

HUMMUS served with wood fired pita

Extra pita +2
CLASSIC | 13

creamy chickpeas, Lebanese salad, za'atar

ARTICHOKE | 14

crispy artichoke hearts, pepperonata

SPICY SHORT RIB HUMMUS | 16

harissa, pulled short rib, crispy shallot

RAW BAR

CHILLED SHRIMP | 21

pickled vegetables, mustard seed,
meyer lemon aioli, harissa dijonnaise

CHILLED OYSTERS | 1/2 DZ 24 | DZ 48

cocktail sauce, cucumber-fennel mignonette

FLINT

BY BALTAIRE

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FROM THE WOOD GRILL

PAN ROASTED DIVER SCALLOPS | 36*

roasted butternut squash, charred cauliflower, fennel cream, pesto

WOOD GRILLED LAMB CHOPS | 39*

Lebanese tomato salad, classic hummus, fresh herbs

GRILLED 8OZ FILET MIGNON | 48*

crispy Yukon golds, Baltaire steak sauce

ORA KING SALMON | 34*

grilled broccolini, almond-olive relish, charred lemon

WOOD OVEN ROASTED MARY'S CHICKEN | 26

Lebanese tomato salad, lemon, zhoug

GRILLED SWORDFISH | 36*

Israeli cous cous, tomato-caper salsa

FLINT BURGER | 18*

fresh ground chuck, smoked bacon jam, white cheddar, mayo, poppy seed bun

KUROBUTA PORK CHOP | 42*

porcini rub, butternut squash puree, marinated oyster mushroom

20OZ WOOD GRILLED BONE-IN RIBEYE FOR TWO | 92*

truffle butter, crispy Yukon golds, broccolini, Baltaire steak sauce

truffle butter +13 shaved black truffles +18

SIDES

BRUSSEL SPROUTS calabrese, raisins, parmesan, balsamic 8

CHARRED SHISHITO PEPPERS lemon, toasted sesame 8

FRENCH FRIES za'atar, tahini ranch 8

WOOD ROASTED CARROTS honey-tahini glaze, feta, herbs 8

GRILLED BROCCOLINI lemon, sea salt 8

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

SMALL PLATES

WOOD GRILLED SPANISH OCTOPUS | 20

smoky romesco sauce,
pepperonata, salsa verde

SMOKED BONE MARROW | 21

salsa verde, grilled country bread

SPICY LAMB MEATBALLS | 19

braised tomato sauce, cumin
yogurt, picked herb salad

MOROCCAN FRIED CHICKEN | 16

harissa, tahini ranch, lime

LAMB CAVATELLI | 26

house made cavatelli pasta, lamb ragu,
pecorino, citrus gremolata

WOOD GRILLED ARTICHOKE | 15

Jacobsen sea salt,
Meyer lemon-tarragon aioli

WOOD ROASTED CAULIFLOWER | 15

Calabrian chile butter, mint,
toasted herb breadcrumb

DI STEFANO BURRATA | 19

prosciutto di parma, arugula pesto,
grilled country bread

THE FLINT CHOPPED SALAD | 17

kale, romaine, sopressata, roasted peppers,
chickpeas, tomato, avocado, white cheddar,
tahini ranch

LITTLE GEM CAESAR | 15*

6 minute egg, herb breadcrumbs,
Grana Padano cheese

WOOD FIRED PIZZA make it gluten free +2

MARGHERITA | 19

organic tomatoes, fresh basil, hand pulled mozzarella

SPICY FENNEL SAUSAGE | 22

spring onion, Calabrian chile, fennel pollen

ROASTED MUSHROOM | 20

roasted garlic, caramelized onions, taleggio, fresh thyme

DINNER

Winter

2021

