

OUR ORGANIC SALAD

INDIVIDUAL 10.50 / BOWL (SERVES 6-8 PEOPLE) 52

Local, sustainably harvested sweet leaf lettuces, celery, carrots, toasted sesame seeds, Atlantic Sea Farms Maine sea kelp, and our housemade ginger-tamari vinaigrette.

CUSTOMIZE YOUR SALAD INDIVIDUAL / BOWL

VEGGIES 1.75 / 4.75

Fire-Roasted Red Peppers • Red Onions • Sulfate-Free Sun-Dried Tomatoes • Mushrooms • Maine Fingerling Potatoes • Kalamata Olives • Fresh Pineapple • Baby Spinach • Roasted Sweet Corn • Organic Roma Tomatoes • Jalapeños

SPECIALTY CHEESES 4.75 / 10.75

Sunset Acres Goat Cheese • Great Hill Dairy Blue Cheese • Copper Kettle Parmesan • Fresh Mozzarella

HUMANELY RAISED MEATS 5 / 10

Oven Roasted Chicken • Smoked Kalua Pork • North Country Smokehouse Bacon • Beef Birria

ENTREE SALADS

CHICKEN BACON RANCH 21

North Country Smokehouse bacon, roasted Maine Family Farms free-range chicken on a bed of sweet leaf lettuces, Maine tomatoes, red onion, and our housemade ranch dressing.

AROOSTOOK FIRE ROASTED POTATO + GREENS 18

Warm fire-roasted Maine fingerling potatoes, shaved Copper Kettle Parmesan, scallions, and fire-roasted red onions on a bed of sweet leaf lettuces with dill crème fraîche and our ginger-tamari vinaigrette.

Add North Country Smokehouse bacon - 5

Add local hardboiled egg - 3



BEVERAGES FOR EVERYONE

FRESH SQUEEZED MAPLE LEMONADE 3.75

Served iced or hot

BOYLAN CRAFT FOUNTAIN SODAS 3.50

Cola, Diet Cola, Lemon Lime, Root Beer, Ginger Ale

BOYLAN CRAFT BOTTLED SODAS 4

Shirley Temple, Orange, Birch Beer

ORGANIC APPLE JUICE 3.25

MAINELOVE SPARKLING WATER (16 OZ CAN) 4

HATCHLAND FARMS MILK 3

Regular or Chocolate Milk

FRESHLY BREWED ICED TEA 3.25

OUR OWN SWEET TEA 3.75

ARNOLD PALMER 4.25

1/2 iced tea 1/2 lemonade

HOME GROWN HERB AND TEA - PORTLAND, ME 3.50

- Organic Teas: Gunpowder green, Earl Grey, English Breakfast

- Organic Herbal: Simply Minty, Lemon Squeezer, Seasonal Blend

RWANDA BEAN COFFEE - PORTLAND, ME 3.75

Regular & Decaf



Community Bakes: PIZZA WITH PURPOSE

Join us every Tuesday night when we donate a portion of each flatbread sold to a local non-profit organization.

Apply online to be part of an upcoming Community Bake! →



OUR FLATBREADS

LG 16" / SM 12"

One 16" flatbread is generally enough for two people

12" GLUTEN-FREE HILLSIDE LANE FARM CRUST AVAILABLE - ADD 5.50

♥ **JAY'S HEART** 21 / 16.50

Organic tomato sauce, whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.

♥ **PEPPERONI AND MUSHROOM** 27 / 20.50

All-natural uncured pepperoni with mushrooms, organic tomato sauce, whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.

OUR MAPLE FENNEL SAUSAGE 29 / 20

Housemade nitrate-free maple fennel sausage, sulfate-free sun-dried tomatoes, caramelized onions, mushrooms, all-natural whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.

COEVOLUTION 26.50 / 19

Kalamata olives, fresh cut rosemary, red onions, Sunset Acres goat cheese, fire-roasted sweet red peppers, all-natural whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.
Add maple fennel sausage - 5 / 4

♥ **MOPSY'S KALUA PORK** 30 / 21

Smoked free-range Kalua pork, housemade mango BBQ sauce, red onions, fresh pineapple, local artisan goat cheese, all-natural whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.
Oven-roasted free-range chicken also available.

CHEESE AND HERB 19.50 / 15.50

Whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.

CHICKEN BACON RANCH 30.50 / 21.50

Maine Family Farm oven-roasted free-range chicken, North Country Smokehouse bacon, tomatoes, red onions, whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, our blend of organic herbs, and housemade ranch dressing.

VEGAN 25 / 18

Organic tomato sauce, organic caramelized onions, organic mushrooms, Kalamata olives, vegan cheese, housemade garlic oil, and our blend of organic herbs.

♥ **CASCO BAY COMMUNITY FLATBREAD** 25 / 17.75

Organic tomato sauce, organic caramelized onions, organic mushrooms, whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.



Seasonal FLATBREADS

PESTO MARGHERITA 26 / 18.25

Housemade basil & spinach pesto, fresh mozzarella, organic Roma tomatoes, whole milk mozzarella, Copper Kettle Parmesan, housemade garlic oil, and our blend of organic herbs.

♥ **STREET TACO** 31 / 21.75

Clay oven slow-braised beef birria, whole milk mozzarella, roasted sweet corn, organic Roma tomatoes, organic red onions, Cotija, fresh cilantro, chipotle aioli, housemade garlic oil, and our blend of organic herbs.
Add jalapeños - 2.50 / 2

<p>SIDES \$2 EACH · 3 FOR \$5</p>	<p><i>Pleased to serve you our signature recipes with premium ingredients</i></p>
<p>ORGANIC TOMATO SAUCE · MANGO BBQ SAUCE · BASIL + SPINACH PESTO GINGER-TAMARI VINAIGRETTE · BUTTERMILK RANCH · HABANERO HOT SAUCE CHIPOTLE AIOLI · DILL CRÈME FRAICHE · GRATED COPPER KETTLE PARMESAN</p>	

From Grain to Flatbread



We start with organic wheat, milled into white flour, then blend in stone-ground whole grain flour from Maine Grains.



Our dough is slow-fermented overnight for rich flavor and a perfect crust & crumb.



Hand-stretched and baked in our wood-fired stone hearth ovens.



Crafted with care. Shared with community. Enjoyed together.

BUILD YOUR OWN FLATBREAD

Start with our organic, hand tossed dough brushed with housemade garlic oil then add your sauce and toppings!

BASE PRICE

LG 14.75 / SM 11.50

12" GLUTEN-FREE CRUST AVAILABLE FROM HILLSIDE LANE FARM - ADD 5.50

One 16" flatbread is generally enough for two people →

SAUCES AND TOPPINGS

SAUCES

Our Tomato Sauce • Mango BBQ Sauce • Housemade Basil & Spinach Pesto • Chipotle Aioli

LG 16" / SM 12"

2.50 / 2

VEGGIES

Fire-Roasted Red Peppers • Red Onions • Sulfate-Free Sun-Dried Tomatoes • Mushrooms • Caramelized Onions • Maine Fingerling Potatoes • Kalamata Olives • Fresh Cut Rosemary • Our Herb Mix • Fresh Pineapple • Baby Spinach • Roasted Sweet Corn • Organic Roma Tomatoes • Fresh Cilantro • Jalapeños

2.50 / 2

CHEESE

Whole Milk Mozzarella

3.75 / 3

SPECIALTY CHEESES

Sunset Acres Goat Cheese • Great Hill Dairy Blue Cheese • Vegan Cheese • Copper Kettle Parmesan • Fresh Mozzarella • Cotija

4.75 / 3.25

MEATS

Pepperoni • Maple Fennel Sausage • Smoked Kalua Pork • Oven Roasted Chicken • North Country Smokehouse Bacon • Beef Birria

5 / 4

DESSERTS

ESPRESSO CHEESECAKE IN A JAR 9

Housemade with a chocolate crumble crust and topped with our maple sweetened whip cream and chocolate drizzle. Made with decaf espresso.

Want it to-go? Add \$5 for the cute jar to take it home in.

STRAWBERRY RHUBARB CRISP 10

Strawberry & rhubarb fruit with a hint of elderflower syrup and our maple oat streusel crisp topping. Warmed in our wood-fired oven and served with all-natural vanilla ice cream.

Gluten free. Order without ice cream to make it vegan.

HOMEMADE BROWNIE SUNDAE 10.50

Made with free-range eggs, fair trade chocolate and toasted brown butter. Warmed in our oven and served with Annabelle's all-natural vanilla ice cream, housemade chocolate sauce and our whipped cream sweetened with maple syrup. *Gluten free.*

MOMMA SANTOS'S CHOCOLATE CHIP BANANA BREAD 10.50

Warmed in our wood-fired oven and served with Annabelle's all-natural ice cream, warm housemade chocolate sauce and our whipped cream sweetened with maple syrup.

ICE CREAM 3 / 5.75

Single or double scoop of Annabelle's all-natural Tahitian vanilla or Dutch chocolate.

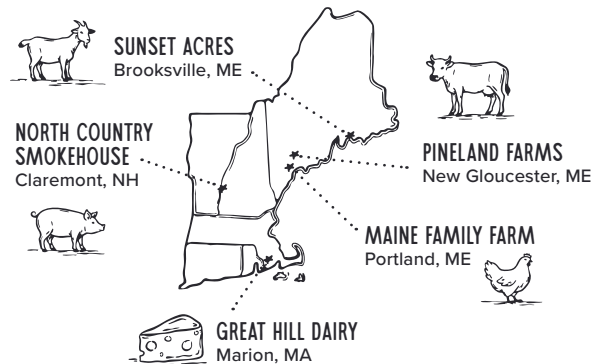
BOYLAN BOTTLING FLOAT 8

Boylan craft soda (Root Beer, Orange, Lemon-Lime) with Annabelle's all-natural vanilla ice cream.



KEEP EACH OTHER
= well =

We're proud to source from local farms and producers across New England — here are just a few. Ask your server about the many more.



FLATBREAD COMPANY @HOME IS NOW AVAILABLE TO TAKE WITH YOU - OUR VINAIGRETTE. SAUCE. DOUGH. AND BLOODY MARY MIX

WE AUTOMATICALLY ADD 20% GRATUITY TO PARTIES OF 10 OR MORE

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