



Welcome & thank you for coming to dinner at Feather & Flour! We've entered our spring season! This menu features some of Alaska's winter bounty as well as some longer-lasting staple crops like barley, potatoes, carrots, and frozen hand-foraged fruit. Included with your \$60 seat are three courses. We encourage you to add a wine pairing: three small glasses of wine selected to complement your meal. Thanks again for coming & Happy May!

First

TENDERLOIN SATAY SKEWERS[†]

marinated beef tenderloin skewers served with a thai peanut sauce, microgreen*, cherry tomatoes & local bean sprouts*
-paired with riesling | pilsner -

LOX CARPACCIO

alaskan smoked sockeye salmon*, fried capers, pickled red onions, fresh dill, lemon zest, cream cheese, chili flakes
-paired with chenin blanc | pilsner-

MUSHROOM CROSTINI

sautéed local shiitake mushrooms*, ricotta*, tomato-basil chimichurri, pesto*, microgreens* on toasted focaccia
-paired with montepulciano d'abruzzo | pilsner-

Second

GARDEN SALAD[†]

local greens*, carrots*, cherry tomatoes, bread crumbs, cucumbers & radish, with choice of house dressings
-paired with portuguese vinho verde | belgian dubbel-

LEMON-BASIL SPRING SALAD

spring greens* & arugula*, snap peas, feta, sunflower seeds, avocado, blueberries, raddish, beet & lemon-basil* dressing
-paired with portuguese vinho verde | belgian dubbel-

ALASKAN MUSHROOM SOUP

creamy soup prepared with local shiitake mushrooms*, potatoes* & microgreens*, served with herb focaccia
-paired with pinot noir | belgian dubbel-

Third

POTATO-BEET GNOCCHI

local potato* & beet gnocchi (gf) with sugar snap peas, asparagus, lemon-herb cream sauce, microgreens* & fresh mint
-paired with grüner veltliner | brown ale-

HALIBUT & ORZO[†]

alaskan halibut* filet poached in a lemon-herb* cream sauce over orzo, with roasted tomatoes
-paired with sauvignon blanc | hefeweizen-

BEEF TENDERLOIN[†]

steak, garlic & herb* mashed potatoes* & brown-sugar & kelp* chili crisp roasted carrots*, with pan sauce
- paired with cabernet franc | american ipa-

Before

SPECIALTY BREAD

herb focaccia with maldon salt, toasted with butter & served with an herb olive oil & balsamic reduction
-\$12-

HALF-DOZEN OYSTERS[†]

one half-dozen oysters* sustainably farmed in kachemak bay near homer, alaska with a house-made cranberry-jalapeño or lemon-champagne mignonette
-\$24-

DEVEILED EGGS

six deviled eggs* with lomo* & microgreens* to share
-\$14 -

After

LEMON MERINGUE PARFAIT

lemon curd, house-made graham cracker crumb, whipped cream, meringue* & candied citrus peel
-\$12-

CHOCOLATE CLOUD CAKE

flourless chocolate cake (gf), raspberry ripple, whipped cream, ganache & fresh raspberries
-\$12-

AFFOGATO • COOKIE

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

Marked items are or 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.

Espresso drinks available upon request.

— menus are subject to change —
parties of six or more may be charged 20% automatic gratuity

Wine

WINE PAIRING - 20

3oz glasses of wine, each selected to complement your chosen courses

PROSECCO - 10 / 30

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

VINHO VERDE - 10 / 30

effervescent white - notes of tropical fruit & flowers
cave vidigal | leiria, portugal | abv 9.5%

PINOT GRIS - 13 / 39

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

CHARDONNAY - 14 / 42

well-structured white - notes of citrus, apple & flint
barnard griffin | columbia valley, washington | abv 13%

CHENIN BLANC - 11 / 33

crisp white - notes of melon, cucumber & vanilla
dry creek vinyard | yolo county, california | abv 12.5%

SAUVIGNON BLANC - 14 / 42

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

ROSÉ - 14 / 42

rosé of pinot noir - notes of strawberries, herbs & rose
capitello | willamette valley, oregon | abv 12.5%

BORDEAUX - 13 / 39

rich red - notes of cooked cherry, cocoa & currants
chateau le bergey | organic & biodynamic | france | abv 14%

CABERNET SAUVIGNON - 12 / 36

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

SANGIOVESE - 13 / 39

dry red - notes of fig, orange peel & fresh herbs
di majo norante | molise, italy | abv 13%

CORKAGE FEE - 20

you're welcome to bring in & enjoy your favorite wine during your meal. we charge a \$20 corkage fee per bottle.



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

Beer

BEER PAIRING - 15

three beers, each selected to complement your chosen courses

PILSNER - 7

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

BELGIAN DUBBEL - 10

bold & smooth belgian style dubbel
windbreak | midnight sun brewing | abv 8%

BROWN ALE - 7

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 - 7

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%

0ABV RADLER - 6

refreshing malted beverage with lemon
stiegl brand | austrian | abv 0%

Cocktails

HIBISCUS MARGARITA - 14

hibiscus & fresh lime juice
with agave wine spirit & a rose-salt rim

CARAJILLO MARTINI- 14

espresso, vanilla & a hint of citrus shaken
with agave wine spirit & topped with orange zest

BLUEBERRY-BASIL GIMLET - 14

blueberry, lime, basil
& juniper wine spirit

LAVENDER MULE - 14

lavender, ginger beer, lime
& vodka-style wine spirit

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



We've brought back a brunch service for our spring season with crowd favorites like local pork* biscuits & gravy and our spin on a traditional english bubble & squeak. Brunch will run every Sunday through summer with menus published weekly to adjust for seasonal ingredients. We're so excited to have you in for a cozy cup of coffee while you soak in the spring sunshine. Happy Cinco de Mayo!

Brunch

BANANAS FOSTER PANCAKES

spiced alaskan barley* & banana pancakes with banana flambé, caramel drizzle, candied pecans, maple syrup, whipped cream & butter | sub birch* syrup \$2
-\$20-

BISCUITS & GRAVY†

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

BUBBLE & SQUEAK†

a gf potato* pancake topped with alaskan sockeye lox*, a sunny-side-up egg*, hot-pepper° crème fraîche, roasted kale, pickled red onions, local microgreens*, & garden pesto*
-\$24-

GARDEN SKILLET†

sauteed palmer potatoes*, mushrooms° & seasonal veggies* served with garden pesto*, microgreens* & marinated tomatoes° | add an egg* \$2 or local sausage* \$3
-\$20-
†

BRUNCH BOWL

local chorizo* scramble*, avo salsa, cherry tomatoes, hot-pepper° crème fraîche, black beans, cilantro, pickled red onions, cotija cheese & fresh lime served with corn tortillas
-\$22-

SOUP & SALAD†

local greens*, carrots*, microgreens*, cherry tomatoes, bread crumbs, cucumbers & radish - choice of house dressings - with a cup of our soup du jour & toasted bread
-\$20-

Our Story

Wild blueberries picked by hand in the alpine tundra of Hatcher Pass, range-raised beef from the pastures of Delta Junction, specialty breeds of hot-house tomatoes from Midvalley Greenhouse: We continue to discover the freshest, most flavorful food from around here. In Alaska, only three percent of the food we consume is from our state. Our primary goal is to support Alaska's local farmers, fishers & foragers — some of the kindest, generous & most resilient people we've ever met — in hopes we can help expand Alaska's food security & lead the way to a more sustainable future; whether that's through no-till barley farming in Delta, indigenous-owned fish camps on the Kenai Peninsula, or low-impact foraging in the temperate forests of the Mat-Su Valley.

Heather, Luke & our local-only staff were raised on Alaska's wild fish & game, foraged mountain berries & fresh garden veggies from our rich glacial soils — an experience we all think ought to be shared with everyone, locals & visitors alike. If it's your first time in (or your tenth), we hope you have a blast, taste some great food & fall a little more in love with the last frontier.

Starts & Sides

COFFEE CAKE

our gluten-free coffee cake with whip & candied pecans
-\$14 -

DEVILED EGGS

six deviled eggs* with prosciutto & microgreens* to share
-\$14 -

HALIBUT CEVICHE†

lime-marinated halibut*, shallots°, mango, jalapeño° & cilantro, served with tortilla chips
-\$20 -

Sides

sides may be ordered à la carte for children under ten. 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 alaska-grown bacon*
-\$6-

SAUSAGE

one local pork* links with birch*
-\$5-

TOAST

toasted rustic sourdough bread
-\$4-

POTATOES

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

FRUIT

assorted berries° & fruit°
-\$6-

KELP-CHILI AVO

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

SALAD†

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

SOUP

cup of our soup du jour with bread
-\$8-

COOKIE

barley* chocolate chip
-\$2-

Marked items are or 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. °Local when available.

— menus are subject to change —
parties of six or more may be charged 20% automatic gratuity

FEATHER & FLOUR

PALMER, ALASKA

Brunch Cocktails

THE MIMOSA - 12 / 40

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

COSMO - 14

cranberry, orange, lime, sugar & vodka-style wine spirit

CARAJILLO MARTINI- 14

espresso, vanilla & a hint of citrus shaken with agave wine spirit & topped with orange zest

BLOODY MARY - 12

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

WHITE SANGRIA - 12

peach, pear, raspberry, lemon & orange in a white wine blend

Specialties

DOUBLE VANILLA LATTE - 6

two shots of dead hopper espresso with local milk*, house-made vanilla syrup & vanilla bean

ROSEMARY-HONEY WHITE MOCHA - 7

two shots of dead hopper espresso with local milk*, white chocolate, rosemary^o & honey*

ORANGE-CREAM CAPPUCINO - 6

two shots of dead hopper espresso with foamed half & half, orange & vanilla syrup

BLACKBERRY LONDON FOG - 7

iced earl grey tea, half & half, blackberry puree, lavender & vanilla syrup

KNIK FOG - 6

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

OAT & HONEY CHAI - 7

brewed spiced chai tea, vanilla & oat milk* over ice with honey cold foam

SHAKEN STRAWBERRY MATCHA - 7

matcha, milk, house-made vanilla syrup shaken with ice & topped with strawberry cold foam

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
killer hefe | *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%*

SAUVIGNON BLANC - 14

crisp white wine - notes of lemon & grapefruit
prisma | *casablanca valley, chile* | *abv 13%*

Basics

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

| | |
|-----------|---|
| LATTE | espresso & milk -\$5- |
| CAPPUCINO | espresso & foamed cream -\$5- |
| AMERICANO | espresso & hot water -\$3- |
| DOPIO | two shots of espresso -\$3- |
| TEA | earl grey, english breakfast, mint -\$3- |
| OAT MILK | oatly gluten-free & vegan milk -\$1- |
| FLAVOR | house-made vanilla, milk chocolate, or white chocolate -\$1- |

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

Thursday

Oyster Night

\$30 PER PERSON

INCLUDED:

A HALF-DOZEN ALASKAN OYSTERS
- RAW OR BAKED -
& A GLASS OF PROSECCO OR BEER

FEEL FREE TO ALSO ADD:

- BREAD -
- SHARING SPECIALS -
- DESSERTS -
- COCKTAILS, BEER & WINE -