



FLOUR SHOP

local • handcrafted • food

DINNER MENU

Curbside service only from 4:00 to 8:00 PM

980-299-3754

Delivery.

We're offering delivery within the neighborhood. There is a \$5 fee associated with delivery. The fee and any gratuity goes straight to our employees.

Starters & Salads.

Egg Salad & Crostini. 8

Cheese & Charcuterie. 18

Caesar Salad for Two. 14

Pasta.

Serves 4.

Manicotti, Spinach & Ricotta. 25

Bolognese Lasagna. 30

Beef Cannelloni & Sherry Cream Sauce. 30

Rigatoni, Tomato & Meatballs. 30

Bucatini, Shrimp & Pesto. 34

Mains.

Chicken Piccata & Caper Sauce
Choice of side. 32

1/2 Fried Chicken
Choice of side. 18

10 oz Prime Rib
Served warm with roasted mushroom, jus,
and butter roll. 25

Sides.

Roasted Beets & Pistachios. 8

Crispy Brussels Sprouts & Cider. 8

Horseradish Fingerlings. 8

Mashed Potatoes & Gravy. 8

Spaghetti & Tomato Sauce. 8

Bread & Dessert.

Focaccia. 15

Butter Rolls. 18

Apple & Brioche Bread Pudding. 12

Items subject to change; current menus viewable at 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:

This item is served warm but can be reheated if necessary. 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:

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