



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 Spring!

First

TENDERLOIN LETTUCE WRAP[†] ✧🍷

sesame-ginger marinated tenderloin sautéed on an butter lettuce leaf with scallions & microgreens*
-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 grüner veltliner | pilsner-

STUFFED GOUGÈRE ◻

parmesan-herb choux pastry filled with mushroom-spinach cream cheese, with sundried tomato-basil* chimichurri & beech mushrooms
-paired with prosecco | 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 dressing
-paired with orange wine | belgian dubbel-

TOMATO-BASIL SOUP ✧◻

creamy tomato soup with local basil*, topped with heavy cream, microgreens* & garden pesto*, served with bread
-paired with montepulciano d'abruzzo | belgian dubbel-

Third

SPINACH & SUNDRIED TOMATO GNOCCHI ◻✧

local potato* & spinach gnocchi (gf) with sundried tomatoes, beech mushrooms & mushroom mornay sauce, topped with house-made ricotta from local milk*
-paired with merlot | brown ale-

ALASKAN ROCKFISH[†] ✧

alaskan rockfish* filet with arborio rice, coconut-curry lime sauce, broccolini & pistachios
-paired with muscat | 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-jalapeno or lemon-champagne mignonette
-\$24-

SHARING SPECIAL[†] ✧

six deviled eggs* with proscuitto & 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-

CHOCOLATE CHIP AFFOGATO ✧◻

a house-made ice cream (chocolate or vanilla), fresh dead hopper espresso & a local barley* chocolate chip cookie
-\$10-

Ask your server about:



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.



wine by the bottle is available for select labels. ask your server for availability. wine bottles are priced at 3x the glass price.

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%

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 until June 1st with fun menu changes to celebrate upcoming holidays and to embrace the changes of the season. We're so excited to have you in for a cozy cup of coffee while you soak in the spring sunshine.

Brunch

BISCUITS & GRAVY†

alaska-raised pork* sausage gravy made with local milk* served over a house-made butter biscuit with bacon* crumble, chives°, croutons, chili oil & fried sage° | add an egg* \$2
-\$20-

STRAWBERRY-RHUBARB PANCAKES ◻

alaskan barley* pancakes with strawberry-rhubarb compote*, lemon curd, maple syrup, salted caramel butter, lemon zest, whip, fresh strawberries | sub birch* syrup \$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*, and marinated tomatoes° | add an egg* \$2 or local ham* \$4
-\$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-

Our Story

Feather & Flour was born out of a desire to bring local flavors and intentional food to the Matanuska-Susitna Valley. First-time restaurant owners Heather Greenwood & Luke Hyce are born-and-raised Alaskans that have a passion for sustainability, food & service. After years of working solo as small-business owners, they decided to team up to create a place they felt was missing: a lively & approachable restaurant in their home town of Palmer.

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.

Starts

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-

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	two local pork* links with birch* -\$6-
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* -\$10-
SOUP	cup of our soup du jour with bread -\$10-
COOKIE	barley* chocolate chip -\$2-

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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

ISLAND MOJITO - 14

pineapple, coconut, lime & mint with a rum-style wine spirit

CARAJILLO MARTINI- 14

espresso, vanilla & a hint of citrus shaken with agave wine spirit & topped with orange zest

AGAVE SUNRISE (NA) - 10

orange juice, non-alcoholic agave blanco, cherry-pomegranate syrup & tonic

Specialties

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

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

CHOCOLATE CHAI - 6

brewed chai tea, vanilla syrup, dark chocolate & steamed local milk*

SHAKEN STRAWBERRY MATCHA - 7

matcha, milk, house-made vanilla syrup shaken with ice & topped with strawberry cold foam

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Beer & Wine

BELGIAN DUBBEL - 10

bold & smooth belgian style dubbel
windbreak | midnight sun brewing | abv 8%

PORTER - 8

robust porter with hints of chocolate & coffee
sun thief | midnight sun brewing | abv 5.5%

HEFEWEIZEN - 7

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PNW AMERICAN IPA - 8

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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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