

THE COVENANT

PARADISE VALLEY

GM- JONATHAN WOO

-A HANDSHAKE DEAL-

BRUNCH MENU

CHEF- RICH PUTMAN

HUMMUS BOARD roasted vegetables, toasted pine nuts, house made pita, basil pesto, orange blossom honey 16

CHARCUTERIE BOARD rotating selection of meats, orange blossom honeycomb, hand-rubbed sea salt and wildflower honey cheese, Danish blue cheese, piquillo peppers, roasted almonds, olives, house bread 19

POKE TUNA* crispy wonton crackers, wakame, daikon, toasted sesame, edamame, tobiko, spicy aioli 16

SHRIMP & CRAB CEVICHE* persian cucumber, tomato concasse, chilies, carrot, hearts of palm, avocado, crispy wontons, citrus broth 14

ROASTED TOMATO SOUP served with a pesto drizzle, and mini grilled cheese crostini 7

SALADS

BEET & GOAT bed of arugula, gold & red roasted beets with a honey-thyme goat cheese, chive oil and beet reduction drizzle 11

CHOPPED SALAD* romaine, smoked atlantic lox, toasted pepitas, blue cheese crumbles, tomato concasse, toasted farro, dried dates, persian cucumbers 14

FETA & MELON brined melons on arugula with crumbled feta, avocado, jicama, chili dust, chili lemon vinaigrette 11

LEMON-THYME PULLED CHICKEN 6 / PEPPER-CRUSTED AHI TUNA 8 / 5OZ HANGER STEAK 7 / TIGER PRAWNS 7

BRUNCH

STEEL CUT OATS seasonal berries, brown sugar, milk, orange blossom honey 7

MASCARPONE TOAST whipped mascarpone cheese, seasonal berry compote, balsamic drizzle 8

ROASTED VEGETABLE FRITTATA farm fresh eggs, spinach, seasonal vegetables, heirloom tomato, basil, goat cheese, arugula salad 13

BISCUITS & CHORIZO GRAVY* buttermilk biscuits, local mexican chorizo gravy, two eggs over easy 12

AVOCADO TOAST honey wheat toast, smashed avocado, chia seeds, cherry heirloom tomato, micro salad, crumbled feta 12
add egg* 2 add smoked atlantic lox 4

CORNED BEEF HASH* roasted potatoes, onions, peppers, mushrooms, honey mustard, two sunny side up eggs 14

MEXICAN BREAKFAST BOWL pulled short rib, scrambled egg, seasonal veggies, white cheddar cheese, avocado salsa, cilantro sour cream 12

RISE & SHINE* roasted potatoes, sugar cured bacon, sourdough toast, two sunny side up eggs 11

CHORIZO BURGER* 1/2 pound brisket burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche bun 18

SALMON PLATE* smoked atlantic lox, Crow's Dairy goat cheese crème fraîche, shaved onion, capers, micro salad, pita bread, sunny side up egg 14

HOUSE SPECIALTIES

GRILLED CHEESE MELT white cheddar, sugar cured bacon, heirloom tomato, sourdough, with pesto tomato soup 12

CHORIZO CHILE RELLENO local chorizo, roasted corn, potatoes, crumbled feta cheese, toasted bread crumbs, corn crema, shishito oil 19 add over easy egg 2

HALF ROASTED CHICKEN smashed fingerling, roasted vegetables, pan sauce 24

COVENANT WRAP whole wheat tortilla filled with house-made hummus & fresh assorted vegetables including tomato, cucumber, roasted red pepper, smashed avocado and spinach drizzled with pesto and honey, served with house salad 13

BRAISED BEEF RAVIOLI stuffed with short rib, creamy pesto sauce, toasted pine nuts, crispy prosciutto, english peas 19

SEARED TUNA BÁHN MÍ* baby greens, pickled vegetables, basil & mint, spicy aioli, soy reduction, house baguette, with house salad 16

CHICKEN ROMESCO SANDWICH slow-roasted pulled chicken, mozzarella, baby greens, shaved prosciutto, basil, tomato, lemon aioli, balsamic vinegar drizzle, with house salad 14

SMASHED FINGERLING POTATOES 5 / FARRO RISOTTO 6 / SEASONAL VEGETABLES 5

POLENTA CAKE 6 / TOMATO SOUP with pesto drizzle 6

COFFEE BAR... OPEN AT 7AM DAILY

ESPRESSO LOCALLY ROASTED ESPRESSO double 3.25

CAPPUCCINO ESPRESSO / MILK / FOAM 3.75

LATTE ESPRESSO / STEAMED MILK / FOAM 3.75

SALTED CARAMEL LATTE ESPRESSO / SALTED CARAMEL / STEAMED MILK / FOAM 4.10

COVENANT MOCHA ESPRESSO / CHOCOLATE SAUCE / STEAMED MILK / WHIPPED CREAM 4.25

LAVENDER MOCHA ESPRESSO / CHOCOLATE SAUCE / LAVENDER SYRUP / STEAMED MILK / FOAM 4.50

We cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us as not all ingredients are listed.

*These items may be raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.