



Happy March and happy spring! With the growing daylight and warming temperatures, we tend to get excited around this time for farm-fresh produce, but this season is actually the toughest time to find local ingredients. A huge thank you to our year-round farmers and fishers — Raven Creek, City Farms AK, Mat-Su Microgreens, and Alaska Shellfish Farms — for providing fresh flavors.

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 riesling

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†

seared sockeye salmon* glazed with black-pepper honey* on a cold cous cous salad with tzatsiki & lemon harissa, cucumber, cherry tomatoes, feta, herbs & pine 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

STICKY TOFFEE CAKE

warm ginger & date cake with orange toffee sauce, vanilla cream cheese, ice cream & honeycomb
-\$12- | pair with a glass of portuguese rosé

TIRAMISU TRIFLE

espresso soaked sponge cake, mocha crumb, vanilla whip & candied cacao nibs
-\$12- | pair with the maple espresso martini

AFFOGATO • COOKIE

two scoops of ice cream (chocolate or vanilla), fresh dead hopper espresso & a chocolate chip shortbread 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.

‡ 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 five or more may be charged a 25% 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 - 10 / 30

well-structured white - notes of citrus, apple & flint
barnard griffin | columbia valley, washington | abv 13%

DRY RIESLING - 14 / 42

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 - 16 / 48

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

Fun by the Glass

HOUSE ROSÉ - 8

PROSECCO - 10 / 30

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

PORTUGUESE ROSÉ - 10 / 30

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

3Y PORT - 10 | 10Y PORT - 18 | 20Y PORT - 28

a sweet dessert red with 3- to 20-year ages available
w&j graham's | duoro river, portugal | abv 19.5%

*must be 21+ with identification to order
from the wine menu.*

White by the Bottle

FREY ORGANIC WHITE BLEND - CALIFORNIA	30
J. LOHR RIESLING - SWEET - CALIFORNIA	32
WRW MUSCAT - SWEET - OREGON	36
VILLA WOLF GEWÜRZTRAMINER - GERMANY	38
LE FAT BASTARD CHARDONNAY - DRY - FRANCE	36
SEAN MINOR CHARDONNAY - SMOOTH - CALIFORNIA	38
SHORTBREAD CHARDONNAY - BUTTERY - CALIFORNIA	40
KUENTZ BAS ALSACE BLANC - BALANCED - FRANCE	48
DRY CREEK CHENIN BLANC - BALANCED - CALIFORNIA	56
LEFT COAST PINOT NOIR BLANC - DRY - OREGON	60

Red by the Bottle

FREY ORGANIC FIELD RED BLEND - CALIFORNIA	45
KLINKER BRICK ZINFANDEL - CALIFORNIA	48
DI MAJO NORANTE SANGIOVESE - ITALY	45
BERNARD GRIFFIN SYRAH - WASHINGTON	50
COLTIBUONO CHIANTI (SANGIOVESE) - ITALY	40
MASCIARELLI MONTEPULCIANO - ITALY	38
CLOS LA COUTALE MALBEC - FRANCE	40
CHAMP FLEURY BORDEAUX - FRANCE	45
CALATHUS CABERNET FRANC - ARGENTINA	55
CATENA MALBEC - ARGENTINA	42

Alt by the Bottle

DOMAINE BOSQUET ORGANIC ROSÉ - ARGENTINA	45
LEFT COAST ROSÉ - CALIFORNIA	60
SPLIT RAIL ORANGE RIESLING - DRY - IDAHO	60
GLACIER BEAR BLACK CURRANT - 100% ALASKA	60
BEAR CREEK STRAWBERRY RHUBARB* - ALASKA	55
DR. LO  ABV RIESLING - ALCOHOL REMOVED	45

Bubbles by the Bottle

LA BELLA PROSECCO - ITALY	30
PALMER & CO BRUT RESERVE CHAMPAGNE - FRANCE	82

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

Beer

HOUSE PINT - 6

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%

Hard Seltzers & Ciders

CHERRY LIMEAID SELTZER - 7

LEMON-LAVENDER-BLUEBERRY SELTZER - 7

BLACKBERRY-SAGE SELTZER - 7

STRAWBERRY-LEMON-BASIL SELTZER - 7

PINEAPPLE ORANGE-CREAM SELTZER - 7

ALASKA CIDER WORKS SEASONAL CIDER - 10

i.d. required to purchase alcohol

Cocktails

SOUR APPLE MOJITO - 12

granny smith apples, fresh lime juice,
muddled mint & 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

HONEYDEW-BASIL LEMON DROP - 12

honeydew-basil syrup with fresh lemon juice
and vodka-style wine spirit

Zero Options

Ø SOUR APPLE MOJITO - 8

granny smith apple, lime juice & mint

Ø LAVENDER BRAMBLE - 8

blackberry, lavender, elderflower tonic & lemon juice

Ø HONEYDEW-BASIL LEMONADE - 8

honeydew-basil syrup with fresh lemon juice

Ø INDIAN PALE ALE - 10

hoppy with notes of pineapple & peach - full pint pour
intentional ipa | wellbeing brewing | abv 0%

Ø DR. LO RIESLING - 12

alcohol-removed semi-sweet riesling
wine by dr. loosen

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

SODA - 3

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

SPARKLING
WATER - 3

san pellegrino sparkling
mineral water

LATTE - 5

two shots of espresso with
steamed milk | +\$1 for flavor or alt
milk | decaf available



Happy March and happy spring! With the growing daylight and warming temperatures, we tend to get excited around this time for farm-fresh produce, but this season is actually the toughest time to find local ingredients. A huge thank you to our year-round farmers and fishers — Raven Creek, City Farms AK, Mat-Su Microgreens, and Alaska Shellfish Farms — for providing fresh flavors.

Brunch

BLUEBERRY-HONEY PANCAKES

lightly spiced barley* pancakes with wild blueberry° compote, honey° 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°, chili oil & fried sage° | add an egg* \$2
-\$20 -

RICOTTA TOAST

toasted focaccia, local house-made ricotta, berry compote, savory candied pistachios & fresh berries | add crispy fried prosciutto \$6 | add bacon \$6
-\$20-

BACON, EGG & CHEESE SANDWICH†

local eggs*, bacon, pepper jack & apple-jalapeño jam on a warm butter biscuit, served with a side of fresh fruit & local potato* home fries | add avo \$4
-\$20-


BRUNCH SALAD†

a hard boiled egg*, smoked salmon*, bacon° bits, cotjia cheese, avocado, cherry tomatoes, bread crumbs & greens°, served with our house brunch dressing
-\$22-

HOMESTEAD BREAKFAST†

two sunny-side up eggs*, bacon, local potato* home fries, fresh berries°, house-made toast & jam | add avo \$4
-\$22 -

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.°Contains raw items.

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

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°
-\$6-

LOX

smoked wild sockeye* lox
-\$6-

SAUSAGE

one local breakfast sausage* links
-\$3-

TOAST

toasted rustic sourdough bread
-\$4-

POTATOES

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

FRUIT

assorted berries° & fruit°
-\$6-



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 & Seltzer

HOUSE PINT - 6

a light & crisp american lager

HOUSE WHITE · RED · ROSÉ - 8

easy drinking white, red or rosé wine selected by the restaurant

HARD SELTZER - 7

choose from a variety of flavors. for brunch we recommend the *pineapple-orange cream*

PROSECCO - 10 / 30

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

i.d. required to purchase alcohol



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 - 5

espresso & foamed cream

AMERICANO - 4

espresso & hot water

CORTADO - 3

espresso & a spot of cream

DOPPIO - 3

espresso straight

ICED TEA - 4

brewed black tea on ice

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



Upcoming Events

SPRING EQUINOX WITH DOUBLE SHOVEL

March 19 | 5:30 & 7:30 | \$150pp
5-Courses Paired with Double Shovel Cider

SOUS SPOTLIGHT: MEAGAN BINKLEY

April 23 | 5:30 & 7:30 | Price TBD
Multi-Course Meal Curated by Our Sous, Meagan

FIND OUT MORE AT
[FEATHERANDFLOUR.COM/EVENT](https://featherandflour.com/event)

About Us

This house was built 75 years ago, before Alaska was a state and long before this restaurant was created. Heather & Luke purchased the property in 2021 with plans to open a brunch spot to highlight local food. The restaurant's services have changed many times since its opening in August of 2022. We've switched from a brunch model to primarily dinner services, added pop up cafés, played with which days of the week to be open, and ran through over 100 menus. What has stayed the same, though, is our commitment to a healthy work environment for our staff, our drive to support local agriculture, and our promise to provide scratch-made food. We hope to continue our evolution in 2025 while holding onto what makes this place special.

See The Full Menu



Desserts

STICKY TOFFEE CAKE



warm ginger & date cake with orange toffee sauce, vanilla cream cheese, ice cream & honeycomb
-\$12- | pair with a glass of portuguese rosé

TIRAMISU TRIFLE



espresso soaked sponge cake, mocha crumb, vanilla whip & candied cacao nibs
-\$12- | pair with the maple espresso martini

AFFOGATO + COOKIE



two scoops of ice cream (chocolate or vanilla), fresh dead hopper espresso & a chocolate chip shortbread cookie
-\$12-

Give Us Feedback



Make Your Next Reservation

