

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

BUTTERNUT RAVIOLI 15

Merkin garden butternut squash & Toscano kale, pancetta, pistachio pesto, parmesan

CASARECCI 14

Merkin garden squash, chicken stock, lemon, fresh herbs, 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 10

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

BELGIUM STYLE BRUSSELS 12

Pancetta, artisan meats, heavy cream, fontina cheese

NATIVE HUMMUS 8

AZ Tepary beans, raw farm veggies

PIZZA...

Artisan pizzas and daily breads baked in our wood fired oven

KHACHAPURI 9

Fontina, feta, house ricotta, quail eggs

MERGUEZ PIDE 15

Merguez sausage, kachumber salad, feta, tzatziki, cilantro, mint

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

GARDENS...

Straight from our farm
& our community of growers

BACON DATES 10

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

WOOD OVEN WHOLE CHICKEN 24

Herb rubbed Two Wash Ranch whole baby chicken, confit root vegetables, kale, bacon vin, cranberry sauce

WARM CITRUS OLIVES 6

Queen Creek olives, citrus peel, garlic, rosemary

PAELLA 38

Two Wash Ranch confit chicken, shrimp, chorizo, Bomba rice, sofrito, harissa aioli

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

ARTISAN BOARDS . . .

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

CALABRESE SALAMI 7

*Slow cured & spiced pork
Fra'Mani. Berkeley CA*

BUNDNERFLEISCH 7

*Smoked 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*

MANCHEGO 7

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

XO GOUDA 7

*Beemster, Holland
Firm & robust - pairs with Dos Ladrones*

BLUE 7

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

GOAT CHEESE 7

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

DOLCE . . .

House made sweets featuring our duck eggs & orchard fruits

WARM SQUASH BLONDIE 9

Garden squash, warm cookie, cajeta, honeycomb candy, Merkin gelato

WARM BROWNIE 9

Chocolate brownie, peanut butter ganache, Merkin gelato

MERKIN GELATI & SORBETI 6 SM / 11 LG

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

WOOD OVEN COBBLER 10

Seasonal Merkin Orchard fruit, house crumble, Merkin gelato