 12

tomato juice, herbs & spices mixed with vodka-style wine spirit & a tajin salt rim

WHITE SANGRIA - 12

peach, pear & citrus in a white wine blend

Specialties

MAPLE CINNAMON LATTE - 7

dead hopper espresso with local milk*, maple syrup & cinnamon

GINGERBREAD WHITE MOCHA - 7

two shots of dead hopper espresso with local milk*, house-made gingerbread syrup & white chocolate

CARDAMOM-HONEY CAPPUCCINO - 6

two shots of dead hopper espresso with foamed half & half, cardamom & honey

BLACKBERRY LONDON FOG - 7

earl grey tea, milk, blackberry puree, lavender & vanilla syrup, served on ice

KNIK FOG - 7

peppermint tea, matcha, house-made vanilla syrup & steamed local milk*

OAT & HONEY CHAI - 7

brewed chai tea, cinnamon, honey vanilla & oat milk* served on ice

RASPBERRY MATCHA - 7

matcha, local raspberry syrup & a vanilla oatmilk, served on ice

i.d. required to purchase alcohol — all cocktails are available as non-alcoholic options, along with soda, juice, tea, or espresso



Beer & Wine

EL NORTE MEXICAN LAGER - 6

light & crisp mexican-style lager
el norte | midnight sun brewing | abv 4.8%

PORTER - 8

robust porter with hints of chocolate & coffee
sun thief | midnight sun brewing | abv 5.5%

HEFEWEIZEN - 7

traditional german wheat with hints of tropical fruit
midnight sun brewing | abv 5%

PNW AMERICAN IPA - 8

fresh & firm ipa with balanced hoppiness
sockeye red | midnight sun brewing | abv 5.7%

PROSECCO - 10 / 30

sparkling white wine - notes of apple & peach
la bella | valpolicella, italy | abv 11%

Basics

customized coffees can be ordered from the options below.
oatmilk & extra shots can be added to specialty drinks.

LATTE - 5	espresso & milk
CAPPUCINO - 5	espresso & foamed cream
CORTADO - 4	espresso & a bit of steamed cream
AMERICANO - 3	espresso & hot water
DOPIO - 3	two shots of espresso
TEA - 3	earl grey, english breakfast, mint
OAT MILK - 1	oatly gluten-free & vegan milk
FLAVOR - 1	house-made vanilla house-made lavender house-made rosemary-honey local honey dark chocolate white chocolate organic maple syrup

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