



Mains

\$20 LEMON-RHUBARB PANCAKES[†] ◻

pancakes served topped with rhubarb*-lemon drizzle & whipped cream, served with maple syrup on the side

\$22 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[◊]

\$22 BRUNCH SALAD[†] ◊ ◊

a hard boiled egg*, smoked salmon*, bacon[◊] bits, cotija cheese, cherry tomatoes, seasonal vegetables & greens[◊] served with our house brunch dressing

\$22 CLASSIC BREKKY[†] ◊

a basic but delicious breakfast of two local eggs* to-order, bacon[◊], sausage*, focaccia toast & jam

\$20 BASIL & MUSHROOM FRITATA ◻ ◊

local shiitakes*, basil*, shallots & gruyere cheese baked in eggs*, served on puff pastry with a side salad

\$20 YOGURT BOWL ◊ ◻

local vanilla-honey yogurt*, house-made granola, candied pecans, fruit, foraged* berry compote, bee pollen, pepitas & hemp hearts

Share

\$14 GLUTEN-FREE COFFEE CAKE ◊ ◻

our warmed *gf* coffee cake served with vanilla whipped cream, house-made candied pecans & orange

\$12 CINNAMON-ROLL FOCACCIA ◻

warmed cinnamon focaccia topped with cinnamon roll icing

\$16 ALASKAN DEVILED EGGS ◊ ◊

six deviled eggs* with locally cured prosciutto, smoked salmon & a bed of microgreens*

News

Feather & Flour has been an incredible journey for both the business owners and its wonderful staff. In 2025, we will be ending our services as they currently exist. The high cost of product and overhead, as well as the incredible effort necessary to keep this establishment running, led us to re-evaluate our ability and willingness to persevere in the face of variable seasons, impending debt, and even more price hikes.

Our brunch services will continue on Saturday & Sunday through May 25, with several multi-course dinner services planned for Fridays. As we develop our plans for the building, this business, and our future as people, we look back fondly on the successes that this business has enjoyed: We've loved the people we work with; we've believed in the experience and food we provided; and we've met and supported the people who do the real work of producing food in this beautiful, intense place we call home. We have nothing but gratitude for everyone who has been a part of this journey: team member, guest, farmer, fisher, or forager. For more updates, visit our Instagram page and keep an eye out.

Marked items are / *can be made:*



vegetarian
options



gluten-free
options



dairy-free
options

if you require vegan options, please let your server know.

[†]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 five or more will be charged 25% gratuity & checks may not be split
— brunch reservations are limited to 90 minutes —

Sides

sides may be ordered à la carte for children *under 10*.

EGGS[†] two local eggs* to order
-\$4-

BACON two slices of bacon[◊]
-\$6-

LOX smoked wild sockeye* lox
-\$6-

SAUSAGE one local breakfast sausage* links
-\$3-

POTATOES local-potato* home fries
-\$4-

FRUIT assorted berries[◊] & fruit[◊]
-\$6-



Cocktails, Beer & Wine

\$12 MIMOSA

a flute of la bella prosecco (italian) with orange juice & a lime wedge

\$12 ESPRESSO MARTINI

two shots of dead hopper espresso, vodka-style wine spirit, maple syrup & a dash of cinnamon on top

\$12 BLOODY MARY

our bloody mary mix^h - featuring fresh citrus and a touch of heat - stirred with vodka-style wine spirit

\$10 PROSECCO

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

\$10 SPARKLING ROSÉ

sparkling rosé with notes of strawberry & stone fruit
ask your server for winemaker details

\$10 HAZY IPA - PINT

a new england-style ipa, double dry hopped
anchorage brewing company | abv 6.4%

\$6 AMERICAN LAGER - PINT

a crisp, easy-drinking american lager

Beverages

\$4 HOT COCOA | STEAMER

16oz | chocolate syrup^h, dark chocolate powder, steamed milk | sub flavor for steamer | sub oat milk \$1

\$3 SODA

12oz | coke, diet coke, sprite or ginger beer in a glass
with or without ice

\$4 JUICE

12oz | your choice of apple, orange, or cranberry

Coffee

Dead Hopper Roastery, a Talkeetna-based business, blends and roasts our espresso beans. Nate, roastery owner and Renaissance man, focuses on bringing the coffee's bright flavors to the forefront. We use Dead Hopper's Tarmac Black blend, which — while dark — is still several shades lighter than most espresso. This restraint in the roasting process — along with a seasonal blend of Central American beans — provides a balance of boldness, freshness, and flavor that we've come to love over any other espresso we've tasted.

^hIndicates made in-house

\$6 CAFÉ LATTE

16oz • two shots of dead hopper espresso with local dairy milk | add syrup +\$1 | sub oat milk +\$1 | make breve +\$1

\$5 CAPPUCCINO

8oz • two shots of dead hopper espresso with frothed half & half | add syrup +\$1 | sub oat milk +\$1

\$4 AMERICANO

10oz • two shots of dead hopper espresso with water | add syrup +\$1 | cream & raw sugar included

\$3 CORTADO | DOPIO

4 oz | 2 oz • two shots of dead hopper with or without steamed half & half | raw sugar included

\$1 FLAVORS

pure honey, maple syrup, vanilla^h, chocolate^h, lavender^h | raspberry^h & blackberry^h purée (iced only)

Tea

\$8 RASPBERRY MATCHA

16oz • an iced matcha with oat milk and house-made raspberry syrup^h

\$7 BLACKBERRY LONDON FOG

an iced london fog (latte) with blackberry purée^h, vanilla & a hint lavender | sub oat milk \$1

\$7 KNIK FOG

peppermint tea, matcha, house-made vanilla syrup^h & steamed local milk^{*} | sub oat milk \$1

\$5 TEA LATTE

16oz • double-steeped tea with local dairy milk | add flavor +\$1 | sub oatmilk +\$1 | sub matcha +\$1

\$3 TEA

10 oz • steeped tea | breakfast, earl grey, chai, peppermint, lemon-ginger or lavender-chamomile | add flavor +\$1 | sub oatmilk +\$1 | sub matcha +\$1