



Welcome back to dinner at Feather & Flour. After a quick January break (with some of the gnarliest weather we've seen in a while), we're happy to be back and enjoying our evenings with you all. You'll notice some new flavors on the menu, and you can expect to see more changes coming to our brunch and dinner menu as we move through the spring season. Our menu presentation may change in the near future to feature some exciting new additions. If you have any wishes that we can grant, please let your server know. Thanks again for coming out of hibernation with us and we hope you have a wonderful visit.

Snacks

TENDERLOIN CAPRESE † ◊ ◊ ◊

seasoned tenderloin, local basil*, mozzarella, house-made pesto, balsamic reduction, olive oil & microgreens*
-\$16- | pair with a glass of gamay

BEET HUMMUS ◊ ◊ ◊ ◊

local beet* hummus with house-made rice crackers, local carrots, seasonal vegetables, basil* chimichurri & pine nuts
-\$12- | pair with a glass of dry reisling

RICOTTA & CITRUS CROSTINI ◊

local-milk* ricotta, prosciutto*, pistachios, black pepper honey*, citrus, microgreens* & herbs on toasted focaccia
-\$12- | pair with a glass of sauvignon blanc

GARDEN SALAD † ◊ ◊ ◊ ◊

local greens*, carrots*, tomatoes°, bread crumbs, cucumbers° & radish°, with choice of house dressings
-\$12- | pair with a glass of vinho verde

Entrées

VEGETARIAN LASAGNA ◊

lasagna with butternut squash, sage, ricotta, a mushroom-tomato sauce, pesto, arugula & a parmesan crisp
-\$25- | pair with a glass of pinot gris

VEGAN COTTAGE PIE ◊ ◊ ◊ ◊

mashed local potatoes*, root vegetables°, sweet peas, mushroom gravy & red wine sauce with a pea shoot* salad
-\$25- | pair with glass of cabernet sauvignon

KENAI SALMON & COUS COUS SALAD †^k

seared sockeye salmon* glazed with black-pepper honey* on a cold cous cous salad with tzatsiki & lemon harissa, cucumber, cherry tomatoes, feta, herbs & pin nuts
-\$35- | pair with a glass of pinot gris

WEATHERVANE SCALLOPS † ◊

seared alaskan weathervane scallops* with a pesto, turnip* & parsnip pureé, lemon beurre blanc, roasted parmesan kale, blistered tomatoes & pine nuts
-\$45- | pair with a glass of chardonnay

STEAK TIP SALAD † ◊

seared steak on an arugula*-mixed greens salad with goat cheese, blueberries, candied pecans, balsamic reduction, cherry tomatoes, avocado & an cranberry-balsamic dressing
-\$40- | pair with a glass of cabernet franc

BEEF TENDERLOIN † ◊ ◊

beef tenderloin, chimichurri, garlic & herb mashed potatoes* with a house-made pan sauce & seasonal vegetables°
-\$50- | pair with a glass of merlot

Shares

TOASTED FOCACCIA ◊ ◊

herb focaccia with maldon salt, toasted with butter & served with an herb olive oil & balsamic vinegar
-\$12- pair with a glass of pinot noir

ALASKAN OYSTERS ◊ ◊

a half-dozen oysters, fresh from kachemak bay choose between raw with lemon-champagne or cranberry-jalapeño mingionette - or - baked with parmesan & pesto
-\$28 - pair with a glass of prosecco

SMOKED SALMON BAKED BRIE ◊ ◊

baked brie topped with smoked salmon*, jalapeño, black pepper honey* & pistachios, served with toasted focaccia
-\$20 - pair with a glass of rosé

Dessert

LEMON-CURRENT BUDINO ◊ ◊

lemon-local currant budino with house-made honey brittle & a lavender shortbread cookie
-\$12- | pair with the lavender bramble

MOUSSE TRACKS ◊ ◊

layers of peanutbutter mousse, chocolate cake, dark chocolate shards, peanuts & house-made honey brittle
-\$12- | pair with the maple espresso martini

AFFOGATO + COOKIE ◊ ◊

house-made ice cream (chocolate or vanilla), fresh dead hopper espresso & a local barley* chocolate chip cookie
-\$12-

Marked items are / 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.

^k 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
- dinner reservations are limited to 2 hours -

White by the Glass

HOUSE WHITE - 8

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%

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%

DRY RIESLING - 12 / 36

balanced white - notes of white peach, green apple and flint
gilles nicault | columbia & yakima valley | abv 12.2%

Red by the Glass

HOUSE RED - 8

CABERNET FRANC - 14 / 42

balanced red - notes of wild plums & bell peppers
wine makers variable | abv 13%

CABERNET SAUVIGNON - 12 / 36

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

PINOT NOIR - 12 / 36

acidic red - notes of strawberries & watermelon
j. lohr estates | monterey, california | abv 14%

MERLOT - 14 / 42

bold red - notes of oak, baking spices & blackberry
barnard griffin | columbia valley, washington | abv 13.8%

GAMAY - 12 / 36

chilled red - bright notes of raspberry & pomegranate
lapierre estate | beaujolais, france | abv 12.5%

Fun by the Glass

PROSECCO - 10 / 30

sparkling white - notes of apple & peach
la bella | valpolicella, italy | abv 11%

ROSÉ - 10 / 30

rosé of vinhos verde - notes of strawberries, lemon & rose
cave vidigal | leiria, portugal | abv 12.5%
- pair with roasted carrots & ricotta -

DESSERT PORT - 10

two-year dessert red - notes of cassis & blackberry
w&j graham's | duoro river, portugal | abv 19.5%

some wines are not listed but available by request. please ask your server if you have something specific in mind.

Beer

PILSNER - 8

an easy drinking pilsner with hints of hops
wolf pack | midnight sun brewing | abv 5%

BELGIAN TRIPPEL - 8

bold belgian trippel with a sweet malt finish
boreal | midnight sun brewing | abv 8.5%

BROWN ALE - 8

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 - 8

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 - 8

light & crisp mexican-style lager
el norte | midnight sun brewing | abv 4.8%

ANCHORAGE HAZY IPA - 13

hoppy & refreshing - full pint pour
anchorage brewing | abv 6%

GLUTEN-FREE AMBER ALE - 10

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

TRIPLE CITRUS MARGARITA - 12

fresh lime & lemon juice, house-made orange syrup
& agave wine spirit

MAPLE ESPRESSO MARTINI - 12

fresh espresso & organic maple syrup shaken
with vodka-style wine spirit

LAVENDER BRAMBLE - 12

blackberry, lavender, and fresh lemon juice
with juniper wine spirit

RASPBERRY GREYHOUND - 12

grapefruit, raspberry* & a squeeze of lime with
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



Welcome back to brunch at Feather & Flour. After a quick January break (with some of the gnarliest weather we've seen in a while), we're happy to be back and enjoying our Sunday mornings with you all. While this menu may look familiar, you can expect to see more changes coming to our brunch and dinner menu as we move through the spring season and get excited about new flavors. If you have any wishes that we can grant, please let your server know. Thanks again for coming out of hibernation with us and we hope you have a wonderful visit.

Brunch

BLUEBERRY-HONEY PANCAKES

lightly spiced barley* pancakes with foraged arctic blueberry* compote, honey^o brittle & maple syrup | add bacon \$6
-\$20-

BISCUITS & GRAVY[†]

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

SORTA GREEK[†]

two sunny side up eggs*, lox*, a cherry tomato-herb salad, pickled onion*, cucumber, grilled halloumi & whipped tzatziki, served with warm sesame focaccia
-\$24-

BACON, EGG & CHEESE SANDWICH[†]

bacon^o, cheddar, two eggs* & kelp* hot sauce aioli on a warm butter biscuit, served with a side of fresh fruit & potatoes | add avocado \$4 |
-\$20-





BRUNCH SALAD[†]

two hard boiled eggs*, bacon^o bits, sliced avocado, cotija cheese, bread crumbs, cherry tomatoes, herbs & greens with a mustard-yolk dressing
-\$22-

SMOKED SALMON OMELETTE[†]

an omelette of local eggs* folded with smoked salmon*, spinach, kale* & herb cream cheese, served with a side of house-made toast & jam
-\$22-

Marked items are / can be made:

 vegan* options	 vegetarian options	 gluten-free options	 dairy-free options
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Share

GLUTEN-FREE COFFEE CAKE

cinnamon-spiced breakfast cake made with gluten-free flour, served hot with whipped cream & candied pecans
-\$12-

DEVILED EGGS

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

TOASTED FOCACCIA

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 10**. 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^o
-\$6-

SAUSAGE

one local breakfast sausage* links
-\$3-

TOAST

toasted rustic sourdough bread
-\$4-

POTATOES

pan-fried local potato* bites
-\$4-

FRUIT

assorted berries^o & fruit^o
-\$6-

KELP-CHILI AVO

sliced avocado & kelp* chili crisp
-\$5-

SALAD[†]

a side salad with local vegetables*
-\$8-

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Signature Teas

KNIK FOG - 7

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

BLACKBERRY LONDON FOG - 7

an iced london fog (latte) with blackberry pureé, vanilla & a hint lavender

LOCAL MUSHROOM CHAI - 7

locally grown & mixed mushroom* chai with honey* syrup & steamed local* milk

RASPBERRY MATCHA - 7

an iced matcha latte with house-made raspberry syrup

Brunch Cocktails

MIMOSA - 12 / 40

la bella prosecco & orange juice with a squeeze of lime

MAPLE ESPRESSO MARTINI- 14

fresh espresso & organic maple syrup shaken with vodka-style wine spirit & topped with cinnamon

BLOODY MARY - 12

tomato juice, herbs & spices mixed with vodka-style wine spirit & a spicy tajin salt rim

Beer & Wine

EL NORTE MEXICAN LAGER - 8

light & crisp mexican-style lager
el norte | midnight sun brewing | abv 4.8%

PROSECCO - 10 / 30

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

ROSÉ - 10 / 30

rosé of vinhos verde - notes of strawberries, lemon & rose
cave vidigal | leiria, portugal | abv 12.5%

i.d. required to purchase alcohol — some cocktails are available as non-alcoholic beverages at a 25% discount



Coffee & Tea

customized coffees can be ordered from the options below.

DRIP - 6

unlimited drip for here

LATTE - 5

espresso or tea & steamed milk

CAPPUCCINO

espresso & foamed cream

AMERICANO - 4

espresso & hot water

CORTADO - 3

espresso & a spot of cream

DOPPIO - 3

espresso straight

TEA - 3

earl grey | english breakfast | chai
peppermint | lavender-camomile
lemon-ginger | green | matcha

Beverages

STEAMER - 4

house-made syrup with steamed milk

HOT COCOA - 5

house-made chocolate syrup with steamed milk

JUICE - 4

organic apple, orange, or unsweetened cranberry

ITALIAN SODA - 4

raspberry & sparkling water on ice

SODA - 3

ginger beer, coke, diet coke, or sprite | with or without ice

SPARKLING WATER - 3

san pellegrino sparkling mineral water

Additions

OAT MILK - 1

oatly gluten-free & vegan milk

FLAVOR - 1

vanilla^h
lavender^h
salted caramel^h
honey^h
chocolate^h
organic maple
white chocolate

^hmarked syrups are house-made without the use of corn syrup