### SALADS

**BEET & GOAT** bed of arugula, gold & red roasted beets with a honey-thyme goat cheese, with a chive oil and beet reduction drizzle  
**CHOPPED SALAD** smoked atlantic lox, romaine, toasted pepitas, blue cheese crumbles, tomato concasse, toasted farro, dried arizona dates, persian cucumbers  
**FETA & MELON** brined melons on arugula with crumbled feta, avocado, jicama, chili dust, chili lemon vinaigrette  
**SALADE NICIOSE** pepper-crustsahi tuna served rare, fresh greens, haricots verts, hardboiled egg, roasted potatoes, cherry heirloom tomatoes, noisette olives, basil & tarragon, and a simple vinaigrette  
**KALE RUSTICO** chopped kale, shaved brussel sprouts, shaved cauliflower, herb pita crostinis, toasted prosciutto, parmesan dust, and a lemon tahini dressing  

### LUNCH

**CHORIZO CHILE RELLENO** local chorizo, roasted corn, potatoes, crumbled feta cheese, toasted bread crumbs, corn crema, shishito oil  
**FLAT IRON STEAK** 8oz flat iron steak, truffle mashed potatoes, seasonal vegetables, chimichurri butter  
**HALF ROASTED CHICKEN** truffle mashed potatoes, roasted vegetables, pan sauce  
**PAN SEARED SCALLOPS** polenta cake, citrus beurre blanc, roasted vegetables, orange segments  
**BRAISED BEEF RAVIOLI** stuffed with short rib, creamy pesto sauce, toasted pine nuts, crispy prosciutto  
**CHORIZO BURGER** 1/2 pound brisket burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche, with house salad  
**SHORT RIB DIP** taleggio cheese, caramelized onion & fig, garlic aioli, au jus, house baguette, with house salad  
**GRILLED CHEESE MELT** white cheddar, sugar cured bacon, heirloom tomato, sourdough, with tomato soup, pesto  
**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  
**CHICKEN ROMESCO SANDWICH** slow-roasted pulled chicken, mozzarella, baby greens, shaven prosciutto, basil, tomato, lemon aioli, balsamic vinegar drizzle, with house salad  
**CEDAR PLANK SALMON** atlantic salmon, roasted vegetable medley, maple mustard glaze  

### 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, 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.*