

## FLIP THE KITCHEN MENU

Tuesday-Friday 4:30-5:30pm

Saturday 3-5pm

### SALADS

**tiny farm's greens** 8  
shaved radish, cucumbers, goat lady dairy  
chèvre, red wine vinaigrette

**caesar salad** 8\*  
romaine, kalamata olives, white anchovies,  
shaved grana padano, crostini

### SMALL PLATES

**sausage plate** 10  
bratwurst with potato salad, mustard

**käseplatte** 12  
artisanal cheeses, house fruit compote,  
marcona almonds, dried figs, sesame  
crackers

**wurstplatte** 12  
sliced artisanal meats, cave aged gruyère,  
radish, hard boiled egg, pickles, mustard

\*consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness.

we appreciate our local vendors and fellow artisans for  
their great products and support.