

# APPETIZERS

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House Made Sausage and BBQ Ribs Sampler Two Texas Hot Links and Two Bones	8.75
Cornmeal Fried Oysters with Tangy Remoulade Sauce	9.00
Cornmeal Fried Jumbo Shrimp with Remoulade	7.95
Cornmeal Fried Calamari with Remoulade	7.75
Crab and Corn Cake with a Spicy Ancho Chile Mayonnaise	7.95
Roulade of House Smoked Salmon Creme Fraiche, Capers and Red Onion with Cucumber and Baguette	7.95
Deep Fried Jumbo Chicken Wings with Szechuan Sauce or BBQ Sauce	7.95

# SOUPS

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Flatiron Gumbo  
Chicken, Shrimp, and House Made Andouille Sausage

5.95

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House Made Chorizo Sausage and Black Bean Chili  
with Vermont White Cheddar

5.50

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Soup of the Day  
Always Fresh and Handcrafted

priced daily

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# SALADS

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Side Salad Crispy Spring Mix or Traditional Caesar	4.00
Mixed Greens with Kalamata Olives, Roma Tomatoes and Red Onions with a Balsamic Vinaigrette and Crumbled Gorgonzola	5.75
Traditional Caesar with Garlicky Croutons	5.75
Add Grilled Chicken Breast	3.00
Add Crispy Oysters	4.50
Cobb Salad with Peppered Turkey Breast, Caramelized Onions, Bacon, Bleu Cheese, Guacamole and Balsamic Vinaigrette	9.95
Black and Bleu Steak Salad Mixed Greens, Blackened Steak, Caramelized Onions, Roasted Red Peppers and Bleu Cheese	9.95

# SANDWICHES

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On Toasted Bread Baked Daily by Eleni Christina  
Bakery, Served with Potato Chips and Pickles

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Peppered Turkey Breast 7.75  
Stacked with Swiss Cheese, Tomato, Lettuce and  
Mayonnaise

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Half Pound Cheeseburger 8.50  
with Pepper Jack Cheese, Lettuce, Tomato, Onion and  
Ancho Mayonnaise

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BBQ Marinated Chicken Breast 7.95  
with Lettuce, Tomato and Remoulade Sauce

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House Smoked Salmon Club 7.95  
with Bacon, Lettuce, Tomato, Red Onion and  
Mayonnaise

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Genuine New Orleans Fried Oyster Po'Boy 10.00  
Dressed with Lettuce, Tomato and Remoulade on a  
Fresh Baked Baguette

Catfish Po'Boy 10.00

Shrimp Po'Boy 10.00

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Traditional Muffuletta 10.00  
on a Large Sesame Seed Roll with Salami, Mortadella,  
Ham, Provolone and Spicy Olive Salad

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Grilled Portabello 8.25  
with Tarragon Mayonnaise, Roasted Red Peppers and  
Feta Cheese

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# BARBECUE

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Our Barbecue is slow cooked up to twelve hours over a hickory fire. Our sauces are scratch made

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Pulled Pork Sandwich with North Carolina Style Mustard Sauce and Cole Slaw	8.75
Beef Brisket Sandwich Sliced Thin with Sweet, Spicy Tomato BBQ Sauce and Cole Slaw	8.75
Half Slab of St. Louis Cut Pork Ribs with Bourbon BBQ Sauce on a Mound of Hand Cut Fries with Cole Slaw	14.75

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# SIDES

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Flatiron Cole Slaw Chopped Fine, Creamy with a Little Horseradish Zip	2.25
Southern Style Green Beans Cooked Long and Slow with BBQ Pork and Onions	3.75
Hand Cut French Fries	2.25
Sweet and Hot Fries Hand Cut with Balsamic Vinegar, Red Pepper Flakes and Vermont Cheddar	3.25

# DESSERTS

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Custard Bread Pudding with Bourbon Anglaise and Shaved Chocolate	5.00
Something Chocolate different from time to time	5.00
American Apple Pie with Johnson's Real Ice Cream	5.00
Homemade Sweet Potato Pie	5.00
Johnson's Pure Vanilla Ice Cream with Chocolate Syrup	5.00



# SOFT DRINKS

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Pepsi	1.75
Diet Pepsi	
Sierra Mist	
Ginger Ale	
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Unsweetened Ice Tea	1.75
Pink Lemonade	
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San Pellegrino Sparkling Mineral Water 10 oz bottle	1.75
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IBC Root Beer 12 oz bottle	1.75
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Earl Grey Tea	1.75
Café Brioso Coffee	
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*The Flatiron also offers a full bar.*