

SMALL PLATES

Coffee-Rubbed Lamb Lollis Chops 18 / 40 for the table

Carrot & Potato Hash / Cumin Chimichurri / Pickled Berries

Farmers Market Crudité 15 / 30 for the table

Local Seasonal Veggies / Chickpea Purée / Cucumber Mint Yogurt

House Fries 5 / 12 for the tableSea Salt / Tellicherry Peppercorn / Parmesan / Parsley
Garlic Aioli / Local Ketchup**Fried Brussels Sprouts** 14 / 24 for the table

Bacon Jam / Lemon Juice / Salt & Pepper

Poutine 15 / 25 for the tableLocal Cheese Curd / Red Eye Sausage & Tomato Cravy
Pickled Fresno**Daily Tacos** (2) or **Tostadas** (2) 7**Mac & Cheese** 12 / 26 for the table

Cavatelli Pasta / Local Cheese

Add Pork Belly, Chicken, or Oxtail Chili +6**Thai Mussels** 18 / 35 for the table

Coconut Milk / Chili / Lemongrass / Fish Sauce

SALADS

Squash & Leaf 12 / 28 for the table

Broccoli Rabe / Crilled Squash / Tomato / Goat Cheese Dressing / Herbs

Caesar on the Rye 12 / 28 for the table

Rye Crouton / Romaine / Soft-Boiled Egg / Olive Oil / Parmesan / Lemon

Add Chicken 6 / Add Salmon 12**Iceberg** 12 / 28 for the table

Heirloom Tomato / Pork Belly / Bleu Cheese / Pickled Shallot / Chives

SOUPS

Seasonal Gazpacho 6

Cilantro / Cucumber / Pickled Fresno

Habanero Corn Chowder 6

Bourbon Reduction

Oxtail Chili 8

Pickled Fresno / Cornbread Crumble

Heirloom Beans

Flight of Soup 10

LARGE PLATES

House Burger 15

Brioche Bun / American Cheese / Special Sauce / Iceberg Lettuce / Tomato

Salmon 22 / 45 for the table

Noble Panzanella / Herb & Arugula Pesto

Top Knot Half Chicken 16 / 28 for the table

Pan-Seared Dumpling / Carrot Puree / Charred Onion / Fennel / Jus

6oz. Filet mp

King Trumpet Mushrooms / Haricot Vert / Local Potatoes Smash / Garlic Butter

Vegan Enchiladas 16 / 30 for the table

Chili-Marinated Local Tofu / Local Mushroom Blend / Vegan Paprika Cheddar

Red Pepper Coulis / Micro Green & Radish Salad

TREATS

Apple Fritters 8

Okinawa Bourbon Caramel

Bread Pudding 8

Seasonal

BEVERAGES

Craft Cocktails

Ask your server for options

Bottle & Draft Beer

Ask your server for options

Wine & Spirits

Ask your server for options

Assorted Soft Drinks 3**Coffee & Tea** 4**Cappuccino** 5**Latte** 5**Kombucha** 6

LOCALLY SOURCED

We proudly serve Noble Bread, Chula Seafood, Arizona Bread Company, All About That Booch Kombucha, Big Red's Hot Sauce, Top Knot Farms Chicken, and tons of other local vendors in the Arizona market.

Vegan available
 Vegetarian available

GLOBALLY INSPIRED

Executive Chef Nate Cayer | Executive Sous Chef Steve Blackburn

20% gratuity will be added to parties of six or more. Guest checks cannot be individually split for parties of eight or more. *Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food-borne illness.

