

# THE COVENANT

PARADISE VALLEY

BRUNCH MENU

GM- JONATHAN WOO

-A HANDSHAKE DEAL-

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

**CHARCUTERIE BOARD** rotating selection of meats, orange blossom honeycomb, hand-rubbed sea salt and 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, sweet soy 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 13

**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

**KALE RUSTICO\*** chopped kale, shaved brussel sprouts, shaved cauliflower, herb pita crostinis, toasted prosciutto, parmesan dust, and a lemon tahini dressing 14

LEMON-THYME PULLED CHICKEN 6 / PEPPER-CRUSTED AHI TUNA 8  
HANGER STEAK 7 / TIGER PRAWNS 7 / SEARED SCALLOPS 10 / SALMON 10

## BRUNCH

**\$15 BOTTOMLESS CHAMPAGNE**

**ROASTED VEGETABLE FRITTATA** farm fresh eggs, spinach, seasonal vegetables, heirloom tomato, basil, goat cheese, tossed arugula 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, potatoes, peppers and onion, white cheddar cheese, avocado salsa, cilantro sour cream 12

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

**THE NOVELIST FRENCH TOAST** two slices texas toast, warmed plantain caramel sauce, thick cut bacon 15

**STEAK + EGGS** 8 oz flat iron pan seared steak, roasted potatoes, veal demi glacé, avocado, served with eggs of your choice 24

**HUEVOS RANCHEROS** corn tortillas, black beans, ancho rojo sauce, cotija cheese, chorizo, sunny side up egg\* 14  
add flank steak +7

**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

**MEXICAN BREAKFAST BURRITO** pulled short rib, scrambled egg, potatoes, peppers and onions, wheat tortilla, white cheddar, avocado salsa, cilantro sour cream, ancho rojo sauce 14

## HOUSE SPECIALTIES

**GRILLED CHEESE MELT** white cheddar, sugar cured bacon, heirloom tomato, sourdough, with tomato soup, pesto 12  
add pesto chicken +5, add braised short rib +5

**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** truffle mashed potatoes, roasted vegetables, pan sauce 26

**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 21

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

SKILLET POTATOES 5 / FARRO RISOTTO 6 / SEASONAL VEGETABLES 5  
BRUSSEL SPROUTS 6 / POLENTA CAKE 6 / TOMATO SOUP with pesto drizzle 6

## COFFEE

**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.