

MERKIN VINEYARDS OLD TOWN SCOTTSDALE

VEGETABLES

HOUSE OLIVE MIX . . . 5

ENDIVE . . . 8

pecorino, pistachio, parsley, lemon vinaigrette

BEET "TARTARE" . . . 10

Roasted beets, shallot, caper, parsley, chilies, pickle vinaigrette, toast

ROASTED PEPPERS . . . 9

pearl onion, garlic, house olives, olive oil

SUN VALLEY HARVEST MUSHROOMS . . . 10

Merkin onions, balsamic, soft cheese, herbs

CUCUMBER & HOT CHILIES . . . 6

mint, basil, brown sugar dressing

ROASTED SMALL POTATOES . . . 7

garlic, rosemary, parmesan, red chilies

VERDE VALLEY SALAD . . . 10

Merkin Orchard Lettuce, butternut squash, pickled chilies, toasted grains & seeds

CAULIFLOWER . . . 9

vindaloo, madeira raisins, toasted quinoa

PLATE OF PICKLES . . . 4

PROTEINS

SMOKED TROUT SALAD . . . 15

pickled peppers, butter lettuce, Pickle Aioli

CRISP BERKSHIRE PORK BELLY . . . 15

smoked ricotta, orchard fruit, agrodolce

GELATI & SORBETTI

LAVENDER MALVASIA

VANILLA BEAN & BOOZE

POMEGRANATE LEMON . . . 11

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, Erin Center, 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

CHEESE PLATES

SMOKY BLUE . . . 5

Rogue Creamery, Oregon, candied bacon, white gastrique

GOAT CHEESE . . . 5

Valencay, Belgium, honey nuts

EWENIQUE . . . 5

Central Coast Creamery, made in Holland

Tomato black pepper jam

DAILY CHEESE PLATE

See chalkboard or ask server for details

ARTISAN CHARCUTERIE PLATES

N'DUJA . . . 7

Eggplant Caponata

PROSCIUTTO DI PARMA . . . 8

Fig Jam, Pickled peppers

OLYMPIA PROVISIONS CACCIATORE . . . 6

Medjool dates

DAILY CHARCUTERIE PLATE

See chalkboard or ask server for details

MENU CURATED BY EXECUTIVE CHEF DIRK FLANIGAN