



CHEF MERCER'S HIGH COUNTRY COMFORT FOOD SINCE 2008

SOUP & APPETIZERS

Different Soup Every Day	A.Q.	
Spicy Grilled Shrimp Cocktail: lemon and two dipping sauces	22.50	GF
Melon & Prosciutto: cantaloupe melon, fresh lime juice, sea salt and Parma Prosciutto	12.95	GF
Maryland Blue Crab Cake, tasty aioli duo, organic garden greens and citrus vinaigrette	28.00	
Bruschetta: figs, bleu cheese, prosciutto, red onion, aged balsamic reduction, fresh herbs	13.95	

GREAT FOR SHARING

Try Ms. Emily's Flakey Warm Croissants with orange marmalade and whipped citrus butter	12.00	
*Ahi Tuna Nachos, spiced wonton chips, spicy aioli duo, mango, fresh ginger, avocado and more.	20.95	
*Lamb Chop Lolli Pops (5) with grilled watermelon, fresh mint, balsamic glaze and pesto dipping sauce, served medium	28.95	GF
Crazy Good Chicken Wings: naked , extra crispy "salt & pepper wings" 8 piece ...dipping sauces on the side	22.95	GF
<i>Traditional Buffalo Wings ...available if you prefer</i>		

SALADS GF on request

Mom's Garden Salad, cucumber, carrots, tomato, shallots, croutons, green-apple vinaigrette on the side	11.95	
Little Gem "Wedgie Salad" tomato aioli, chopped egg, blue cheese, bacon, avocado, croutons, creamy herb dressing	17.95	
Classic Caesar Salad add salmon +14 / add chicken +12 / shrimp +14 / Petite filet of beef +16	15.50	
Burrata Salad: tomatoes, fresh basil, avocado, fig, prosciutto, aged balsamic, extra virgin olive oil, sea salt, grilled focaccia	21.95	
Roasted Beet Salad: Arugula greens, goat cheese, candied pecans, fresh and dried berries, green apple vinaigrette	16.00	

HOT FROM A FIERY PAN

Chalkboard Pasta: ask us what we are making today	A.Q.	
Parmesan Crusted Chicken Breast with lemon caper butter, asparagus, whipped potatoes, white wine sauce	28.50	
High Country Shrimp & Grits: crispy pork belly, cheesy white grits, buttery creamed leeks (nontraditional)	26.50	GF
Pan Fried Pork Tenderloin Medallions: Garlic-caper ZOODLES, mushrooms and Marsala wine sauce on the side	34.95	

OVEN ROASTED OR OFF THE GRIDDLE

Vegan Bento Box: local farmer's market seasonal fruits & veggies, pinto beans, agave glazed sweet potato and more	26.50	GF
*Fresh Fish (changes daily)	A.Q.	
*Seasonal Salmon: choose between Baked in Olive Oil ...Blackened or Agave Glazed	32.95	GF
Lamb Adobo: Colorado lamb shank braised in a red curry adobo sauce, Cotija cheese, white beans	38.95	
Braised Short Rib: slow cooked, tender beef short rib, green chili grits, sherry mushrooms	34.75	
*Steak Caprese: Petit filet, Heirloom tomatoes, fresh mozzarella, kalamata olives, basil pesto, roasted portobello mushroom	35.95	GF
*Tavern Deluxe: always meat, often potatoes, rarely vegetables.	A.Q.	

SANDWICHES ...choice of soup, garden salad, truffled potato chips or sidewinder fries. Wagyu ground beef "Pink or No Pink"

*Build-a-Burger BYOB: (No charge for secret sauce, lettuce & tomato) ...no substitutions, plus \$1.95 each extra topping	17.95	
Hot Pastrami: lots of pastrami, sauerkraut, cheese, secret sauce, big dill pickle and mustard on the side for dipping	19.75	

SIDES

Onion Rings, house made prickly pear ketchup	11.95		Creamy, Garlic Mashed Potatoes	8.50	GF
3-Cheese Mac & Cheese, crispy parmesan bread crumbs	12.50		Truffle Potato Chips and Ranch Dressing	8.50	
Eat your Vegetables: fresh from the local Farmer's Market	7.95	GF	Cauliflower Rice with shallots and saffron	6.95	GF
Warm Honey-Jalapeno Corn Bread (15 minutes)	11.95	GF	Chef Mercer's New Sedona Cook Book	29.95	GF

A.Q. means "as quoted"

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

SORRY, EVERYTHING IS DELICIOUS
SINCE 2008

*Consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs