# Est 2024





#### The STARTERS

SHISHITO PEPPERS \$10 lime aioli and crispy garlic

#### **WARM BAVARIAN PRETZEL \$12**

f&h cheese sauce

**DEVILED EGGS \$10** applewood bacon, comichon, sriracha aioli

**GF** FLOCK AND HERD FRIES \$10 f&h cheese sauce, scallion, applewood bacon

**ROASTED GOLDEN BEETS \$10** whipped ricotta, pistachio, local honey

**CRISPY BRUSSEL SPROUTS \$12** caesar dressing, pecorino romano

#### SHRIMP FRIED RICE \$14

crispy pork belly, wild shrimp, hoisin sauce

**CHICKEN WINGS \$15** choice of sauce: spicy buffalo, honey sriracha, house made dry rub

**CRISPY CALAMARI \$14** cherry peppers, chipotle aioli

GF PORK BELLY BURNT ENDS \$14 crunchy, sweet chili sauce, crispy garlic, scallions

# Go GREEN

GF HOUSE SALAD \$10 field greens, cucumbers, tomato, balsamic vinaigrette

CAESAR SALAD \$12 chopped romaine, house made caesar, pecorino, garlic croutons

GF WEDGE SALAD \$13 heart of romaine, blue cheese, bacon, tomato, avocado, egg, sherry

add: seared chicken 8, beef patty\* 8, shrimp 9, salmon 12, steak \$18

#### SIDES & Such

ranch coleslaw \$5

roasted asparagus \$6

house made fries \$5 choice of sauce: chipotle aioli, spicy ketchup

mac n cheese \$6

smashed potatoes \$5

# BURGERS & HANDHELD

our herds are certified angus beef & our flocks are no antibiotics ever (nae) served with f&h house made fries or house side salad

**HERD BURGER\* \$15** lettuce, tomato

HERD DOUBLE SMASH BURGER\* \$16 american cheese, caramelized onions, herd sauce

SWISS SHROOM BURGER\* \$16 swiss cheese, shiitake mushrooms, caramelized onions, blue cheese

**VEGGIE BURGER \$15** aged cheddar, tomato and onion jam, arugula

**CALIFORNIA CHICKEN SANDWICH \$15** grilled chicken, avocado, lettuce, tomato, bacon, chipotle aioli

FLOCK FRIED CHICKEN SANDWICH \$16 nae chicken breast, ranch slaw, pickles, chipotle aioli

FLOCK BUFFALO CHICKEN SANDWICH \$17 nae chicken breast, buffalo sauce, blue cheese, pickled carrots

PHILLY CHEESESTEAK\* \$18 shaved ribeye, caramelized onion, shiitake mushrooms, f&h cheese sauce

PORK BELLY BANH MI \$17 crispy pork belly, pickled carrots, cucumbers, scallion, sriracha aioli

#### STANDARD FLAVOR TOPPERS

lettuce, tomato, red onion, pickles, mayo, ketchup, sriracha aioli, herd sauce

#### **GOURMET ADD-ONS**

\$1 american cheese, cheddar, blue cheese, swiss, caramelized onions, jalapeño, shiitake mushrooms, gluten free bun \$2 avocado, fried egg, bacon, pork belly

## **SIGNATURE** Plates

## MAC 'N' CHEESE \$16

pipette pasta, house made cheese sauce add: seared chicken 8, beef patty 9, shrimp 12

FISH 'N' CHIPS \$26 beer battered cod, house made fries, ranch slaw, tartar sauce

NORTH ATLANTIC SALMON \$28 pan seared salmon, asparagus, smashed potatoes, lemon butter sauce

#### FLOCK FRIED CHICKEN \$29

nae breast, crispy brussels, smashed potatoes, chipotle aioli

STEAK FRITES\* \$35 8oz hanger steak, asparagus, house made fries

# LITTLE Bites Menu

\$12 (items include fruit, veggie sticks, and chef's cookie)

FLOCK BITES

chicken tenders with fries

PASTA

marinara sauce or butter

MAC N' CHEESE

grilled chicken with fries

**40z HERD BURGER** 

**GRILLED FLOCKS** 

with fries

 $^*\text{Consuming}$  raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. This item may be cooked to order.

Please be advised that food prepared here may contain or come in contact with: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME. Before placing your order, please inform your server if a person in your party has a food allergy.

20% Gratuity may be added to parties of 6 or more.







mike beers executive chef jonathan montez chef de cuisine luis rivas sous chef