



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 SATAY SKEWERS<sup>†</sup>

marinated beef tenderloin skewers served with a thai peanut dipping sauce and local bean sprouts\*  
-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<sup>†</sup>

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 yogurt\* 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-

### HALIBUT & ORZO<sup>†</sup>

alaskan halibut\* filet poached in a lemon-herb\* cream sauce over orzo, with roasted tomatoes  
-paired with sauvignon blanc | hefeweizen-

### BEEF TENDERLOIN<sup>†</sup>

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<sup>†</sup>

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

### SHARING SPECIAL<sup>†</sup>

cod ceviche: alaskan cod\* marinated in lime juice with mango, jalapeño, avocado, shallots, cilantro.  
-\$20 -

## 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-

### AFFOGATO + COOKIE

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

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

<sup>‡</sup> 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 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 / 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%*

### 0ABV RADLER - 6

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

# 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°, chili oil & fried sage° | add an egg\* \$2  
-\$20-

### STRAWBERRY SHORTCAKE PANCAKES ◻

alaskan barley\* pancakes with macerated strawberries\*, lemon zest, house-made rose petal granola, vanilla whip & maple syrup | 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\* & 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	one local pork* links with birch* -\$3-
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-

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.

\* Grown, raised, or harvested in Alaska. °Local when available.

— menus are subject to change —  
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

### 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<sup>o</sup> & 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

*i.d. required to purchase alcohol — all cocktails are available as non-alcoholic options, along with soda, juice, tea, or espresso*

## 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

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-

*i.d. required to purchase alcohol — all cocktails are available as non-alcoholic options, along with soda, juice, tea, or espresso*

**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 -