NOTHING FANCY / EGGS ALL DAY

Ms. Emily's Flakey Warm Croissants ...baked to order 12-Five mini-croissants served with orange marmalade and whipped citrus butter

Yogurt & Granola Parfait ...with fresh berries 14-

Organic Cantaloupe Melon, sea salt and fresh lime 9.50 GF

Traditional French Toast with warm Nutella 16-

Whipped citrus butter, real maple syrup, warm Nutella, served with applewood smoked bacon

Crispy Belgian Waffle 16-

Whipped cream & real maple syrup, warm Nutella, whipped citrus butter, two strips of bacon. Add chocolate chips or strawberries \$1.50

*Eggs on Toast 16-

Three eggs on toasted sourdough, avocado, organic breakfast potatoes, roasted peppers & onions, Sriracha, Cotija cheese. Please choose one: smoked bacon or all beef Kielbasa sausage

Breakfast Tacos: with Chef's homemade chorizo sausage 16-Eggs, pico de gallo, avocado, cheddar cheese, salsa, grilled jalapeno, corn tortillassour cream on the side GF on request

Cheddar Cheese Omelet 16- GF on request

Additional omelet ingredients \$1.95 each

All omelets come with sliced watermelon and grilled focaccia toast. Choose garden salad vinaigrette / or organic breakfast potatoes with onions and peppers

BREAKFAST FAVORITS

*Chilaquiles (cheela keeleez) ...with green chili sauce 18-Corn tortillas, Hatch green chilies, eggs over easy, lettuce, tomato, sour cream, feta cheese. Traditional Mexican breakfast is with soft chips, because ...the chips are sautéed with the green chili sauce

*Huevos Rancheros 19- GF on request

Two eggs sunny side up, chef Manny's famous green chili, chorizo sausage, warm tortilla, borracho beans, Oaxaca & Cotija cheese, grilled jalapeno, avocado & red chili hot sauce

*Broken Yolk Sandwich 16-

Sourdough, potatoes, eggs over-easy, sharp cheddar, maple-bacon, avocado and tomato with Mom's garden salad, apple vinaigrette

Sonoran Breakfast Burrito 17-

Tomato-basil tortilla, pinto beans, sausage, eggs, bacon, potatoes, cheese, cilantro, green chilies, jalapeno, guacamole, sour cream, spinach, pico de gallo

Creekside All American Breakfast 17-

French toast, two eggs your way, smoked bacon or all-beef Kielbasa sausage, whipped citrus butter, real maple syrup

Shrimp & Grits with creamed leeks 26.50 ... San Francisco Style Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, spicy red chili hot sauce (white sauce) GF on request

Smoked Salmon & Bagel Platter ...by Cambridge Smoke House 21-Truffled egg salad, cucumber, tomato, red onion, fresh dill, toasted bagel and whipped cream cheese

Steak Benedict ...a beefy artisan bread twist on the original 24-4oz tenderloin, poached egg, served with grilled asparagus, organic breakfast potatoes and hollandaise sauce. Steak served medium

Onion Rings with Chef's Prickly Pear Ketchup 11.95 Truffle Potato Chips and Ranch Dressing 8.50

BRUNCHY LUNCH

Different soup every day A.Q. / A.Q. means "as quoted"

Ask about our Pasta Special for today A.Q.

Watermelon, blueberries, feta cheese and fresh mint 10.50 GF

Healthy Baja Shrimp Tacos Small 16- / Large 22.95 Spicy grilled gulf shrimp with all the goodies, avocado, chili crème, grilled jalapeño, fresh lime and chips

Lamb Chop Lolli Pops (5) 28.95 GF on request Grilled watermelon, fresh mint, balsamic glaze, pesto dipping sauce

Maryland Blue Crab Cake 28-

Tasty aioli duo, organic garden greens and citrus vinaigrette

Roasted Beet Salad 16- GF on request

Arugula greens, goat cheese, candied pecans, fresh & dried berries, green apple vinaigrette

Classic Caesar Salad Half 11- / Full 15.50 GF on request

Mom's Garden Salad ...with apple vinaigrette on the side 11.95 Chopped greens, cucumber, carrots, tomato, shallots, croutons

Organic Burrata Salad 21.95 GF on request

Heirloom tomatoes, fresh basil, avocado, figs, prosciutto, aged balsamic, extra virgin olive oil, sea salt, grilled focaccia

Little Gem "Wedgie Salad" 17.95 GF on request

Baby romaine, brandied tomato aioli, croutons, egg, blue cheese, bacon, avocado, red onion, buttermilk-herb dressing on the side Add Salmon 14- | Grilled Chicken 12- | Shrimp 14- | Petite Filet 16-

Ahi Tuna Nachos 20.95

This dish is served cold. Crispy spiced wonton chips, Ahi tuna tartar, fresh ginger, mango, shallots, green onions, ponzu, sesame, avocado, jalapeno, wasabi and sriracha crème
No substitutions / Additional wonton chips \$2

Red Bird Grilled Chicken Sandwich 19.95

All natural Red Bird chicken breast, lemon aioli, pickled banana peppers, red chili relish, bacon, avocado and Gruyere cheese

*Ahi Tuna Burger (seared rare) 21.95

Diced & spiced, green onion, fresh ginger, shallots, ponzu wasabi aioli, buttery brioche ...sorry, no modifications please

Crazy Good Chicken Wings 22.95 GF on request

"Naked" extra crispy, salt & pepper wings, dipping sauces on the side. You can request traditional Buffalo Style Wings if you prefer

* Seasoned Seared & Roasted Hanger Steak 34.95 GF on request Red onion jam, French fries and watercress chimichurri

B.L.T. Sandwich 15.50

Bacon, lettuce, tomato and mayonnaise on toasted artisan bread, your choice of soup, house salad, truffle potato chips or fries

Build your own Burger BYOB ...Wagyu beef patties 17.95 Plus 1.95 per additional ingredient | burgers served pink or no pink No charge for lettuce, tomato and chipotle aioli (no substitutions) Organic Gardein Ultimate Plant-Based Burger ...or All-Beef Wagyu patties

Vegan Bento Box 26.50 GF on request

Seasonal fruits & farmers market organic vegetables, pinto beans, agave glazed sweet potato, guacamole and more...

Warm Honey Jalapeno Corn Bread (15 minutes) 11.95

Chef Mercer's New Sedona Cook Book 29.95

Visit us at mercerskitchen.com | We support local farmers and family ranchers

SORRY, EVERYTHING IS DELICIOUS

SINCE 2008