

THE COVENANT

PARADISE VALLEY
GM- JONATHON WOO

-A HANDSHAKE DEAL-

LUNCH MENU
CHEF- RICH PUTMAN

- CRAB CAKE** *fresh lump crab, mustard sauce, charred lemon, served on a bed of arugula* 16
- HUMMUS BOARD** *roasted vegetables, toasted pine nuts, house made pita, basil pesto, orange blossom honey* 16
- CHARRED OCTOPUS** *roasted potatoes, chorizo, smoked tomato broth, micro green salad* 15
- CHARCUTERIE BOARD** *rotating selection of artisanal 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
- GOAT CHEESE BRUSCHETTA** *toasted pistachio, dried arizona dates, mint, orange blossom honey drizzle* 11

SALADS

- BEET & GOAT** *bed of arugula, gold & red roasted beets with a honey-thyme goat cheese, with a chive oil and beet reduction drizzle* 11
- CHOPPED SALAD*** *smoked atlantic lox, romaine, toasted pepitas, blue cheese crumbles, tomato concasse, toasted farro, dried arizona dates, persian cucumbers* 14
- FETA & MELON** *brined melons on arugula with crumbled feta, avocado, jicama, chili dust, chili lemon vinaigrette* 11
- THE FARM** *roasted seasonal vegetables on a bed of baby field greens with a charred lemon vinaigrette* 12
- SALADE NIÇOISE*** *pepper-crust ed ahi tuna served rare, fresh greens, haricots verts, hardboiled egg, roasted potatoes, cherry heirloom tomatoes, niçoise olives, basil & tarragon, and a simple vinaigrette* 15

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

LUNCH

- CHORIZO CHILE RELLENO** *local chorizo, roasted corn, potatoes, crumbled feta cheese, toasted bread crumbs, corn crema, shishito oil* 19 *add over easy egg* 2*
- BUTCHER'S STEAK*** *hanger steak, crunchy fingerlings, roasted vegetables, cipollini onion jam* 29
- HALF ROASTED CHICKEN** *smashed fingerling, roasted vegetables, pan sauce* 24
- PAN SEARED SCALLOPS*** *polenta cake, citrus beurre blanc, roasted vegetables, orange segments* 28
- BRAISED BEEF RAVIOLI** *stuffed with short rib, creamy pesto sauce, toasted pine nuts, crispy prosciutto, english peas* 19
- CHORIZO BURGER*** *1/2 pound brisket burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche, with house salad* 18
- SHORT RIB DIP** *taleggio cheese, caramelized onion & fig, garlic aioli, au jus, house baguette, with house salad* 17
- GRILLED CHEESE MELT** *white cheddar, sugar cured bacon, heirloom tomato, sourdough, with pesto tomato soup* 12
- 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
- SEARED TUNA BÁHN MÍ*** *ahi tuna served rare, 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
- CEDAR PLANK SALMON** *atlantic salmon, fingerling potatoes, roasted vegetables, maple mustard glaze* 24
- FRESH FISH OF THE DAY** *served with seasonal side dish M.P.*

SMASHED FINGERLING POTATOES 5 / FARRO RISOTTO 6 / SEASONAL VEGETABLES 5
POLENTA CAKE 6 / TOMATO SOUP with pesto drizzle 6

EAT & DRINK LOCAL

We are happy to support our local community of farmers and artisans.

We proudly source from these local purveyors:

Blue Sky Farms, Arizona Microgreens, Crockett Honey, Crow's Dairy, Danzeisen Dairy, Phoenix Public Market, Briggs & Eggers Orchards, Passport Coffee Roasters, M.A.D. Sausage, Ramona Farms, and many more.

Some items will have limited availability. 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.