



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-

ZUCCHINI FRIES

fried zucchinis breaded with local eggs* & gluten-free panko, served with local yogurt* tzatsiki and microgreens*
-paired with kuentz-bas alsace | 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-

STRAWBERRY & POPPY SALAD

spinach & arugula*, strawberries, sunflower seeds, goat cheese, basil*, carrots* & a poppy seed yogurt* dressing
-paired with orange wine | belgian dubbel-

BROCOLINI-CHEDDAR SOUP

creamy brocolini & cheddar soup topped with local microgreens*, served with herb focaccia
-paired with montepulciano d'abruzzo | 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-

COD CEVICHE[†]

cod ceviche: alaskan cod* marinated in lime juice with mango, jalapeño, avocado, shallots, cilantro.
-\$20 -

DEVILED EGGS

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

After

BLACKBERRY CRISP

blackberry filling with a barley* crumble served hot with house-made earl grey ice cream
-\$12-

BUTTERSCOTCH BUDINO

butterscotch italian custard with a salted caramel & rosemary shortbread cookie
-\$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%

BURGENLAND WHITE - 16 / 48

white blend - grüner veltliner, welschriesling & muskat grapes
meinklang | organic & biodynamic | vienna, austria | abv 12%

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 - 10 / 30

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

JUNIPER & TONIC - 14

pear, rosemary & juniper wine spirit
with tonic water

LAVENDER BRAMBLE - 14

blackberry, lavender, lemon & sugar
with juniper 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

CHURRO PANCAKES ◻

alaskan barley* cinnamon-sugar pancakes with mexican chocolate butter, mini cinnamon churros, vanilla whip & maple syrup, served with fruit | 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-

Cinco de Mayo

Cinco de Mayo celebrates Mexico's victory at the first Battle of Puebla against Napoleon's forces on May 5, 1862. Against great odds, 4,000 poorly equipped Mexican soldiers held off some 7,000 French invaders. The win inspired national pride & Mexican patriotism during the Second Franco-Mexican War. In the U.S.A., the holiday has become a day to celebrate Mexican-American culture, but should not be confused with Mexico's Independence Day, which celebrates their liberation from Spain on September 16, 1810.

Our Story

Feather & Flour is owned and operated by life-long Alaskans Heather Greenwood (chef) and Luke Hyce (manager). Our goal is to provide a friendly service, an inclusive atmosphere, and meals featuring Alaska-grown & crafted goods, from wild-caught salmon to our locally roasted, small-batch espresso beans. For more information about our restaurant, visit featherandflour.com or follow us on instagram: @featherandflour

Starts & Sides

COFFEE CAKE ◊

our gluten-free coffee cake with spiced-brown sugar crumble, fresh whip & house-made candied pecans
-\$14-

DEVILED EGGS ◊ ◊

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

SPECIALTY BREAD ◻ ◊ ◊

toasted herb focaccia served with balsamic & oil
-\$12-

CHIPS & AVO SALSA ◻ ◊ ◊

warmed tortilla chips with tajin & house-made avo salsa
-\$10-

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* -\$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-
SOUP	cup of our soup du jour with bread -\$8-
COOKIE	barley* chocolate chip -\$2-

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vegan*
options



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dairy-free
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* Grown, raised, or harvested in Alaska. ° Local when available.

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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

SPICY HIBISCUS MARGARITA - 14

jalapeño, 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

BLOODY MARIA - 12

tomato juice, herbs & spices mixed with agave wine spirit & a tajin salt rim

WHITE SANGRIA - 12

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

Specialties

MEXICAN HOT CHOCOLATE - 5

dark chocolate, cinnamon & chili steamed with local milk*

ROSEMARY-HONEY WHITE MOCHA - 7

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

ORANGE-CREAM CAPPUCCINO - 6

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

DOUBLE VANILLA LATTE - 6

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

KNIK FOG - 6

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

BLACKBERRY LONDON FOG - 7

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

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-

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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 -