



Welcome to year two at Feather & Flour! This menu is our 30th — including dinners and special events — to land on our tables, featuring local goodness like Cook Inlet halibut, foraged summer berries, hot-house tomatoes, and dry-aged pork. Fall is the season of nostalgia. We hope to take time this season to reflect on the friends we've met, trials & triumphs, and in our first year of business while enjoying these last few snow-free days. We hope you create some memories for yourself, here at this table, and bring your loved ones, new & old, closer over a cozy brunch. Happy Autumn!

Starts

- ESPRESSO PARFAIT** ◇◇ 13
a layering of local yogurt* with dead hopper espresso, house-made chocolate granola, chocolate chips, vanilla whipped cream & house-made coffee* brittle
- TODAY'S BREAD & SPREAD** ◇ 12
a special alaskan sourdough* bread — baked in-house by our sourdough master, kathleen — paired with a rich compound butter spread » ask your server about today's flavor
- MEZZE PLATE** ◇◇ 16
house-made, gluten-free flatbread with grilled halloumi, hot-house tomato* slices & a local yogurt* tzatziki with sorrel* & dill* | plated to share

Soup & Salad

- SOUP OF THE DAY** ◇◇ 14 | 8
our soup is made from scratch with an assortment of local, seasonal produce » ask your server about today's offering | available in a bowl or cup
- BLT & BRUSSELS CAESAR SALAD** ◇◇◇ 18 | 9
local lettuce*, brussels sprouts*, tomatoes*, bacon*, microgreens*, shaved parmesan & herb croutons, tossed in house-made caesar dressing | add blackened halibut* \$15

Ask your server about:



vegan**
options



vegetarian**
options



gluten-free
options



dairy-free
options

BACON + 3

EGG† + 2

BERRIES + 3

TOAST + 2

LOX + 6

POTATOES + 4

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

** Standard \$4 discount for menu items with meats removed
* Grown, raised, or harvested in Alaska

Sweet

- BERRY-PROSCIUTTO RICOTTA TOAST** ◇ 20
toasted berry*-sage* focaccia topped with whipped ricotta, local crispy prosciutto*, honey* brittle, pistachios & macerated berries* foraged in the matanuska valley
- CINNAMON-CRABAPPLE PANCAKES** ◇ 18
spiced pancakes made with barley* flour topped with local crab apple* compote, candied pecans, salted-caramel butter & whipped cream, served with maple syrup | birch* syrup \$2
- RHUBARB COFFEE CAKE** ◇◇ 15
gluten-free cinnamon-sugar breakfast cake with local rhubarb*, baked in a personal cast iron, topped with maple-pecan crumble & whipped cream

Savory

- HOMESTEAD BREAKFAST** †◇◇◇ 18
two sunny-side-up eggs*, house-made buttered toast, local birch* syrup sausage* links & a side of creamy scalloped potatoes* | add bacon \$3
- NOVA LOX FLATBREAD** ◇ 24
flatbread topped with lemon-herb* whipped cream cheese, smoked sockeye lox*, local dill*, quick-pickled red onions*, capers* & pistachios
- SHROOM & BARLEY** ◇◇◇ 19
whole-grain barley* prepared with veggie* stock, topped with sautéed local mushrooms* & caramelized carrots, croutons & pistachios, served with spruce-tip pesto & chili oil
- BISCUITS & GRAVY** † 18
a crowd favorite; gravy made with all local milk*, sage & pork* sausage, served over a house-made butter biscuit & topped with bacon* crumble & chives* | add egg* \$2
- HALIBUT TACOS** ◇◇ 28
blackened alaskan halibut*, shredded cabbage*, avocado salsa & hot pepper* crème fraîche in three parm-crusting corn tortillas, served with tajin-tossed corn chips
- BACON, EGG & BRIE SANDWICH** †◇ 20
a large bacon*-chive* biscuit with a fried egg*, crispy bacon*, softened brie & local hot pepper*-currant* jam, served with fresh fruit & microgreens*

FEATHER & FLOUR

PALMER, ALASKA

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 brunch spot in their home town of Palmer.

The first step was purchasing a two-bed, one-bath house, built in 1950 (pre-statehood) — certainly not an ideal structure for a commercial restaurant, but who wants anything to be easy. Over a year of planning, an insane number of drawing-board moments & a massive renovation later, we got to open our doors to the public in August of 2022. Since then, we've met with new vendors, rotated our menu eight times, expanded our team, tried out dinner services & hosted private events — always trying to incorporate as many local ingredients as possible.

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.

Learn more online via the QR code below:



New Bakes Coming Soon!

Sources

SUN CIRCLE FARM | PALMER

just minutes up the road, this women-owned, usda-organic farm cultivates high-quality greens, berries, roots & flowers with a focus on soil health and sustainability.

SAKRED SALMON | KENAI

a multi-generational, indigenous-owned business, sakred salmon harvests wild sockeye salmon using set nets off the beaches of cook inlet near the city of kenai.

CITIZEN SALMON | ANCHOR POINT

citizen salmon processes & markets seafood — including salmon, shrimp, halibut, and rockfish— harvested by small fishing operations in south-central alaska.

FAR NORTH FUNGI | CHUGIAK

far north fungi cultivates a variety of mushroom species like blue oyster, shiitake & lion's mane for cooking as well as tinctures in chugiak, alaska — about 20 mins from palmer.

MIDVALLEY GREENHOUSE | WASILLA

a family-run nursery and produce greenhouse, midvalley grows a wide variety of hot-house items including tomatoes, peppers & cucumbers.

RAVEN CREEK FARM | HATCHER PASS

a family-run farm, raven creek produces microgreens year round in hatcher pass with varieties like pea shoots, nasturtium, sunflower & beet.

ALASKA RANGE DAIRY | DELTA JUNCTION

alaska range dairy is the only usda-certified farm in the state, producing grade-a, slow-pasteurized, cream-top milk, chocolate milk & yogurt from pasture-grazed cows.

ALASKA FLOUR COMPANY | DELTA JUNCTION

a family-owned farm, alaska flour company produces & processes alaskan barley. they continue to research food security and no-till practices in the near-arctic.

VANDERWEELE FARMS | PALMER

one of alaska's largest and oldest family farms, the vanderweele farm produces bulk root vegetables like carrots & potatoes near the state fair grounds.

GLACIER RIDGE APIARY | PALMER

this apiary produces wildflower honey just outside of palmer, one of the only in the state to over-winter their bee colonies for completely alaskan honey production.

POLARIS FARMS | PALMER

polaris farms provides fresh cage-free eggs & chicken, raised just a few miles from downtown palmer in the butte area.

ELSBERRY FARM | NORTH POLE

elsberry farm focuses on producing antibiotic-, steroid- & hormone-free pork from hogs fed alaska-grown barley near fairbanks, alaska.

Coffee

ethically sourced coffee roasted by dead
hopper roastery in talkeetna, alaska
» dairy*, oat & almond milk available «

- 3 **DRIP**
dead hopper drip coffee with
one free refill
- 4 **AMERICANO**
two shots of dead hopper espresso
- 5 **CAPPUCCINO**
two shots of dead hopper espresso
& foamed milk*
- 5 **LATTE**
two shots of dead hopper espresso
& steamed milk*
- 6 **MOCHA / WHITE MOCHA**
two shots of dead hopper espresso &
steamed chocolate milk*

Tea

fair-trade & usda organic teas
» available hot or iced «

- 3 **ORGANIC TEA**
breakfast, earl grey, green, lemon-
ginger or peppermint
- 5 **LONDON FOG**
brewed earl grey tea, steamed
milk*, lavender* & vanilla syrup
- 5 **KNIK FOG**
brewed green tea, steamed
milk*, mint*
- 5 **CHAI LATTE**
brewed chai tea, whole or
chocolate milk*, vanilla syrup
- 5 **QUEEN BEE**
brewed english breakfast tea,
steamed milk*, vanilla & honey

HOUSE MADE FLAVORS • 1
vanilla, mint, lavender,
brown sugar, caramel

ALT MILK • 0.50

EXTRA SHOT • 1

TOPPING • .25

COLD FOAM • 1

Mimosas

- 8 **CLASSIC MIMOSA**
- 9 **CRANBERRY-LIME MIMOSA**
- 9 **LEMONADE MIMOSA**
- 9 **STRAWBERRY BELLINI**

Cocktails

- 12 **DOUBLE ROSE**
chilean rosé with rosemary, lime, rhubarb
bitters, sugar & a splash of apple juice
- 12 **EASY PEASY** ♦
lemon juice, lemon bitters, sugar, prosecco
& a dose of lotus energy (caffeinated)
- 12 **LAVENDER MOJITO** ♦
fresh mint muddled into rum wine, hard
seltzer, lavender syrup & a splash of lime
- 12 **ESPRESSO MARTINI**
dead hopper espresso, brown sugar,
cinnamon cold foam & wine
- 12 **DEW DROP** ♦
a fresh combo of jasmine tea, cucumber,
honey, lemon & juniper wine
- 12 **BLOODY MARIA** ♦
house-made bloody mix & agave wine,
available in regular or extra spicy

Beer & Wine

- 6 **BY THE CAN**
- deep powder porter
 - long track ipa
 - snow bike white
 - chilean rosé
 - sauvignon blanc
 - lemon-ginger cider
 - lemon-lime hard seltzer

i.d. required to order alcohol.
♦ = virgin versions available for 25% off