



CHEF MERCER'S HIGH COUNTRY COMFORT FOOD SINCE 2008

## SOUP & APPETIZERS

Normandy Brie Soup with Black Truffle . . . . .	9 /13	
Spicy Grilled Shrimp Cocktail: lemon and two dipping sauces . . . . .	22.50	GF
Maryland Blue Crab Cake, tasty aioli duo, organic garden greens and citrus vinaigrette . . . . .	28.00	
Warm Almond Crusted Boursin Cheese ...with crisp Granny Smith Apple, currant jam, grilled ciabatta & crackers . . . . .	16.00	
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): Korean-style barbecue with spicy mint dipping sauce, chopped peanuts and Asian slaw . . . . .	28.95	GF
Crazy Good Chicken Wings: <b>naked</b> , 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 +23 . . . . .	15.50	
Winter Burrata Salad: Apple, figs, pecans, pomegranate, little gem greens, maple-mustard vinaigrette, cheesy sourdough toast . . . . .	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

Penne Pasta Carbonara with Chicken & English Peas: bacon, onions, garlic, Parmesan cheese, eggs, cream, black pepper . . . . .	33.95	
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 Cutlets: Stuffed-ricotta gnocchi, 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
Phyllo Crusted Petrale Sole: Basmati rice and lemon caper butter sauce . . . . .	34.25	GF
*Seasonal Salmon: choose between <b>Baked in Olive Oil</b> ...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	
*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 . . . . .	10.50	GF	
3-Cheese Mac & Cheese, crispy parmesan bread crumbs . . . . .	13.50	Truffle Potato Chips and Ranch Dressing . . . . .	8.50		
Eat your Vegetables: fresh from the local Farmer's Market . . . . .	11.95	GF	Basmati Rice . . . . .	5.95	GF
Warm Honey-jalapeño Corn Bread (15 minutes) . . . . .	11.95	Chef Mercer's New Sedona Cook Book . . . . .	29.95	GF	

A.Q. means "as quoted"

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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