



# FARE

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## Dinner

### Smalls

<b>Octopus</b>	roasted fingerlings, red onion, tomato, olives, arugula, fava spread (GF) (DF)	23
<b>Crispy Tuna Roll</b>	avocado, pickled ginger, tamari vinaigrette	14
<b>Crispy Calamari</b>	served with marinara	15
<b>Oysters on the Half Shell</b>	daily selection	15
<b>Tuna Tartare</b>	crushed avocado & cucumber, tamari marinade, topped with lime- sour cream (GF)	14
<b>Pikilia of Spreads</b>	melitzanosalata, tirokafteri, tzatziki, hummus, dolmades, served with pita	15
<b>Fare Chips</b>	fried zucchini and eggplant chips with tzatziki (V)	15
<b>Hand Cut House Fries</b>		8
<b>Hand Cut Truffle Fries</b>	truffle oil, parmesan cheese, chipotle aioli	11

### Flatbreads

<b>Farmhouse</b>	bacon, monterrey jack, Granny Smith apple, topped with grade A maple syrup	13
<b>Mushroom</b>	tzatziki, spinach, black truffle vinaigrette, parmesan	13
<b>Mediterranean</b>	spinach, artichoke, olives, roasted peppers, feta, pickled onion, balsamic reduction	13

### Salads

<b>Watermelon</b>	arugula, pickled red onion, crumbled feta, roasted cashew, ginger-lime dressing, balsamic reduction (V)	15
<b>Fare Mixed Greens</b>	house salad, pepitas, carrots, raisins, miso dressing (V+)	10
<b>Caesar</b>	brioche croutons, parmesan tuile (V)	10
<b>Beet</b>	marinated red beets, arugula, almonds, pickled onion, truffled goat cheese spread, grapefruit (V)	12
<b>Greek</b>	tomato, cucumber, feta, kalamata olives, red onion, pepperoncini peppers (V)	12

### Mains

<b>Salmon</b>	red wine bordelaise, and choice of two sides	27
<b>Avocado Crab Cakes</b>	topped with sweet chili sauce, and choice of two sides (DF)	33
	<i>* Award Winning Taste of Fairmount Best Entrée 2019 *</i>	
<b>Chicken Breast</b>	topped with bordelaise sauce, and choice of two sides	25
<b>Flank Steak</b>	topped with chimichurri, and choice of two sides (DF, GF)	27
<b>Seafood Pasta</b>	linguini, shrimp, crab, scallops, calamari, clams, mussels, white wine sauce	34
<b>Mussels and Clams</b>	crabmeat, cured meat, onion, cherry tomatoes, white wine, grilled bread	26
<b>Cheese Burger</b>	10 oz., challah bun, cheddar, mushrooms, pastrami, lettuce, tomato, onion, fries	20
<b>Fish Tacos</b>	topped with citrus slaw, salsa verde, chipotle mayo, and choice of two sides (GF)	23
<b>Vegetarian Ravioli</b>	white bean basil ravioli, roasted cashew, tomato spinach pesto (V+)	25
<b>Breaded Shrimp</b>	10 fried shrimp, fries, cocktail sauce	22

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**Chicken Souvlaki** 3 grilled skewers, fries, pita, tzatziki 26

## **Whole Fish**

**Branzino** Greek sea bass (lavraki), ladolemono, capers, and choice of two sides (DF, GF) 34

**Tsipoura** Greek dorade, ladolemono, capers, and choice of two sides (DF, GF) 34

## **Sides**

**Spinach** sautéed with garlic (V+) 6

**Asparagus** a la plancha (V+) 7

**Red Beets** balsamic vinegar, fresh garlic, olive oil (V+) 6

**Oven Roasted Potatoes** cooked with oregano, Dijon mustard (V+) 6

**Brown Rice** (V+) 4

**Corn** with butter (V) 4

## **KIDS MENU**

**Chicken Fingers w/fries 10**

**2 Sliders w/fries 10**

**Mac n Cheese 6**

**Buttered Pasta 6**

**Flatbread Pizza 5**

The Fare Family would like to thank all the Friends of Fare, in particular the local Fairmount Community, for the overwhelming support and generosity given over the past several months during these difficult times.

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# FARE

## Cocktails

### FARE Classics

<b>Really Dirty Martini</b> Stateside Vodka or Bombay Gin, seasoned olive juice	13
<b>Really Clean Martini</b> Smirnoff Citron, white grape juice, strawberry garnish	13
<b>Water of Life</b> house infused pineapple rum, basil, coconut water, fresh lime	13
<b>Farmer's Tonic</b> house infused cucumber gin, fresh lime, cracked pepper, sparkling water	13
<b>Butcher's Old Fashioned</b> house infused bacon bourbon, maple syrup, bitters, orange, cherry	14.5
<b>Sazerac</b> Jim Beam Rye, brandy, bitter	14.5
<i>Try it with award winning Whistlepig Rye</i>	20
<b>Fare Fig Mule</b> Figenza (mediterranean fig vodka), lime, ginger beer (copper mug)	14

### Featured Drinks

<b>Backyard Tire Swing</b> pinot grigio, basil infused vermouth, orange liquor, sparkling wine, lemon syrup, strawberries	14
<b>Flower Girl</b> rose, Stateside Vodka, hibiscus tea, simple syrup, sparkling wine, raspberries, mint	14
<b>Pink Moon</b> Malibu Watermelon Rum, watermelon liqueur, mint, lime, simple syrup, club soda, watermelon	14
<b>Needle in the Hay</b> Espolon Blanco, Aperol, rosemary syrup, sweet and sour mix, agave syrup, orange juice, grapefruit	14
<b>Satellite</b> Bluecoat Gin, orgeat syrup, pineapple juice, lemon juice, Luxardo cherry liqueur	14

(GF)=gluten free, (L)=local, (O)=organic

### Gluten Free, Ciders, Seltzers

Jack's Hard Cider, PA (L)	12oz 6.5
Virtue Cider Rose, MI	12oz 6.5
Blake's Beard Bender Dry Hard Cider, MI (GF)	12oz 6.5
Bud Light Seltzer,(mango- black cherry)MO (GF)	12oz 6.5
Cacti Agave Spiked Seltzer (pineapple-lime-strawberry) MO (GF)	12oz 6
White Claw Spiked Seltzer (tangerine-lemon-watermelon-mango) (ruby grapefruit-raspberry-lime-black cherry) Bucket of 4	12oz 6 20

### Light Beers, Lagers, Pilsners

Kenwood Light Lager, PA (L)	12oz 5
Slyfox Pikeland Pilsner, PA (L)	12oz 6.5
Stella Artois, Belgium	12 oz 6.5
Corona, Mexico	12 oz 6.5
Mythos Pilsner, Greece	11.2oz 7
Fix Greek Lager, Greece	11.2oz 7
Krombacher Pils, Germany	16.9oz 8
Troegs Sunshine Pilsner, PA	12oz 6.5
Medalla Light, PR	12oz 5.5

### Porters and Stouts

Guinness Stout, Ireland	14.9oz 8
Murphy's Stout, Ireland	14.9oz

### Belgian Style

Palm Amber Ale, Belgium	12oz 6.5
Chimay White, Belgium	11.2oz 9
Chimay Red, Belgium	11.2oz 10
Victory Golden Monkey Tripel, PA (L)	12oz 6.5
Victory Sour Monkey, PA (L)	12oz 7

### Pale Ales and IPAs

Sierra Nevada Pale Ale, CA	12oz 6.5
Stone IPA, CA	12oz 6.5
Dogfish Head 90 Minute IPA, DE (L)	12oz 7.5
Deschutes Fresh Squeezed IPA, OR	12oz 7
Omission IPA, OR (GF)	12oz 7
Victory Cloud Walker IPA, PA (L)	12oz 7
Yards IPA, PA (L)	12oz 6
Yards Philthy Unfiltered Hazy IPA, PA (L)	12oz 6.5

### Wheat Beer

Abita Purple Haze, Raspberry Wheat, LA	12oz 6
Franziskaner Weissbier, Germany	16.9oz 9
Allagash White, ME	12oz 6.5
Hoegaarden Witbier, Belgium	11.2oz 6.5
Blue Moon Belgian White, CO	12oz 6

# FARE

## FALL PUMPKIN BEERS

Devils Backbone  
Munchen on Pumpkin Lager  
5.5

Brooklyn  
Post Road Pumpkin Ale  
5.5

Bluepoint  
Mother Pumpkin Ale  
5

Evil Genius  
Chocolate Pumpkin Porter  
5

Sam Adams  
Jack O Pumpkin Ale  
5.5

Evolution  
Jacques Au Lantern Belgian Style  
Pumpkin Ale  
5.5

Saranac  
Pumpkin Ale  
5

Bucket of 4  
Bartenders Choice  
18

# FARE

## Wine

### Wines by the Glass

#### White

Alto Vento, Pinot Grigio, Italy, 2018 **12/48**  
Condes de Albarei Albarino, Spain, 2018 **13/52**  
Ventana Vinyards, Chardonnay, California, 2018 **13/52**  
Jovly Vouvray Chenin Blanc, France, 2017 **12/48**  
Sol Real, Vinho Verde White, Portugal, 2020 **12/48**  
Ranga Ranga Sauvignon Blanc, New Zealand, 2018 **12/48**  
Notios, White Blend, Greece 2018 **14/56**  
Louis Guntrum Royal Blue, Riesling, Germany **12/48**  
Zoe, White Blend, Greece 2020 **13/52**

#### Sparkling Wines

Marquis de la Tour, Brut, France **12/48**  
Acinum, Prosecco, Italy **12/48**

#### Red

Borsao, Garnacha, Spain, 2017 **12/48**  
Kenwood, Zinfandel, California, 2015 **12/48**  
Sean Minor, Pinot Noir, California, 2018 **13/52**  
Campellares, Tempranillo, Rioja, Spain, 2017 **12/48**  
Liberty School, Cabernet Sauvignon, California, 2017 **13/52**  
High Note, Malbec, Argentina, 2017 **12/48**  
Notios, Agiorgitiko and Syrah, Greece, 2018 **14/56**  
Saint George, Agiorgitiko, Greece, 2018 **14/56**

#### Roses

Sol Real, Vinho Verde Rose **12/48**  
Conde de Subirats Cava Rose, Spain **12/48**

### Wine by the Bottle

#### White

Atlantis, Assyrtiko Blend, Greece, 2018 **68**  
*Citrus notes, smooth acidity, good body*  
Kouros, Assyrtiko Blend, Greece, 2018 **48**  
*Crisp acidity and minerality*  
Ostatu, Rioja Blanco, Spain, 2017 **54**  
*Bright lemon and mineral aromas with lush fruit*  
Trimbach, Pinot Blanc, France, 2015 **70**  
*Smooth, rich, white flower and apricot notes*  
St Supery, Sauvignon Blanc, California, 2018 **56**  
*Pink grapefruit and lime flavors*  
Hubert Brochard Sancerre, Sauvignon Blanc, France, 2017 **54**  
*Crisp citrus fruit, ripe apple*  
Cross Barn, Chardonnay, Sonoma Coast 2017 **60**  
*Stone Fruits, lemon zest, juicy hints of gala apple, nectarine and apricot with a mineral finish*  
Chalk Hill Estate Chardonnay 2017 **66**  
*Rich, creamy, notes of orange blossoms, peaches, and toasted almonds*

## Red

- The Four Graces Pinot Noir, Willamette, Oregon, 2017 **62**  
*Red raspberries, strawberries, hint of cocoa, earthy, silky smooth tannins*
- Ricossa Barbera D'asti Superior, Piedmont, Italy, 2016 **52**  
*Dry, medium bodied, smooth tannins with lively acidity*
- Felino, Malbec, Argentina, 2017 **64**  
*Fresh black fruits and prunes*
- Beronia, Rioja, Spain, 2016 **64**  
*Smooth, round wine with subtle vanilla aromas*
- Haut de Buisson. Cotes du Rhone, France, 2017 **56**  
*Rich red fruits, soft spices*
- San Felice, Chianti, Italy, 2016 **62**  
*Bouquet of sweet and sour cherries, saddle leather, herbs and spice, light, fruity and fresh*
- Vina Robles, Red Blend, California, 2017 **48**  
*Dark stone fruit, soft tannins*
- Heritage, Pinot Noir, Washington, 2017 **54**  
*Red and black fruited with notes of plum, raspberry, and candied violets*
- Quivira Vineyards Zinfandel, Sonoma, 2016 **62**  
*Blackberries, raspberries, pie cherries, plush tannins*
- Bruni Poggio d'Elsa Rosso, Cabernet Sauvignon and Sangiovese, Italy, 2018 **60**  
*Fruity nose of cranberries with hints of vanilla and spices*
- Les Carreles Bordeaux Rouge, Bordeaux Blend, France, 2019 **52**  
*Black fruits with mild tannins*
- Mongrana Toscana, Sangiovese Blend, Italy, 2015 **100**  
*Fresh and clean wine with dried cherry and citrus fruit*
- Chappellet, Bordeaux Blend, California, 2017 **108**  
*Lush, layered flavors of ripe plum, vanilla, roasted coffee*

# Whiskey List

## Scotch Whiskey

Johnnie Walker Blended Scotch Whiskey Red/Black/Blue	10/12/50
Haig Club Single Grain Scotch	11
Chivas Regal 12 yr. Blended Scotch Whiskey	12
Laphroaig 10 yr. Islay Single Malt Scotch Whiskey	13
Glenfiddich 12 yr. Single Malt Scotch Whiskey/aged 15 years	15/18
Dewars White Label Blended Scotch Whiskey	10
Monkey Shoulder Blended Malt Scotch	13
Glenlivet 12 yr. Single Malt Scotch Whiskey	14
Macallan 12 yr. Highland Single Malt Scotch Whiskey	15
Dalmore 15 yr. Single Malt Scotch Whiskey	24
Balvenie Caribbean Cask 12 yr. Single Malt/aged 14 yr.	16/18
Glenmorangie Highland Single Malt Scotch	22
Oban West Highland Single Malt Scotch Whiskey	24
Oban Distillers Edition Highland Single Malt Scotch Whiskey	40

## Rye Whiskey

Jim Beam Rye	9
Old Overholt Rye	9
Rittenhouse Rye	12
Bulleit Rye	12
High West Double Rye, Park City, UT	13
Templeton Rye	14
Knob Creek Rye	15
Masterson's 10 yr. Rye	22
Dad's Hat Rye (L)	15
Dad's Hat Rye, aged in Vermouth Barrels (L)	17
Whistlepig Rye, Voted Best Rye Whiskey in America	20
Whistlepig 15 yr. Rye	40

## Bourbon Whiskey

Kinsey Aged Bourbon, (L)	9
Calumet Bourbon	9
Jim Beam Kentucky Straight Bourbon Whiskey	9
Jim Beam 12 yr. Kentucky Bourbon	11
Jim Beam Single Barrel Kentucky Bourbon	11
Jack Daniels Tennessee Sour Mash Whiskey	9
Bulleit Kentucky Straight Bourbon Whiskey	10
Jefferson Very Small Batch Kentucky Straight Bourbon Whiskey	12
Makers Mark Kentucky Straight Bourbon Whiskey	13
1792 Ridgemont Reserve Kentucky Straight Bourbon Whiskey	12
Knob Creek 9 Year Small Batch 100 Proof Bourbon	12
Woodford Reserve Kentucky Straight Bourbon Whiskey	13
Basil Hayden Kentucky Straight Bourbon Whiskey	14
Eagle Rare 10 Year Kentucky Straight Bourbon Whiskey	13
Lexington Kentucky Bourbon Whiskey	14
Yellowstone Select Kentucky Straight Bourbon Whiskey	25
Blantons Single Barrel Bourbon Whiskey	23
Bookers small batch, unfiltered Bourbon	15
4 Roses 2013 Small Batch Release	28

## Other Whiskeys and Blends

Jameson Irish Whiskey	9
Jack Daniels Honey	10
Jack Daniels Unaged Tennessee Rye	10
XXX Philly Shine Corn Whiskey (L)	9
Deaths Door White Whiskey	10
Bushmills Irish Whiskey	10
Sextons Irish Whiskey	12
Tullamore Dew Irish Whiskey	11
Crown Royal Blended Canadian Whiskey	12
Seagram's 7 Crown	7
Seagram's VO	8
Canadian Club	9
Cutty Sark Blended Scotch Whiskey	9
Southern Comfort	9
Suntory Whiskey Toki	12



# FARE

## Happy Hour

Monday-Friday 4:30-7pm

### Cocktails

7.5

#### Mango Paloma

Tequila, triple sec, mango juice, grapefruit juice,  
club soda

#### Farmer's Tonic

House infused Cucumber Gin, fresh lime, cracked  
pepper, sparkling water

#### Forbidden Romance

Vodka, St. Germaine, lime, sparkling wine

#### Fare Colada

Rum, coconut water, fresh lime, pineapple juice

#### Fairmount Sunset

Vodka, guava, lime, club soda

### Select Bottled Beer

4.5

Bud Light Black Cherry or Mango Seltzer

Abita Purple Haze	Stella Artois
Murphy's Stout	Palm Amber Ale
Sierra Nevada	Omission IPA
Kenwood Lite	

**All draught beers \$5.5**

### Bar Bites

#### Farmhouse Flatbread 7

Bacon, Sharp Cheddar, Granny Smith  
Apples

#### Mushroom Flatbread 7

Tzatziki, Black Truffle vinaigrette,  
Parmesan

#### Sliders (2) 8.5

Cheddar, chipotle aioli

#### Mozzarella Sticks 7

Marinara

#### Fish Tacos (2) 8.5

Citrus slaw, salsa verde, chipotle aioli

#### Fare Mixed Greens 6.5

Miso Dressing

#### Chicken Souvlaki 10

Tzatziki and grilled pita

#### House Fries 4

#### Truffle Fries 6

Truffle oil, Parmesan, chipotle aioli

#### Oysters 2 each

#### Breaded Shrimp 7

5 shrimp. cocktail sauce

### House Wine

5.5

Chardonnay

Pinot Grigio

Rose

Cabernet Sauvignon

Merlot



**\$25 Selected Wine Bottles  
Sunday-Thursday**

**Kenwood Yulupa, Pinot Noir, California**

*Moderate body and tannins in a cranberry, baking spice and faint herbal palate*

**Vina Jaraba Cosecha, Tempranillo Blend, Spain**

*Bouquet of raspberries, cherries, clove like spice tones*

**Oak Grove, Rose, California**

*Crisp and refreshing with flavors of strawberries and raspberries*

**Canyon Oaks, Chardonnay, California**

*Well balanced, slightly oakey, with hints of vanilla, apple and pear*

**Silvergate, Sauvignon Blanc, California**

*Crisp with lush green apple and green pear*

**Montefresco, Pinot Grigio, Italy**

*Super crisp with hints of tangerine and pear*

**Chic Barcelona, Brut, Spain**

*Citrus, lime and green apple aromas; with white fruit notes and refreshing acidity*



# FARE

## Brunch

### Smalls

<b>Crispy Calamari</b> served with marinara	15
<b>Mushroom Flatbread</b> tzatziki, spinach, black truffle vinaigrette, parmesan	13
<b>Hand Cut House Fries</b>	8
<b>Hand Cut Truffle Fries</b> truffle oil, parmesan cheese, chipotle aioli	11
<b>Hummus Platter</b> with dolmades, veggies, pita	15

### Salads

<b>Fare Mixed Greens</b> fresh vegetables, pepitas, currants, miso dressing (GF)	10
<b>Greek</b> tomato, cucumber, feta, kalamata olives, red onion (V)	12
<b>Caesar</b> brioche croutons, parmesan tuile (V)	10

### Savory and Sweets

<b>Good Morning Burger</b> 10oz grass fed beef burger topped with sharp cheddar, bacon, fried egg served on a challah bun w/side salad.	18
<b>Avocado Toast</b> two eggs any style, bacon, cranberry walnut multigrain, and choice of salad or potatoes	15
<b>Veggie Omelet</b> spinach, tomato, feta cheese, toast, choice of salad or potatoes (GF)	14
<b>Meat Omelet</b> bacon, red peppers, cheddar, toast, choice of salad or potatoes (GF)	14
<b>Fish Tacos</b> topped with citrus slaw, chipotle mayo served with black beans & brown rice (GF)	14
<b>Eggs Any Style</b> two eggs, potatoes, choice of meat and toast (GF)	12.5
<b>Grilled Chicken Caesar Wrap</b> with fries	14
<b>French Toast</b> fresh berries, blueberry cream cheese, blueberry syrup, whipped cream	15
<b>Pancakes</b> buttermilk pancakes, powdered sugar, whipped cream	14
<b>Eggs Benedict</b> two poached eggs, hollandaise, potato pancake, choice of salad or potatoes With nova salmon or country ham add \$3	15

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20% gratuity will be added to parties of 6 or more.

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## Sides

<b>Toast</b>	multigrain, white or gluten free	1.5
<b>Meat</b>	pork sausage links, pork bacon, turkey bacon, or ham	4
<b>Potatoes</b>	peppers and onion	4
<b>Silver Dollar Pancakes</b>		5

## **Brunch Cocktails**

<b>Fare Bloody Mary</b>	<b>10</b>	<b>Manmosa</b>	<b>12.5</b>
w/ spicy maple bacon		Stoli O, wheat beer, splash OJ	
<b>Mimosa</b>	<b>9</b>	<b>Aperol Spritz</b>	<b>12</b>
Orange, pineapple, pear, guava,		Aperol, sparkling wine, club soda	
Mango, grapefruit, cranberry		<b>Blossom Bellini</b>	<b>12</b>
<b>Bottle Stanford Brut (just add juice)</b>	<b>28</b>	Peach-Orange Blossom Ketel One, lemon,	
		mango, sparkling wine,	

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## Desserts

<b>Chocolate Lava Cake</b>	<b>9.5</b>
<i>Vanilla ice cream</i>	
<b>Baklava</b>	<b>8.5</b>
<i>Layered phyllo with almonds and walnuts in a honey syrup</i>	
<b>Cheesecake</b>	<b>8</b>
<b>Chocolate Brownie</b>	<b>9</b>
<i>Vanilla ice cream</i>	
<b>Pie du Jour</b>	<b>9</b>
<i>Vanilla ice cream</i>	
<b>Tiramisu</b>	<b>8.5</b>
<b>A La Mode</b>	<b>4</b>
<i>2 scoops of vanilla ice cream</i>	

## Dessert Wine

<b>Domaine Magellan, Muscat, France</b>	<b>13</b>
<b>Hermes, Red Dessert Wine, Greece</b>	<b>15</b>
<b>Mavrodaphne, Sweet Red Wine, Greece</b>	<b>16</b>

## Sherry and Port Wine

<b>Drysack Medium Sherry</b>	<b>14</b>
<b>Quevedo White Port</b>	<b>12</b>
<b>Cockburns LBV 2008</b>	<b>20</b>
<b>Taylor Fladgate LBV 2011</b>	<b>20</b>
<b>Rozes Infanta Isabel 10 year</b>	<b>35</b>
<b>Dows LBV 2011</b>	<b>14</b>
<b>Terras do Grifo Port Rose</b>	<b>14</b>

## Cognac and Aperitifs

<b>Remy Martin VSOP</b>	<b>13</b>
<b>Courvosier VS</b>	<b>10</b>
<b>Hennessey VS</b>	<b>10</b>
<b>Metaxa Greek Liqueur</b>	<b>11</b>
<b>Ouzo</b>	<b>6</b>
<b>Fernet Branca</b>	<b>9</b>
<b>Limoncello</b>	<b>9</b>
<b>Sambuca Romana</b>	<b>10</b>
<b>Frangelico</b>	<b>9</b>
<b>Baileys Irish Cream</b>	<b>9</b>



## **LITE BITES**

### **Hand Cut House Fries**

**8**

### **Hand Cut Truffle Fries**

truffle oil, parmesan cheese, chipotle aioli

**11**

### **Fare Mixed Greens**

house salad, pepitas, raisins, miso dressing

**10**

### **Caesar**

brioche croutons, parmesan tuile

**10**

### **Farmhouse Flatbread**

bacon, monterrey jack, Granny Smith apple, topped with grade A maple syrup

**13**

### **Mushroom Flatbread**

tzatziki, spinach, black truffle vinaigrette, parmesan

**13**