

## MEZZE

### CLASSIC HUMMUS | 13

creamy chickpeas, Lebanese salad, za'atar

### ARTICHOKE HUMMUS | 14

crispy artichoke hearts, pepperonata

### SPICY SHORT RIB HUMMUS | 16

harissa, pulled short rib, crispy shallot

### WARM OLIVES | 18

thin sliced prosciutto, grilled country bread

## RAW BAR

### CHILLED SHRIMP | 21

pickled vegetables, mustard seed,  
meyer-lemon aioli, harissa dijonnaise

### CHILLED OYSTERS | 1/2 DZ 24 | DZ 48\*

cocktail sauce, cucumber-fennel mignonette

### TUNA TARTARE | 22\*

mignonette, radish, avocado, urfa biber chili, lavash

# FLINT

BY BALTAIRE

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## FROM THE WOOD GRILL

### PAN ROASTED DIVER SCALLOPS | 42\*

fire roasted pepper relish, salsa verde

### WOOD GRILLED LAMB CHOPS | 45\*

Lebanese tomato salad, classic hummus, fresh herbs

### GRILLED 8OZ FILET MIGNON | 48\*

crispy Yukon gold potatoes, Baltaire steak sauce

### FAROE ISLAND SALMON | 38\*

grilled broccolini, almond-olive relish, charred lemon

### WOOD OVEN ROASTED HALF CHICKEN | 32

Lebanese tomato salad, lemon, zhoug

### WOOD GRILLED KEBABS | *min* 3 PER ORDER\*

filet mignon 18 | honey-harissa chicken 13 | chermoula shrimp 15 | salmon 15

### GRILLED SWORDFISH | 39\*

Israeli couscous, tomato-caper salsa

### FLINT BURGER | 18\*

fresh ground chuck, smoked bacon jam, white cheddar, lettuce, mayo, poppy seed bun

### KUROBUTA PORK CHOP | 42\*

porcini rub, fennel-green apple salad, mint, spiced herb oil

### 20OZ WOOD GRILLED BONE-IN RIBEYE FOR TWO | 92\*

truffle butter, crispy Yukon golds, broccolini, Baltaire steak sauce

add truffle butter +13

## SIDES

GRILLED ASPARAGUS parmesan, citrus vinaigrette 10

FRENCH FRIES za'atar, tahini ranch 8

WOOD ROASTED CARROTS honey-tahini glaze, feta, herbs 10

GRILLED BROCCOLINI lemon, sea salt 10

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

## SMALL PLATES

### WOOD GRILLED SPANISH OCTOPUS | 22

smoky romesco sauce,  
pepperonata, salsa verde

### SMOKED BONE MARROW | 21

salsa verde, grilled country bread

### SPICY LAMB MEATBALLS | 19

braised tomato sauce, cumin  
yogurt, picked herb salad

### MOROCCAN FRIED CHICKEN | 16

harissa, tahini ranch, lime

### LAMB CAVATELLI | 26

house made cavatelli pasta, lamb ragu,  
pecorino, citrus gremolata

### WOOD GRILLED ARTICHOKE | 15

Jacobsen sea salt,  
Meyer lemon-tarragon aioli

### WOOD ROASTED CAULIFLOWER | 15

Calabrian chile butter, mint,  
toasted herb breadcrumb

### DI STEFANO BURRATA | 19

prosciutto di parma, arugula pesto,  
grilled country bread

### FLINT CHOPPED SALAD | 17

kale, romaine, sopressata, roasted peppers,  
chickpeas, tomato, avocado, white cheddar,  
tahini ranch

### LITTLE GEM CAESAR | 17\*

6 minute egg, herb breadcrumbs,  
Grana Padano cheese

## WOOD FIRED PIZZA make it gluten free +2

### MARGHERITA | 19

organic tomatoes, fresh basil, hand pulled mozzarella

### SPICY FENNEL SAUSAGE | 22

spring onion, Calabrian chile, fennel pollen

### ARTICHOKE & PESTO | 20

pepperonata, sun-dried tomatoes, fontina

DINNER

*Summer*

2022

