

## MERKIN BREAD . . . 6

SERVED WITH HOUSE BUTTER & MUSTARD

## ARTISAN BOARDS

CHOICE OF CHEESE & MEAT BELOW. SERVED WITH CHEF'S SELECTION OF HOUSE MADE ACCOMPANIMENTS

## ARTISANAL CHEESES

MANCHEGO, EL VALLE DE ALMODÓVAR, SPAIN. . . 7  
*Firm & creamy – pairs with Tarzan Red*

XO GOUDA, BEEMSTER, HOLLAND . . . 7  
*Firm & robust – pairs with VSC Viognier*

GOAT CHEESE, CROW'S DAIRY, ARIZONA . . . 6  
*Soft & tangy – pairs with Airavata*

CHEDDAR, GRAFTON VILLAGE, VERMONT . . . 7  
*Mellow & buttery – pairs with Four Eight Red*

DAILY CHEESE . . . 7  
*Ask your server what's new*

## ARIZONA ARTISANAL CHARCUTERIE

WAGYU SUMMER SAUSAGE . . . 9  
*Rovey Dairy, Glendale, AZ*

SCHINKEN . . . 7  
*Smoked pork "prosciutto"  
German Sausage Co. Phoenix, AZ*

BUNDNERFLEISCH . . . 7  
*Smoked cured beef tenderloin filet  
German Sausage Co, Phoenix, AZ*

DAILY CHARCUTERIE . . . 7  
*Ask your server what's new*

# MERKIN VINEYARDS OLD TOWN SCOTTSDALE

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

## TODAY'S HARVEST FEATURES

### BEEF, BEET, & BLUE . . . 17

*Beef carpaccio, roasted beets, Pt Reyes blue cheese, arugula, pickled onion, cherry red wine reduction, pistachio*

### SPICY BEEF SLIDER . . . 5/EA

*Merguez sausage, applewood smoked bacon, madras aoli, mango chutney, raita, on a buttermilk bun*

### DUCK FAT POTATOES . . . 10

*Confit fingerling potatoes, Cholula aoli, green harissa crema, queso gotija, onion straws, pickled peppers*

*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 cannot grow, we source from local Arizona farmers.*

*Our house made gelati and sorbetti are hand crafted by Kelly E. Foy using Arizona dairy and fresh ingredients grown in the Merkin Vineyards greenhouses, gardens, and orchards.*

## N/A BEVERAGES

BIG MARBLE   organic ginger beer	4
PELLEGRINO   sparkling water	4
ACQUA PANNA   still water	4
FLAVORED PELLEGRINO   asst flavors	3
CARTEL COFFEE, HOT   locally roasted, single origin	5
CARTEL COFFEE, COLD BREW   nitro draft or cans	4



/Merkinvineyards

## SMALL BITES

PLATE OF PICKLES . . . 7 v/vg  
*A variety of house made pickles from our very own vegetable garden*

WHITE BEAN HUMMUS . . . 8 v/vg  
*Raw farm veggies for dipping*

WARM CHEESE DIP . . . 10  
*Tomato fondue, 'nduja, house ricotta, mozzarella, Parmigiana-Reggiano, Tuscan pesto, Merkin bread*

BACON WRAPPED DATES . . . 10  
*Local dates, Rovey Farms blue cheese, bacon, barrel aged maple syrup*

WARM CITRUS OLIVES . . . 6 v/vg  
*Queen Creek olives, citrus peel, garlic, rosemary*

## SHAREABLE PLATES

MUSHROOM FOCACCIA . . . 10  
*House focaccia, shitake, oyster, & portobello mushrooms, roasted garlic parmesan spread, house 3 cheese blend, local honey, white truffle oil, goatija*

LASAGNA CUPCAKE . . . 12 v  
*House made pasta, beef ragu or vegetarian, ricotta & mozzarella cheese, fresh garden greens, toasted Merkin bread*

MERKIN GARDEN GREENS . . . 10 v/vg  
*Merkin garden lettuce, fresh garden veggies, seasonal vinaigrette*

HOUSE GELATI & SORBETTI . . 6sm / 11Lg  
*Lavender Malvasia                      Bunker Mint Chip  
Salted Caramel Cream                Pomegranate & Lemon  
Vanilla Bean & Booze*

GELATI COOKIE SANDWICH . . . 5  
*Rosemary shortbread cookie w/ olive oil gelato  
Chocolate wafer w/ chocolate chip gelato*

WARM SQUASH BLONDIE . . . 9  
*Garden squash, warm cookie, cajeta, vanilla gelato*