



KEEP EACH OTHER WELL

OUR SALAD

Sustainably harvested sweet leaf lettuces, organic celery, organic carrots, toasted sesame seeds,
Atlantic Sea Farms Maine sea kelp, our homemade ginger-tamari vinaigrette

individual	9.50
bowl (serves 6-8 people)	40.00

No Boundaries Salad options - (individual / bowl)

1st veggie -	add	3.00 / 5.25	Two or more veggies -	add	4.00 / 7.25
Specialty Cheeses -	add	4.75 / 10.75	Humanely raised meats -	add	5.00 / 10.00

Veggies - organic red onions ~ Kalamata olives ~ organic mushrooms ~ oven-roasted red bell peppers
sulfate-free sundried tomatoes ~ fresh pineapple ~ Roma tomatoes ~ roasted corn ~ fresh cilantro

Specialty Cheeses - Vt. artisan goat cheese ~ Great Hill Dairy bleu cheese ~ Parmesan ~ fresh mozzarella ~ cotija

Humanely raised meats - free-range chicken ~ smoked free range Kalua pork ~ No. Country Smokehouse bacon
braised beef

OUR SIGNATURE FLATBREADS

Our dough is made daily from 100% organic wheat that is milled into white flour.

Then we add stone ground whole grain flour from Maine Grains.

One 16" flatbread is generally enough for two people.

	Lg (16")	Sm (12")
Pesto Margherita - Homemade basil & spinach pesto, fresh mozzarella, organic Roma tomatoes, whole milk mozzarella, Parmesan cheese, garlic oil, our blend of organic herbs	23.00	17.50
Street Taco - Earthen oven braised beef birria, whole milk mozzarella, roasted corn, organic Roma tomatoes, organic red onions, Cotija, fresh cilantro, chipotle aioli	29.00	20.50

FLATBREADS with our organic tomato sauce

Jay's Heart - Homemade organic tomato sauce, whole milk mozzarella, Parmesan cheese, garlic oil, our own blend of organic herbs	19.00	14.75
Pepperoni & Mushroom - All-natural, uncured pepperoni with organic mushrooms, Organic tomato sauce, whole milk mozzarella, Parmesan, garlic oil, our blend of organic herbs	24.00	18.25
Happy Valley Community Flatbread - Organic tomato sauce, organic caramelized onions, Organic mushrooms, whole milk mozzarella, Parmesan, garlic oil, our blend of organic herbs	22.00	16.25
Vegan - Organic tomato sauce, organic caramelized onions, organic mushrooms, Kalamata olives, vegan cheese, homemade garlic oil, our own blend of organic herbs	23.50	17.00

12" gluten free Hillside Lane Farm crusts available...add 5.50

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

noco- 9-18-25



THE FLATBREADS without tomato sauce

	Lg (16")	Sm (12")
Cheese & Herb – Whole milk mozzarella, Parmesan, garlic oil, our own blend of organic herbs	17.75	13.75
Our Maple Fennel Sausage – Our own homemade nitrate-free maple-fennel sausage, organic sulfate-free sundried tomatoes, organic caramelized onions, organic mushrooms, whole milk mozzarella, Parmesan, homemade garlic oil, our blend of organic herbs	26.50	18.25
Mopsy's Kalua Pie – Your choice – smoked free-range kalua pork or oven-roasted free range chicken, homemade organic mango BBQ sauce, organic red onions, fresh pineapple, Vt. Artisan goat cheese, whole milk mozzarella, Parmesan, garlic oil, our organic herbs	26.50	18.25
Coevolution – Imported Kalamata olives, fresh organic rosemary, organic red onions, Vt. Artisan goat cheese, fire-roasted sweet red peppers, whole milk mozzarella, Parmesan, homemade garlic oil, our own blend of organic herbs add maple fennel sausage 5.00 / 4.00	24.00	17.25
Chicken Bacon Ranch – Maine Family Farm oven roasted free-range chicken, North Country Smokehouse bacon, tomatoes, organic red onions, whole milk mozzarella, Parmesan, homemade garlic oil, our blend of organic herbs, our housemade Ranch dressing	27.50	19.00
12" gluten free Hillside Lane Farm crusts available...add 5.50		

NO BOUNDARIES BREADS – start with a Cheese & Herb, Jay's Heart or plain dough

~ add your choice of sauce, veggies, cheeses and meats

Sauces – organic tomato sauce ~ organic mango BBQ sauce ~ basil spinach pesto

Veggies – fire-roasted red peppers ~ organic red onions ~ sulfate-free organic sun-dried tomatoes
organic mushrooms ~ organic caramelized onions ~ Kalamata olives ~ organic rosemary
organic herbs ~ fresh pineapple ~ organic Roma tomatoes ~ roasted corn ~ fresh cilantro

Cheeses – whole milk mozzarella ~ Parmesan

Specialty Cheeses – VT. artisan goat cheese ~ Great Hill blue ~ vegan cheese ~ fresh mozzarella ~ cotija

Meats – pepperoni ~ maple fennel sausage ~ Kalua pork ~ roasted chicken ~ No. Country Smokehouse bacon
beef birria

Sauces & Veggies	add	2.50 ea / 2.00 ea
Cheeses	add	3.75 ea / 3.00 ea
Specialty Cheeses	add	4.75 ea / 3.25 EA
Humanely raised meats	add	5.00 ea / 4.00 ea

No Boundaries breads begin with garlic oil and ends with our blend of fresh organic herbs
12" gluten free flatbreads available ...add 5.50

Join us for our weekly "Community Bakes: Pizza with Purpose" when we donate a portion of each flatbread sold to a local, non-profit organization. Ask about upcoming Community Bakes or for an application for your group!

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DESSERTS served with your choice of all-natural Walpole Creamery ice cream

Cinnamon Apple Crisp – Local MacIntosh apples baked with cider, maple syrup and cinnamon, topped with a maple oat streusel crisp topping. Warmed in our wood fired oven, served with vanilla ice cream. (crisp w/o ice cream is gluten free & vegan) 9.50

Barbara's Homemade Brownie Sundae – Warmed in our wood-fired oven and served with all-natural ice cream, warm homemade chocolate sauce and our whipped cream sweetened with maple syrup. (plain brownie available gluten free & vegan) 9.50

Old Village Bakery Chocolate Chip Banana Bread – warmed in our wood-fired oven, served with all-natural ice cream, warm homemade chocolate sauce and our own whipped cream sweetened with maple syrup 9.50

Scoop of Ice Cream – Walpole Creamery all-natural Tahitian vanilla, Dutch chocolate or vegan sorbet 4.50

K&M Root Beer Float – Root Beer, made by Woodstock Inn Brewery, and all-natural vanilla ice cream 8.00

BEVERAGES FOR EVERYONE

Homemade Maple Lemonade On the rocks or hot	3.25	San Pellegrino Sparking Water ½ L	4.00
Local Apple Cider (served cold)	4.50	Hatchland Farm Milk Regular or Chocolate Milk	3.00
Hot Mulled Apple Cider	6.00	Freshly Brewed White Heron Iced Tea	2.75
Boylan Fountain Soda Cola, Diet Cola, Ginger Ale, Lemon Lime	3.00	Our Own Sweet Tea	3.25
Maine Root Fountain Soda Ginger Brew, Tonic	3.50	White Heron Organic Tea Portsmouth, NH Green, English Breakfast, Chamomile Lavender, Apple Berry Ginger	3.50
Organic Apple Juice	3.25	Frontside Coffee No. Conway Regular & Decaf	3.75

Flatbread Company @Home is now available to take with you ~ Our Vinaigrette, Sauce, Dough, Bloody Mary Mix

We add a 2% kitchen appreciation fee to the food on each check
100% of this fee will be split between our entire Heart of House team

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