

THE COVENANT

PARADISE VALLEY
GM- JONATHON WOO

-A HANDSHAKE DEAL-

BRUNCH MENU
CHEF- RICH PUTMAN

- HUMMUS BOARD** roasted vegetables, toasted pine nuts, house made pita, basil pesto, Crockett's local honey 16
- CHARGUTERIE BOARD** rotating selection of meats, orange blossom honeycomb, hand-rubbed sea salt and wildflower honey cheese, point reyes original blue cheese, piquillo peppers, roasted almonds, olives, house bread 19
- POKE TUNA*** crispy wonton crackers, wakame, daikon, toasted sesame, avocado, edamame, tobiko, spicy aioli 14
- 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

BRUNCH

- STEEL CUT OATS** seasonal berries, brown sugar, milk, Crockett's local 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, 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, thick cut peppered 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 16
- SALMON PLATE*** smoked atlantic lox, Crow's Dairy goat cheese crème fraîche, shaved onion, capers, micro salad, pita bread, sunny side up egg 14

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*** baby romaine, smoked atlantic lox, toasted pepitas, Point Reyes original blue cheese, tomato concasse, toasted farro, dried dates, persian cucumbers 14
- FETA & MELON** brined melons on arugula with crumbled feta, tomatoes, avocado, jicama, chili dust, chili lemon vinaigrette 11
- LEMON-THYME PULLED CHICKEN 6 / PEPPER-CRUSTED AHI TUNA 8 / 5oz HANGER STEAK 7 / WILD MEXICAN PRAWNS 7

HOUSE SPECIALTIES

- GRILLED CHEESE MELT** aged vermont cheddar, peppered bacon, heirloom tomato, sourdough, with pesto tomato soup 12
- CHORIZO CHILE RELLENO** local chorizo, roasted corn, potatoes, feta cheese, toasted bread crumbs, corn crema, cilantro pesto 19 add over easy egg 2
- HALF ROASTED CHICKEN** smashed fingerling, roasted vegetables, pan sauce 19
- BRAISED BEEF RAVIOLI** stuffed with short rib, beurre noisette sauce, toasted pine nuts, crispy prosciutto, english peas 19
- SEARED TUNA BÁNH 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, heirloom tomatoes, 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 3.75
- 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

⇒⇒⇒ LOCAL BAKERY BY PHOENIX PUBLIC MARKET ⇐⇐⇐

- SAVORY SCONE 3.50 / SWEET SCONE 3.50 / SEASONAL POPTART 5 / BLUEBERRY MUFFIN 4 / LEMON CHIA MUFFIN 4
GLUTEN-FREE MUFFIN 4 / CHOCOLATE MUFFIN 4 / SALTED CARAMEL BANANA BREAD 4.25 / PUMPKIN LOAF 4.25

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.