



TABLE & TWINE



WOOD FIRED
ARTISAN
FLATBREAD &
SALERNO SALAD



STEP 1 Place flatbread package on a sheet tray and unwrap brown parchment paper. Choose a base for your flatbread, either Garlic Roasted Marinara or Goat Cheese Mousse, and spread evenly on flatbread.

STEP 2 Choose the toppings you wish and spread evenly over the sauce, taking care that you don't overcrowd your flatbread which could lead to soggy dough.

STEP 3 Optional: Build your pizza according to our chef's recommended options below.

Rustic Italian Flatbread
Garlic Roasted Marinara Sauce
Italian Sausage
Balsamic Onions
Three Cheese Blend
Finish with arugula

Roasted Mushroom and Goat Cheese Flatbread
Goat Cheese Mousse
Roasted Oyster Mushrooms
Balsamic Onions
Crumbled Goat Cheese
Finish with arugula and drizzle of truffle oil

STEP 4 Heat in oven for 5-10 minutes until cheese is slightly browned and crust is crisp.

STEP 5 Prepare salad. Empty spring mix and vegetables into a medium mixing bowl and toss with dressing to coat evenly.