



June marks the start of Alaska's produce season — with leafy greens, herbs, rhubarb, and hot-house tomatoes coming in, the menu is in for some flavorful changes. This is our second full growing season in service and the final mile marker on our way to the two year anniversary of our opening day. Summer of 2022 — a near eternity ago — we were still in the process of renovating, permitting, and developing our model. It's been quite the journey with lots of lessons, and we're happy to have made it this far with all of our local farmers and loyal guests that have stuck with us all this time. Thanks for coming in, and Happy Summer!

First

MONGOLIAN BEEF SKEWER†

marinated & seared beef tenderloin served with scallions and local bean sprouts
-paired with riesling | pilsner -

PROSCIUTTO CAPRESE

local prosciutto*, cantaloupe, basil*, mozzarella, balsamic reduction & hot honey* drizzle
-paired with prosecco | pilsner-

MUSHROOM CROSTINI

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

Second

GARDEN SALAD†

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

SUMMER HERB SALAD

local herbs* & greens*, tomatoes°, bell peppers, hakurei* (snow turnip*), bread crumbs, grated parmesan & a local mushroom* vinaigrette
-paired with portuguese vinho verde | belgian dubbel-

TOMATO-PEPPER SOUP

creamy tomato° & roasted red pepper soup, topped with 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-

SALMON OLYMPIA†

olympia-style sockeye salmon*, baked with gluten-free panko, parmesan, pesto, mayo & sour cream, served with tomato-lemon-herb orzo & pine nuts
-paired with chenin blanc | hefeweizen-

BEEF TENDERLOIN†

steak, garlic & herb* mashed potatoes* & brown-sugar & kelp* chili crisp roasted carrots*, with mushroom* 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-

ROASTED BOK CHOY

roasted & charred local bok choy* from sun circle farms with scallions*, ginger, sesame & gluten-free soy sauce
-\$15 -

After

STRAWBERRY-RHUBARB SUNDAE

strawberry-buttermilk icecream served with vanilla-vermouth poached rhubarb*, macerated strawberries & a anise-poppy-fennel seed langues de chat cookie
-\$12-

CHOCOLATE PUDDING PIE

chocolate pudding in a hand-made graham cracker crust with salty-malt whipped cream & candied hazelnuts
-\$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. ° 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

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 bergery | 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 / 38

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

MERLOT - 12 / 38

dry red - notes of red plum, vanilla & cherry
bottles & makers vary - ask your server

MONTEPULCIANO D'ABRUZZO - 12 / 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%

0ABV RADLER - 6

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

Cocktails

ROSEMARY FRENCH 75 - 14

rosemary, honey, lemon juice & prosecco
with juniper wine spirit

DANDILION ESPRESSO MARTINI- 14

espresso & dandelion syrup shaken with agave wine spirit

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



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Brunch

LEMON-MERINGUE PANCAKES ◻

alaskan barley* with lemon curd, baked vanilla meringue, coconut granola, 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-

SHAKSHUKA† ◻ ◻ ◻ ◻

two eggs* in stewed tomatoes* with corriander, garlic, cumin, onions°, cilantro & feta, served with fresh herbs*, local yogurt* & bread | sub shiitakes* to make vegan
-\$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

ORANGE-CREAM COFFEE CAKE ✧

cinnamon breakfast cake with orange zest, served with whipped cream & candied pecans - made with gluten free flour
-\$14 -

DEVILED EGGS ✧ ◻

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

FRENCH TOAST STICKS ◻

house-made bread battered in a vanilla-cinnamon custard, served with maple syrup & whip to share
-\$16 -

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

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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

RHUBARB LEMON DROP - 14

rhubarb, lemon, 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

HEATHER'S AMERICANO - 6

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

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

DANDILION-TULIP MATCHA - 7

matcha latte with oatmilk, tulip & dandelion syrup 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%*

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 -