

# Flatbread Company

1720 Greenville Ave, Dallas, TX 75206

(972) 918-3999

## SALADS

<b>Organic Salad</b> – mesclun and sweet leaf lettuces tossed with celery, carrots, toasted sesame seeds, microgreens and our housemade ginger-tamari vinaigrette	\$7.75
...with Deep Ellum blue cheese	add \$1.75
...with Lost Ruby Ranch goat cheese	add \$2.00
Want to share? A family bowl feeds 6 people	\$30.00
 <b>Chicken Bacon Ranch Salad</b> – mesclun and sweet leaf lettuces, free-range chicken, nitrate free bacon, diced tomatoes and our buttermilk ranch dressing	 \$10.50
 <b>Harvest Salad</b> – mesclun and sweet leaf lettuces, oven roasted butternut squash, dried cranberries, pumpkin seeds, Lost Ruby Ranch goat cheese with our ginger-tamari vinaigrette	 \$10.50

## WEEKLY FLATBREAD SPECIALS

Feel free to call and ask about our weekly specials!

## THE FLATBREAD SELECTIONS

Our dough is made daily from 100% organic wheat that is milled into white flour with the wheat germ restored. We source locally and organic whenever possible, and make all sauces in house.

Gluten free crust available \$5

	12"	16"
<b>Jay's Heart</b> – tomato sauce, mozzarella, parmesan, garlic oil, herb blend kids choice add pepperoni	\$12.00 +\$1.50	\$16.50 +\$2.50
<b>Cheese &amp; Herb</b> – mozzarella, parmesan, garlic oil, herb blend	\$10.50	\$14.50
<b>Mustang Pepperoni</b> – tomato sauce, all-natural uncured pepperoni, white onion, green pepper, mozzarella, parmesan, garlic oil, herb blend	\$13.00	\$19.00
<b>Pele Pesto</b> – basil pesto, tomato, Kalamata olives, goat cheese, mozzarella, parmesan, garlic oil, herb blend	\$13.00	\$19.00
<b>Mopsy's Kalua Pie</b> – BBQ sauce, slow-roasted pulled pork, red onion, pineapple, goat cheese, mozzarella, parmesan, garlic oil, herb blend	\$14.50	\$20.50

before placing your order, please inform your server if a person in your party has a food allergy

<b>Buffalo Chicken</b> – Texas red hot sauce, free-range chicken, mozzarella, parmesan, garlic oil, herb blend, celery, carrots, buttermilk ranch	\$14.50	\$20.50
<b>Homemade Sausage</b> – maple fennel sausage, sundried tomatoes, mushrooms, caramelized onions, mozzarella, parmesan, garlic oil, herb blend	\$14.50	\$20.50
<b>Cowboy</b> – BBQ sauce, slow cooked Texas brisket, mozzarella, parmesan, garlic oil, herb blend, slaw, pickled jalapenos	\$14.50	\$20.50
<b>Punctuated Equilibrium</b> – Kalamata olives, goat cheese, red onion, rosemary, roasted red peppers, mozzarella, parmesan, garlic oil, herb blend	\$13.00	\$19.00
<b>Chicken Bacon Ranch</b> – free-range chicken, hormone free bacon, tomato, mozzarella, parmesan, garlic oil, herb blend, buttermilk ranch	\$14.50	\$20.50
<b>Vegan (dairy-free)</b> – tomato sauce, red onion, mushroom, spinach, Kalamata olives, garlic oil, herb blend	\$13.00	\$19.00
add vegan cheese	+\$1.50	+\$2.50

## FREE FORM FLATBREADS

Take a Cheese & Herb or Jay's Heart and add any combo of...

**Sauces** – tomato sauce, Texas red hot sauce, BBQ sauce, or basil pesto

**Veggies** – roasted red peppers, red onions, Kalamata olives, mushrooms, spinach, pineapple, pickled jalapenos, rosemary, tomatoes, sundried tomatoes, caramelized onions, herb blend

**Cheeses** – whole milk mozzarella, parmesan, goat cheese, blue cheese, vegan cheese

**Meats** – all-natural uncured pepperoni, slow-roasted pulled pork, Texas free-range chicken, smoked Texas brisket, nitrate free bacon, maple fennel sausage

Sauces and veggies \$0.75 small and \$1.50 large per topping.

Meats and cheeses \$1.50 small and \$2.50 large per topping.

## DESSERTS

**Brownie Sundae** – warmed brownie with two scoops of your choice of ice cream, whipped cream and homemade fudge \$7.25

## BEVERAGES

Coke, Sprite, Diet Coke, Dr. Pepper	\$2.00	Lemonade	\$3.00
Topo Chico	\$3.00	Unsweetened Iced Tea	\$2.00
SoCo Ginger Beer (16 oz)	\$5.00	Noble Coyote Coffee	\$2.00

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## COCKTAILS

Ranch Water – Casamigos, Topo Chico, lime juice, tajin	\$13.00
SoCo Mule – Simple vodka, SoCo ginger beer, lime juice	\$12.00
Margarita – Milagro, agave, lemon and lime juice	\$12.00
Woozie – Tito’s and Topo Chico, stirred not shaken, fresh lime = Dave’s drink	\$11.00
Frozen Froze or Frozen Margarita	\$11.00

\*check out our social media or call for seasonal cocktails\*

### WHITE WINES

	Glass	Bottle
Ferrante, Pinot Grigio, Italy	\$9.00	\$30.00
Cast, Sauvignon Blanc, California	\$10.00	\$32.00
Anna’s Way , Sauvignon Blanc, New Zealand	\$12.00	\$34.00
Frisk Prickly Riesling, Australia	\$7.50	\$25.00
Gordon Estate 2016, Chardonnay, Colombia Valley, Washington	\$11.00	\$32.00
Cloisone 2018, Chardonnay, California	\$13.00	\$36.00

### ROSÉ & BUBBLES

	Glass	Bottle
Caves d’esclans Whispering Angel, Cotes de Provence Rosé, France	\$12.00	\$36.00
House Wine, Sparkling Rosé, California	\$8.00	
La Marca, Prosecco, Italy	\$8.00	\$30.00

### RED WINES

	Glass	Bottle
Ayres, Pinot Noir, Willamette Valley, Oregon	\$13.00	\$36.00
Gabbino Cavaliere D’Oro, Chianti, Italy	\$8.00	\$28.00
Serbal, Malbec, Argentina	\$11.00	\$32.00
Callaway, Cabernet Sauvignon, California	\$9.00	\$30.00
Meadowlark 2008, Cabernet Sauvignon, California	\$12.00	\$36.00
Kamiak, Red Blend, Colombia Valley, Washington	\$9.00	\$30.00
Cast, Zinfandel, California	\$10.00	\$32.00

## DRAFT BEER

Deep Ellum, Dallas Blonde, Dallas, TX	5.2%	Bishop Cider, Crackberry, Dallas, TX	6.0%
Peticolas, Velvet Hammer, Dallas, TX	9.0%	Texas Ale Project, Amber Ale, Dallas, TX	6.0%
Community Beer, Mosaic IPA, Dallas, TX	8.6%	Wild Acre, Billy Jenkins Bock, FT Worth, TX	5.2%
Community Beer, Texas Lager, Dallas, TX	4.0%	Wild Acre, Texas Blonde, FT Worth, TX	5.7%
Lakewood Brewing, Kölsch, Garland, TX	5.2%	Lakewood Brewing, Temptress, Garland, TX	9.1%

\*ask our server about our two rotating taps\*

## BOTTLE BEER

Budweiser	Guinness	Modelo	Shiner Bock
Bud Light	Michelob Ultra Gold	Corona	Clausthauler N/A
Lone Star	White Claw Black Cherry	Michelob Ultra	Dos Equis

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