



Welcome! Thank you for joining us this evening. October marks the final month of 3-course dinners at Feather & Flour. In November we plan to transition to a traditional dinner menu with small & large sharing plates, entrees, and desserts. We appreciate the support we've received this past year, and look forward to offering a more approachable dinner option through the winter! Enjoy the evening & let us know if there's anything we can do to make it special.

First

PHILLY SKEWER†

seasoned tenderloin with sautéed local peppers*, mushrooms*, bread crumbs, onions* & cheese sauce
-paired with cabernet sauvignon | pilsner -

SHOYU SALMON POKE

marinated kenai river sockeye salmon* served with local cucumbers*, scallions, kelp* chili crisp & fried rice chips
-paired with sauvignon blanc | pilsner-

ARANCINI

fried parmesan-herb risotto with mushroom gravy & tomato purée
-paired with prosecco | porter-

Second

GARDEN SALAD†

local greens*, carrots*, tomatoes°, bread crumbs, cucumbers° & radish°, with choice of house dressings
-paired with portuguese vinho verde | belgian golden strong ale-

FALL HARVEST SALAD

local greens*, beets*, local apples*, blueberries, goat cheese, candied pecans & apple cider vinaigrette
-paired with portuguese rosé | belgian golden strong ale-

CURRY, CARROT & POTATO SOUP

a creamy curry, carrot* & potato* soup, prepared with local vegetables*, served with house-made herb focaccia
-paired with dry riesling | belgian golden strong ale-

Third

WINTER SQUASH GNOCCHI

house-made potato*-squash* gnocchi tossed in a sage* cream sauce, with pesto*, fresh tomatoes* & fried sage*
-paired with pinot gris | brown ale-

KENAI RED SALMON†

seared kenai sockeye salmon* served over a pesto & cherry tomato cous cous with a tomato*-basil cream sauce, pine nuts, balsamic reduction & parmesan
-paired with pinot noir blanc | hefeweizen-

BEEF TENDERLOIN†

8oz beef tenderloin, garlic & herb* mashed potatoes*, local seasonal vegetables* & a house-made pan sauce
-paired with bordeaux | american ipa-

Before

TOASTED FOCACCIA

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

ALASKAN OYSTERS

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

ROASTED CARROTS & RICOTTA

roasted local carrots*, honey*, kelp* chili crisp & herb*, candied pecans, ricotta* made in-house
-\$14 -

After

BANANA PUDDING

caramelized bananas, vanilla pudding, house-made vanilla wafers & malted toffee sauce
-\$12- | suggested pairing - hefeweisen

PEANUT BUTTER-CHOCOLATE CAKE

dark chocolate cake, prepared with local zucchini*, topped with fluffy peanut butter frosting
-\$12- | suggested pairing - 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

Wine by Glass

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%

SAUVIGNON BLANC - 14 / 42

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

CHARDONNAY - 14 / 42

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

CABERNET SAUVIGNON - 12 / 36

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

PINOT NOIR BLANC - 14 / 42

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

ROSÉ - 10 / 30

rosé of vinhos verde - notes of strawberries, lemon & rose
cave vidigal | leiria, portugal | abv 12.5%

Wine by Bottle

PINOT GRIS - 39

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

MTSVANE ORANGE WINE - 45

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

CHENIN BLANC - 33

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

BORDEAUX - 39

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

SYRAH - 38

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

MONTEPULCIANO D'ABRUZZO - 38

medium body - notes of blackberries & chocolate
masciarelli | abruzzo, italy | abv 13%

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%

EL NORTE MEXICAN LAGER - 6

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

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

REDCURRANT MARGARITA - 14

local redcurrant* syrup & fresh lime juice
with agave wine spirit

MAPLE ESPRESSO MARTINI - 14

espresso & maple syrup shaken
with vodka-style wine spirit

MATANUSKA MIST - 14

lemon, honey, thyme*, vermouth bianco
& earl grey-infused vodka

LOCAL APPLETONI - 14

local apple* syrup, fresh lemon juice, cider
& vodka 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

CRAB APPLE PANCAKES

cinnamon-spiced pancakes, local apple* compote, salted-caramel butter, vanilla whipped cream, candied pecans & maple syrup | add bacon \$6
-\$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* & local pesto*
-\$24-

BACON, EGG & CHEESE SANDWICH[†]

bacon[°], 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-





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

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-

Marked items are / can be made:

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

PUMPKIN-STREUSEL BREAD

a large slice of pumpkin bread baked with a streusel topping of spices, brown sugar & butter, warmed & drizzled with a light cream cheese icing
-\$8-

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[°]
-\$6-

SAUSAGE

one local breakfast sausage* links
-\$3-

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-

COOKIE

barley* chocolate chip
-\$2-

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* Grown, raised, or harvested in Alaska. [°]Local when available.

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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 agave wine spirit, topped cinnamon powder

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

RASPBERRY WHITE MOCHA - 7

two shots of dead hopper espresso with local milk*, local raspberry* syrup & white chocolate | only served on ice

ORANGE-CREAM CAPPUCINO - 6

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

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

RHUBARB MATCHA - 7

matcha, local rhubarb* syrup & a vanilla oatmilk float, 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
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%

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

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

Friday

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 -