



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

CARNE ASADA SKEWER † ◊ ◊

spice marinated & seared beef tenderloin served with jalapeño crème fraîche, diced tomatoes*, cilantro*, and crispy tortilla
-paired with malbec | mexican lager -

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 † ◊ ◊ ◊ ◊

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

SPINACH-ROMAINE CAESAR ◊ ◊

local spinach* & romaine*, caesar dressing, parmesan, lemon zest, croutons, tomatoes & balsamic reduction
-paired with chardonnay | belgian golden strong ale -

SALMON CHOWDER ◊

kenai red salmon* chowder with local potatoes*, 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-inspired citrus sauce
-paired with reisling | brown ale -

KENAI RED † ◊

kenai river red salmon* from sakred salmon with local yogurt* tzatziki on hakurei* (snow turnip) purée, crispy turnip greens*, charred local tomatoes* & balsamic reduction
-paired with sauvignon blanc | hefeweizen -

BEEF TENDERLOIN † ◊ ◊

steak, garlic & herb* mashed potatoes*, local broccolini*, & 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 † ◊ ◊

one half-dozen oysters* sustainably farmed in kachemak bay near homer, alaska with a house-made cranberry-jalapeño or lemon-champagne mignonette
-\$24-

HALIBUT CEVICHE ◊ ◊

halibut* marinated in lime juice, with avocado, mango, hot peppers*, shallots, tomatoes* & cilantro, served with chips
-\$18 -

CAPRESE ◊ ◊

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

After

BERRY À 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 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 & 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

Wine by Bottle

ROSÉ - 30

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

CHENIN BLANC - 33

crisp white - notes of melon, cucumber & vanilla
dry creek vineyard | 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

SPICY RHUBARB MARGARITA - 15

jalapeño, orange, brown sugar, lime
& local rhubarb with agave wine spirit

HONEY ESPRESSO MARTINI - 14

espresso & honey shaken with
vodka-style wine spirit

MATANUSKA MIST - 14

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

PINK LINEN - 14

cucumber, lemon, watermelon juice, tulip,
juniper 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

SOURDOUGH HOTCAKES ◻

house-made barley* sourdough pancakes, fruit compote, whipped cream, oat granola, lemon sugar, edible flowers* & 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 turnip greens*, red onions, local microgreens* & local pesto*
-\$24-

SHAKSHUKA† ◻◊◊

two eggs* in stewed tomatoes* with coriander, 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†^{rk} ◻◊

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 ZUCCHINI CAKE ◊

cinnamon-zucchini 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 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-

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◊
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options

◻
vegetarian
options

◊
gluten-free
options

◊
dairy-free
options

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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

MACAROON MOCHA - 7

two shots of dead hopper espresso with local milk*, dark chocolate & coconut, 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

TOASTED COCONUT MATCHA - 7

matcha latte with oatmilk & house-made toasted coconut syrup, 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%

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 -