

dinner

cheese + charcuterie

Customize your cheeseboard with artisan farmhouse cheese + charcuterie. Cheeseboards are accompanied with your choice of our house fig-port jam, cornichon, fried capers, olives, dried fruit, sugared nuts, honey-cup mustard, vilux dijon, artisan breads & lavosh.

shared plates

CRISP FALAFEL BITES -7

Greek salsa and lemon-tahini sauce

STUFFED FRIED GREEN OLIVES -7

queen creek olives + roque blue cheese

TZATZIKI + HUMMUS + OLIVES + PITA -9 *rgf*

HERBED HUMMUS chickpeas, tahini, parsley, mint, cilantro & hothouse cucumber -6 *gf*

FRIED GREEN TOMATILLOS burratta, cilantro + tomato beurre blanc -10

DUCK, CORN and POBLANO CREPES

apple-frisee slaw w/ cranberry & cashew -15

SHRIMP in SMOKED JALAPENO RIOJA BUTTER*

grilled sweet corn, scallions, baguette -15

MARKET STREET SHORT RIB TACOS -13 *gf*

grilled onion + cotija + corn-avo salsa

BROWN SUGAR JERK PORK SLIDERS -10

gouda + watercress + jicama slaw

CRISP FRIED EDAMAME sea salt -6

green plates

MARKET SUNFLOWER SALAD -6 *gf*

goat cheese, crisp bacon
local dried strawberries & blueberries
sunflower seeds, balsamic vin

URBAN MARKET SALAD -6 *gf*

watercress, avocado, red pepper
sugared pecans, applewood bacon
dried corn, blue cheese vinaigrette

GROW HAPPY GARDEN SALAD -6 *gf*

local greens, cucumber, tomato
sweet carrots, feta, radish sprouts
pepperoncini, toasted pepitas

APPLE-FRISEE SLAW -6 *gf*

dried cranberry, baby swiss, toasted
cashews and lemon-poppy vinaigrette
[dressing contains sweet onions]

GF GLUTEN FREE

RGF REQUEST GLUTEN FREE



flatbread

PEAR and GORGONZOLA FLATBREAD pears, mild gorgonzola, sage pesto, asiago, crisp fried sage -15

CORN and GOAT CHEESE FLATBREAD tomato, red onion smoked bacon, topped with salad of wild arugula -15

CAPICOLA HAM & HERB TOMATO FLATBREAD goat cheese red onion, capers, topped with a salad of wild arugula -16

BRUSSEL SPROUT & PANCETTA FLATBREAD* pecorino fromage, roasted garlic, olive oil, hint of lemon -15

enchiladas + grill

BUTTERNUT SQUASH CORN ENCHILADAS tomatillo verde fiesta salad with red pepper, cotija, sugared pecans -16 *gf*

ROASTED FREE RANGE CHICKEN + TOMATO-GORGONZOLA BUTTER roasted celery root, parsnips, carrots, fennel & fried spinach -22 *gf*

THAI BBQ BABY BACK RIBS* + GREEN APPLE SLAW w/ jicama & watercress + smoked gouda mac-n-cheese -23

GRILLED TROUT* + WATERCRESS BUTTER

goat cheese creamed corn & leeks w/ rosemary & bacon + crisp baked kale chips & grilled lemon -22 *gf*

MAPLE-MUSTARD GLAZED SALMON* parsnip puree, brussel sprout hash with crisp pancetta and lemon -22 *gf*

WINE BRAISED BONELESS SHORT RIBS tabasco fried shallots celery root potato cake + watercress & radish -26

NEW YORK STRIP STEAK* demi, gorgonzola, green bean & fingerling potato salad w/ red onion, celery & fennel -25 *gf*

COFFEE-MOLASSES GLAZED PORK BELLY* celeric-apple slaw, rosemary roasted sweet potatoes, red onion & poblano -24 *gf*

VEGAN NOSH – chickpeas & red quinoa salad w/ radish sprouts, celery, tahini & fried shallots + tangerine beets + white bean & herb hummus + sugar snap peas & caramelized fennel -19 VEGAN + *gf*

side dish

BALSAMIC ROASTED BEETS citrus vinaigrette -8 *gf*

CRISPY FINGERLING POTATOES sea salt, red pepper aioli -6 *gf*

BRUSSEL SPROUT HASH with crisp pancetta and lemon -8 *gf*

CHICKPEA & RED QUINOA tahini, celery, radish sprouts, fried shallot -6 *gf*

ROASTED ROOT VEGETABLES carrots, celery root, parsnips & fennel -7 *gf*

SAUTEED SUGAR SNAP PEAS and CARAMELIZED FENNEL chervil -7 *gf*

GOAT CHEESE CREAMED CORN rosemary and smoked bacon -8 *gf*

SMOKED GOUDA MAC & CHEESE crisp rosemary breadcrumbs -7

drinx

shaken + stirred

STRAWBERRY DARLING ketel one vodka
muddled strawberries, sugar rim, rocks -9

THE HERB-I-CANE white rum, black rum, pineapple
muddled basil, oj, grenadine, rocks -9

BLACKBERRY MOJITO white rum, muddled blackberries
fresh mint, lime, soda, sugar, rocks -9

CIELO ROSSO American harvest organic vodka
ruby red grapefruit, campari, basil and lemon -10

VANILLA MARGARITA Luna Malvada vanilla
infused reposado, grand marnier, house made sweet and sour
and a squeeze of fresh lime -11

HERBAL PARADISE grey goose l'orange, st. germaine liqueur, blueberries
and lemon, finished with club soda and champagne -10

SOUTHBRIDGE TEA whiskey, blackberry jasmine green tea
agave nectar, mint leaves on rocks -8

SUN SALUTATION ketel one, citroen, canton ginger liqueur
sweet & sour, lemon, curry, cayenne sugar rim, up -11

FLOWER CHILD Bombay sapphire, st. germaine liqueur
and mango lemonade, with mint, fennel, and a splash of pineapple -10

DESERT FLOWER MARGARITA partidas blanco tequila
st. germaine liqueur, cranberry, sweet & sour, rocks or up -9

LUNA DROP Luna plata, cointreau, and sweet n' sour
splashed with sprite and served with lemon -9

HERBAL THERAPY American harvest organic vodka, cointreau
muddled with lemon, strawberries, and basil -10

COOL AS A CUCUMBER rain organic vodka, fresh
cucumber water, muddled mint, limes, soda, rocks -10

HERB BOX SANGRIA red wine, peach schnapps
apricot brandy, fresh oj, cinnamon, 7-up, rocks -8

hops + ales

ROCK LIGHT | Lager | St. Louis 4

MICHELOB ULTRA | Lager | St Louis 4.5

HOEGAARDEN | Witbier | Belgium 6

STELLA ARTIOS | Lager | Belgium 6

SIERRA NEVADA | Pale Ale | Chico, CA 6

FULL SAIL | Pail Ale | Oregon 5.5

FOUR PEAKS | Kiltlifer Ale | Tempe, AZ 5

OAK CREEK | Nut Brown Ale | Sedona, AZ 5.5

NIMBUS | Old Monkeyshine | Tucson, AZ 6

GUINNESS | Stout | Ireland 7

CHIMAY | Peres Trappista | Belgium 8

O'DOUL'S | Non-Alcoholic | St. Louis 4



Slow Food



thank you! ...to all
of our AMAZING guests.

'LEAVE WORK EARLY'

HAPPY HOUR 3-6pm MON-SAT