

# THE COVENANT

PARADISE VALLEY  
GM- JONATHON WOO

-A HANDSHAKE DEAL-

LUNCH MENU  
CHEF- RICH PUTMAN

- HUMMUS BOARD** roasted vegetables, toasted pine nuts, house made pita, basil pesto, Crockett's local 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, 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

## LUNCH

- SHORT RIB DIP** taleggio cheese, caramelized onion & fig, garlic aioli, au jus, house baguette, with house salad 17
- GRILLED CHEESE MELT** aged vermont cheddar, peppered bacon, heirloom tomato, sourdough, with pesto tomato soup 12
- CHORIZO BURGER\*** 1/2 pound brisket burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche, with house salad 16
- 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, 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

## 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, baby romaine, toasted pepitas, Point Reyes original blue cheese, tomato concasse, toasted farro, dried arizona dates, persian cucumbers 14
- FETA & MELON** brined melons on arugula with crumbled feta, tomatoes, 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 / WILD MEXICAN PRAWNS 7 / SEARED SCALLOPS 8

## HOUSE SPECIALITIES

- CHORIZO CHILE RELLENO** local chorizo, roasted corn, potatoes, feta cheese, toasted bread crumbs, corn crema, cilantro pesto 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 19
- PAN SEARED SCALLOPS\*** polenta cake, citrus beurre blanc, roasted vegetables, orange segments 28
- BRAISED BEEF RAVIOLI** stuffed with short rib, beurre noisette sauce, toasted pine nuts, crispy prosciutto, english peas 19

### 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.