



# FLOUR SHOP

local • handcrafted • food

## D I N N E R M E N U

Pickup & curbside service from 4:00 to 8:00 PM

980-299-3754

### Starters & Salads.

Egg Salad & Crostini. 8

Burrata, Romesco & Crostini. 12

Caesar Salad for Two. 14

### Pasta.

Serves 4.

Bolognese Lasagna. 30

Rigatoni, tomato & Meatballs. 30

Bucatini, Shrimp & Pesto. 34

### Prime Rib.

12 ounces.

Served warm with fingerling potatoes, roasted mushrooms, beef jus & a butter roll\*. 25

### Family Meals.

Serves 4. Choose one side.

Chicken Piccata & Caper Sauce. 32

Roasted Pork & Mustard Aioli. 32

### Sides.

Roasted Beets & Pistachios. 8

Horseradish Fingerlings. 8

Brussels Sprouts & Cider. 8

Mashed Potatoes & Gravy. 8

Creamed Spinach. 8

Spaghetti & Tomato Sauce. 8

### Bread & Dessert.

Focaccia. 15

Apple & Brioche Bread Pudding. 12

Butter Rolls. 18

Items subject to change; current menus viewable at [www.flourshopfood.com](http://www.flourshopfood.com) and our Instagram page @Flourshopclt. Check in often for updates!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Items designated with an " \* " may increase your risk of developing food born illnesses, especially if you have certain medical conditions.

# Refrigerated Reheating Instructions:

## **Pasta:**

Preheat oven to 350 degrees. Place covered aluminum pan on a baking sheet. Cook covered for 20-25 minutes, then remove cover and bake an additional 15 minutes or until desired doneness. Let rest 5-10 minutes before cutting.

## **Prime Rib:**

Preheat oven to 325 degrees. Remove Prime Rib from aluminum pan. Place uncovered pan on baking sheet & heat fingerlings and mushrooms for 10-15 minutes. Sear Prime Rib off in an oiled sauté pan on medium-high heat no more than 2 minutes a side or until desired doneness.

## **Family Meals:**

Roast Pork and Beef: Preheat oven to 325 degrees. Place uncovered aluminum pan on baking sheet. Cook for 10-15 minutes. Let rest for 3 minutes before serving.

Piccata: Preheat oven to 325 degrees. Place uncovered aluminum pan on baking sheet. Cook for 15-20 minutes. Caper sauce should be heated on medium-low in a sauce pan for 5-7 minutes or until simmering; stir as needed.

## **Bread Pudding:**

Preheat oven to 350 degrees. Remove bread pudding from box. Lay a sheet of foil on a baking sheet and place bread pudding on top. Bake for 15-20 minutes or until desired doneness. Top with your favorite ice cream (or liquor, or both). Enjoy!

Thanks so much!!!

The Flour Shop Team