

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

THE HERB-A-RITA partida blanco tequila, navan vanilla liqueur,
muddled cilantro + jalapeno, pineapple, agave, rocks or up -11

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

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

SALT & ASH tierras organic anejo tequila, mescal, grapefruit juice,
sweet vermouth, maraschino, agave, cherry bitters,
cayenne sugar rim, up -10

JUST IN THYME 3 olives mango vodka, muddled thyme, moscato,
Club soda, sparkling wine float, raspberry, up or rocks -9

HERB-AN MYTH buffalo trace bourbon, muddled
rosemary, pineapple, RAJ I.P.A, 3 olives vanilla vodka, agave,
lemon, dash of peach bitters , rocks -10

CAMELBACK COOLER prairie organic vodka, organic black tea,
agave, thyme, clove, peach bitters, lemon, cinnamon-sugar rim, rocks -9

ESPRESS YOURSELF 3 olives vanilla vodka, illy espresso liqueur,
frangelico, bailey's, shot of espresso, up -9

SUN SALUTATION ketel 1 citroen, canton ginger liqueur,
sweet & sour, lemon, curry, cayenne sugar rim, up -11

THE SHRINKING VIOLET hendrick's gin, crème de violette, maraschino,
dash of grapefruit, muddled blueberries, lavender sprig, rocks -10

A SLOE SUNDAY STROLL beefeater gin, sloe gin, muddled rosemary,
lemon, agave, club soda, sugar rim, rocks or up -9

VELVET ELVIS Guinness, 3 olives vanilla vodka, dash of coca-cola -9

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

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



'LEAVE WORK EARLY'

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