

MERKIN | OLD TOWN VINEYARDS | SCOTTSDALE

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

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.

PASTA...

Freshly made in-house pasta featuring our Merkin duck eggs

CACIO E PEPE 15

Fresh spaghetti with cracked black pepper & pecorino, sunny side up quail eggs, Parmigiano-Reggiano tuile

GNOCCHI 14

Handmade ricotta gnocchi, house made seasonal pesto, parmesan

MAC 'N CHEESE 15

Shinola chioccole, pancetta, cream, mascarpone, gremolata breadcrumbs

LASAGNA CUPCAKE 12

House made pasta, beef ragu or vegetarian, ricotta & mozzarella cheese, fresh garden greens, toasted Noble bread

ADD A PROTEIN

TWO WASH RANCH CHICKEN BREAST 7

ROVEY FARMS FLAT IRON STEAK 8

BURRATA 9

Fresh burrata, green tomato chutney, Noble bread, Merkin orchard apples, EV00

HARVEST SALAD 13

Merkin field greens, orange, apple, pistachio, pomegranate seeds, Crow's Dairy Goat Cheese, raisins, avocado, citrus dressing

BBQ CORN RIBS 10

Fresh sweet corn, house bbq rub, honey harissa, Alabama white sauce, goatija, chives

NATIVE HUMMUS 8

AZ Tepary beans, raw farm veggies

GARDENS...

Straight from our farm
& our community of growers

WOOD OVEN WHOLE CHICKEN 24

Herb rubbed Two Wash Ranch whole baby chicken, panzanella bread salad, Merkin kale, QQ olives

STEAK & POLENTA 16

Red wine balsamic glazed Rovey Farms tri tip steak, Merkin mushrooms, smoked tomato polenta, horseradish crème fraiche, maître d butter

WOOD FIRED EGGPLANT 10

Garden eggplant, house marinara, fontina, parmesan, gremolata breadcrumbs

ARTISAN BOARDS . . .

a la carte charcuterie and cheese
all boards served with chef's selection
of seasonal accompaniments

GARLIC SAUSAGE 7

*French style pork saucisson
Fabrique Delices, CA*

BUNDNERFLEISCH 7

*smoke cured beef tenderloin
German Sausage Co. Phoenix AZ*

SCHINKEN 7

*smoked pork "prosciutto"
German Sausage Co. Phoenix AZ*

SPICY BEEF STICK 7

German Sausage Co. Phoenix AZ

NOBLE BREAD 6

house butter & olive tapenade

DAILY CHARCUTERIE 7

OR

DAILY CHEESE

*Ask your server what's new
or check the features board*

DOLCE . . .

house made sweets featuring our duck eggs & orchard fruits

WARM SQUASH BLONDIE 9

Garden squash, warm cookie, cajeta, vanilla gelato

WARM BROWNIE 9

Chocolate brownie, peanut butter ganache, salted caramel gelato

PIZZA...

Artisan pizzas and daily breads baked in our wood fired oven

WOOD OVEN FLATBREAD 7

Pecorino, rosemary, evoo

MARGHERITA 12

pomodoro, basil, mozzarella, Parmigiano-Reggiano

CALABRIAN 15

Calabrese, schinken, 'nduja, fig jam, fontina

CRUCIFIXEN 13

Roasted garlic parmesan spread, Merkin farm vegetables, fresh mozzarella, fontina cheese

DAILY PIZZA MP

Chef's seasonal inspiration, ask what's fresh or check out our board

BACON DATES 10

Local Medjool dates, Crow's dairy chevre, Barrel aged smoked maple syrup

WARM CITRUS OLIVES 6

Queen Creek olives, citrus peel, garlic, rosemary

WARM CHEESE DIP 13

tomato fondue, eggplant polenta, 'nduja, mozzarella, Tuscan pesto, Parmigiano-Reggiano, crusty bread

PLATE OF PICKLES 7

variety of house pickled garden vegetable

MANCHEGO 7

*El Valle de Almodóvar, Spain
Firm & creamy - pairs with Tarzan Red*

XO GOUDA 7

*Beemster, Holland
Firm & robust - pairs with VSC Viognier*

BLUE 7

*Point Reyes, CA
Soft & Creamy - pairs with Primer Paso*

GOAT CHEESE 7

*Crow's Dairy, AZ
Soft & tangy - pairs with Airavata*

MERKIN GELATI & SORBETI 6 SM / 11 LG

Mint chocolate, caramel, lavender malvasia, vanilla, or lemon pomegranate

GELATI COOKIE SANDWICH 5

Ask your server what's new or check out the retail cooler