

MERKIN VINEYARDS

OLD TOWN SCOTTSDALE

MERKIN

PLATE OF PICKLES . . . 6 vG

A variety of house made pickles from our very own vegetable garden

STIR FRY . . . 12 v/vG

Chef's selection of seasonal Merkin Garden veggies, Hayden Flour Mills farro - Arizona farm fresh egg +2

MERKIN SEASONAL SALAD . . . 8 vG

Apple butter vinaigrette, pickled onions, cherry tomatoes, radishes, toasted quinoa

LOCAL

WARM OLIVES . . . 7 vG

Queen Creek Olive Mill. Merkin Garden olives +3

SUN VALLEY MUSHROOMS . . . 12 v/vG

White truffle essence, parmesan, chimichurri

BACON WRAPPED RABBIT LOIN . . . 16 *Limited Availability

Arizona rabbit tenderloin, carrot puree, candied chilis, seasonal Merkin Garden veggies, chimichurri

ROASTED FINGERLING POTATOES . . . 11 *v

Smoked sea salt, chimichurri, parmesan

BEET AND GOAT CHEESE. . . 9 v

Crow's Dairy Arizona goat cheese brulee, beet chutney Merkin herbs, olive oil crostini, candied pistachio

PANINI

Noble Ciabatta, served with a Merkin Garden micro salad

CUBAN . . . 13

Mojo pork belly, smoked prosciutto, gruyere, Orancia mustard, pickled cactus, pickled onions

SHROOM. . . 12 vG

Smoked Sun Valley Mushroom medley, avocado, truffle oil, Merkin Garden chimichurri, heirloom tomato, pickled onions

HOUSE GELATI & SORBETTI . . . 11

LAVENDER MALVASIA

BUNKER MINT CHIP

SALTED CARAMEL CREAM

POMEGRANATE & LEMON

VANILLA BEAN & BOOZE

Perfect pairing tip - try the Vanilla Bean & Booze with a Glass of Helio Dolce dessert wine

FROM OUR FARM TO YOUR TABLE FROM OUR VINES TO YOUR GLASS

- All of our wines are produced by MJ & Jennifer Keenan, Tim White, and our team from our 110 acres of Estate Vineyards in the Verde Valley and Willcox, AZ.

- Our fruits and vegetables are farmed by Randee Larremore and Maynard's father, Mike Keenan, in our Verde Valley greenhouses, gardens, and orchards. What we can't grow, we source from local Arizona farmers.

- Our house made gelati and sorbetti are hand crafted by Kelley E. Foy using Arizona produced Dairy and fresh ingredients grown in the Merkin Vineyards Greenhouses, Gardens, and Orchards.

MERKIN & NOBLE BREAD . . . 5

ARTISAN BOARDS

SERVED WITH AN ACCOMPANIMENT OF HOUSE MADE JAMS, PICKLES, MUSTARD, AND OTHER GOODIES

ONE . . . 5 THREE . . . 14 FIVE . . . 22

CHEESES

-SMOKEY BLUE, *Rogue Creamery, OR*

-GOAT CHEESE, *Crow's Dairy, AZ*

-BAKED TRUFFLE BRIE, *Marin French Cheese, CA*

-PLEASANT RIDGE RESERVE, *Upland cheese, WI*

-DAILY SPECIAL, *See chalkboard or ask server for details*

CHARCUTERIE

-BUNDERFLEISCH, *German Sausage Co. AZ*

Smoked cured beef tenderloin filet

-SCHINKEN, *German Sausage Co. AZ*

Smoked pork "prosciutto"

-LOUKANIKA, *Olympia Provisions, OR*

Greek style hard salami

-VENISON SALAMI, *Angel's CA*

Hard salami

-DAILY SPECIAL, *See chalkboard or ask server for details*

N/A BEVERAGES

PELLEGRINO | sparkling water 4
FLAVORED PELLEGRINO 3

ACQUA PANNA | still water 4
PRESS COFFEE | locally roasted, single origin 5