



PICK-UP MENU

Wood-fired par baked sourdough pizzas

*Heirloom ingredients that are sustainably
sourced from diversely owned farms*

Heat-at-Home wood-fired appetizers

FLOUR GIRL
&
FLAME
MKE WIS
RUSTIC WOOD-FIRED
PROVISIONS



APPETIZERS

2 DOZEN MINIMUM

STUFFED MUSHROOMS

choose your seasonal filling (ramp pesto, corn & ricotta, smoky kabocha squash & mascarpone, sage & sausage) | \$24/dozen

PEPPADEWS

fennel sausage, Blakesville Creamery goat cheese, peppadew peppers | \$32/dozen

SHORT RIBS

kalbi bone-in short ribs, lemon grass, ginger | \$36/dozen

MEATBALLS

mozzarella stuffed, marinara | \$30/dozen

HOT HONEY BUFFALO WINGS

sous-vide, wood fired wings, tossed in buffalo sauce, house hot honey drizzle, served with peppercorn ranch | \$27/dozen

WOOD ROASTED BRUSCHETTA PLATTER

fire roasted tomatoes, house focaccia, smoky garlic | \$55 (feeds 15-20 people)

SHISHITO PEPPERS PLATTER

wood-roasted shishito peppers, chili oil, smoked salt, citrus, smoked tomato aioli | \$80 (feeds 15-20 people)

GRAZING PLATTERS

FEEDS 25-30 PEOPLE

FIRE ROASTED VEGGIES & SPREADS

selection of wood-fired cold seasonal local vegetables, seasonal spreads, crostini, & house-made focaccia | \$200

CHARCUTERIE

thoughtfully curated selection of regionally procured meats, cheeses, olives, nuts, dried fruits, mustards, jams and local honey | \$250



FARM FRESH SALADS

FEEDS 25-30 PEOPLE

WISCO CAESAR

baby romaine, parmesan, house focaccia croutons | \$60

MIXED GREENS SALAD

*lemon vinaigrette, baby tomatoes, cucumbers, carrots
| \$60*

CAPRESE

*baby tomatoes, basil, fior di latte, baby greens, house
balsamic | \$60*



GREEN GODDESS CARROT

*wood-fired heirloom carrots, baby romaine, green
goddess vinaigrette, chopped pistachios | \$60*

SPRING ASPARAGUS*

*parmesan, asparagus, wood roasted fennel, tender
baby greens, rosemary focaccia crouton, dijon
vinaigrette | \$60*



SUMMER BOUNTY*

*heirloom tomato, peach, basil, sweet corn, red onion,
baby greens, white peach balsamic | \$60*

FALL HARVEST*

*wood smoked panzanella, delicata squash, red onion,
cornbread croutons, roasted brussel sprouts, beets,
baby kale & arugula, green goddess dressing | \$60*

**seasonally available*



PAR BAKED SOURDOUGH PIZZAS

12" PAR BAKED PIZZAS | FEEDS 2-3 PEOPLE

WISCO MARGHERITA

red sauce, shredded mozzarella, fresh mozzarella, olive oil, basil | \$18

PEP IN YER STEP

red sauce, mozzarella, cup & char pepperoni, house pickled peppers, hot honey drizzle | \$19

PRETTY BIG DILL

garlic cream sauce, mozzarella, dill pickles, Nueske's black pepper bacon | \$19

SMOLWAUKEE

garlic cream sauce, mozzarella, fennel sausage, foraged mushrooms, caramelized onions | \$20

THE BADDIE

red sauce, mozzarella, wood roasted tomatoes, pesto drizzle (nut & dairy free), balsamic glaze | \$18

WAR & PINEAPPLE

red sauce, mozzarella, pineapple, house pickled peppers, Nueske's black pepper bacon | \$19

BUILD YOUR OWN | \$15

each additional topping \$1.75-\$2

foraged mushrooms \$2.75

vegan cheese \$2

vegan protein options \$3

10" GLUTEN FRIENDLY BYO | \$13

HOT & READY PIZZA OPTION - INQUIRY ON AVAILABILITY





DESSERTS

SMALL DESSERT PLATTER

35 - assortment of Carrie's Crispies, mini chocolate brownies from BB Cakes Bakery, and macarons | \$75

LARGE DESSERT PLATTER

60 - assortment of Carrie's Crispies, mini chocolate brownies from BB Cakes Bakery, and macarons | \$105

HOW TO ORDER

To place an order for pick-up from this menu, please fill out the contact form on our website and include your complete order and pick-up date/time

Minimum order: \$100

Typically we need 10 days notification; shorter timeframes are subject to availability

Pick-Up Hours: Wednesday-Sunday, 4-8pm Location:
8121 W National Ave, West Allis, WI 53214

All menu items are made to "heat & eat" and are picked up cold

Available at an additional cost: palm leaf serving plates, earth-friendly utensils, and napkins

FLOUR GIRL & FLAME

8121 W National Ave, West Allis, WI 53214

hello@flourgirlandflame.com

