



August is an exciting time for us — the completion of another year in business, the harvest in full swing, and life pouring into Palmer with the start of the state fair. It also comes with bittersweet chilly mornings, snow-dusted mountains, and the start of the school year — all reminders of how quick summer in Alaska can be. Thank you for coming in and spending some of those fleeting summer moments with us. We'll be celebrating the bounty of the Mat-Su this fall with some spectacular produce from our local farms & berries from the wilds. Enjoy the sun!

## First

### PHILLY SKEWER<sup>†</sup> ◊ ◊ ◊

seasoned tenderloin with sautéed local peppers\*, mushrooms\*, onions\* & house-made cheese sauce  
-paired with cabernet sauvignon | pilsner -

### TOMATO MEZE ◊ ◊

local tomatoes\*, cucumbers\*, fresh dill, pistachios, local-yogurt tzatziki\*, haloumi cheese & olive oil  
-paired with pinot noir blanc | pilsner -

### MUSHROOM HUMMUS ◊ ◊ ◊ ◊

sautéed shiitake hummus topped with tomato\*-basil\* chimichurri & pine nuts, served with local veggies & focaccia  
-paired with prosecco | porter -

## Second

### GARDEN SALAD<sup>†</sup> ◊ ◊ ◊ ◊

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

### END-OF-SUMMER SALAD ◊ ◊ ◊

local greens\*, cucumbers\*, tomatoes\*, pickled onions\*, mint\*, feta, sunflower seeds & a watermelon berry\* dressing  
-paired with portuguese rosé | belgian golden strong ale -

### POTATO LEEK SOUP ◊ ◊

creamy potato\* leek\*soup with herbs\*, onion\* & celery\*, topped with microgreens\*, served with herb focaccia  
-paired with chardonnay | belgian golden strong ale -

## Third

### LOCAL VEGGIE STIR FRY ◊ ◊ ◊ ◊

rice noodles, sautéed local vegetables\* & mushrooms\*, bean sprouts, kelp-chili crisp & an asian sauce | ask to add beef  
-paired with reisling | brown ale -

### PARM-CRUSTED HALIBUT CHEEKS<sup>†</sup> ◊

parmesan breaded (gf) & pan fried halibut\* cheeks with cauliflower & romanesco\* rice, blistered tomatoes\*, balsamic reduction, lemon beurre blanc & roasted kale\*  
-paired with sauvignon blanc | hefeweizen -

### BEEF TENDERLOIN<sup>†</sup> ◊ ◊

8oz beef tenderloin, garlic & herb\* mashed potatoes\*, local seasonal vegetables\* & a house-made 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<sup>†</sup> ◊ ◊ ◊

one half-dozen oysters\* sustainably farmed in kachemak bay near homer, alaska with a house-made cranberry-jalapeño or lemon-champagne mignonette  
-\$26-

### CAPRESE ◊ ◊

local tomatoes\*, mozzarella & basil\* with balsamic reduction & house-made garden pesto  
-\$15 -

### ROASTED CARROTS & RICOTTA ◊ ◊

roasted local carrots\*, honey\*, kelp\* chili crisp & herb\* ricotta\* made in-house with alaska range dairy milk  
-\$14 -

## After

### BERRY Á LA MODE ◊ ◊

deconstructed berry pie with warmed local berries\*, house-churned vanilla ice cream & a cinnamon-sugar pie crust chip  
-\$12-

### GRASSHOPPER BROWNIE ◊ ◊

a gluten-free dark chocolate brownie with house-made peppermint\* ice cream & magic shell  
-\$14-

### 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

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

<sup>‡</sup> 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%*

#### PINOT GRIS - 14 / 39

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

#### CABERNET SAUVIGNON - 12 / 36

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

#### CABERNET FRANC - 13 / 39

acidic red - notes of raspberry, strawberry & chili  
*bodega atamisque | uco valley, argentina | 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 vinho verde - notes of strawberries, lemon & rose  
*cave vidigal | leiria, portugal | abv 12.5%*

#### MTSVANE ORANGE WINE - 15 / 45

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

## Wine by Bottle

#### CHENIN BLANC - 33

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

#### BORDEAUX - 39

rich red - notes of cooked cherry, cocoa & currants  
*chateau le bergey | 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

#### WILDFLOWER MARGARITA - 14

local fireweed\*, lime, lavender & honey  
with agave wine spirit

#### ESPRESSO MARTINI - 14

espresso & vanilla syrup shaken with  
vodka-style wine spirit

#### MATANUSKA MIST - 14

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

#### CUCUMBER & TONIC - 14

local cucumber\*, rosemary\*, lime,  
tonic water & juniper wine spirit

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



It's September and we've officially been open to the public for two years! It has been a wild ride, and we thank you all for your support as we grow as a staff and business. Our goals this coming year are to explore even more incredible local ingredients, work more closely with farmers & hone our services to bring even more to our diners. Happy Fall, Happy September, and thank you for spending some time with us.

## Brunch

### ZUCCHINI PANCAKES

spiced barley\* -zucchini\* pancakes, cream cheese butter, whipped cream, oat granola, lime zest & maple syrup | sub local 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\* & local pesto\*  
-\$24-

### THE BLT†

local tomatoes\*, farm-fresh greens\*, smokey glazed bacon° & lemon-basil\* mayo on house-made bread, served with fruit & potatoes\* | sub shrooms\* for vegetarian | add a fried egg\* \$2  
-\$22-

### 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.

## Share

### GLUTEN-FREE COFFEE CAKE

cinnamon breakfast cake with candied pecans & vanilla whipped cream - made with gf flour  
-\$14 -

### DEVILED EGGS

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

### SPECIALTY BREAD

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 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 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 / can be made:



vegan\*  
options



vegetarian  
options



gluten-free  
options



dairy-free  
options

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— menus are subject to change —

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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

### HEATHER'S AMERICANO - 6

dead hopper espresso with a splash of half & half, vanilla, lavender & fresh mint served on ice

### 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

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## 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*

**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 -