



CHEF MERCER'S HIGH COUNTRY COMFORT FOOD SINCE 2008

SOUP & APPETIZERS

Soup of the day	9/13-	
Shrimp Ceviche: Avocado, red & green chilis, cilantro, cucumber, Spanish onions, fresh citrus juice, crispy corn tostadas	24-	GF
Maryland Blue Crab Cake, tasty aioli duo, organic garden greens and citrus vinaigrette	32-	
Blistered & Charred Shishito Peppers: Lime, salt, olive oil, soy, sesame, Peruvian sweet drop peppers, Thai sweet chillis	16-	GF V
Bruschetta: Figs, Cambozola bleu cheese, prosciutto, red onion, aged balsamic reduction, fresh herbs, micro greens	15-	

GREAT FOR SHARING

Try Ms. Emily's Flakey Warm Croissants with orange marmalade and whipped citrus butter	12-	
*Ahi Tuna Nachos, spiced wonton chips, spicy aioli duo, mango, fresh ginger, avocado and more.	21-	
Tarte Flambé (thin crust flat bread) Chili flakes, bacon, onions, garlic oil, oregano, cheese blend, preserved lemon	18-	
*Lamb Chop Lolli Pops (5): Chili spiced & grilled watermelon, blueberries, feta cheese, aged balsamic, pesto dipping sauce	29-	GF
Crazy Good Chicken Wings: naked , extra crispy "salt & pepper wings" 8 piece ...dipping sauces on the side	23-	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	14-	V
Little Gem "Wedgie Salad" tomato aioli, chopped egg, blue cheese, bacon, avocado, croutons, creamy herb dressing	21-	
Classic Caesar Salad add salmon +14 / add chicken +12 / shrimp +14 / petite filet of beef (4 oz.) +16	18-	
Roasted Beet Salad: Arugula greens, goat cheese, candied pecans, fresh and dried berries, green apple vinaigrette	18-	
Seared Fresh Salmon Salad: Capers, pomegranate, feta, cucumber, egg, arugula, olives, onion, tomatoes & grilled pita	26-	

HOT FROM A FIERY PAN

Penne Pasta Carbonara with Chicken & English Peas: bacon, onions, garlic, Parmesan cheese, eggs, cream, black pepper	34-	
Parmesan Crusted Chicken Breast with lemon caper butter, asparagus, whipped potatoes, white wine sauce	34-	
High Country Shrimp & Grits: Crispy pork belly, cheesy white grits, buttery creamed leeks (nontraditional)	29-	GF
Summer Seafood Pan Roast: light & flavorful tomato-fennel broth with Chorizo (mussels, prawns, crab)	43-	GF
Sautéed Chicken Cutlets with white grapes and toasted almonds	32-	

OVEN ROASTED ...OR OFF THE GRIDDLE

Vegan Bento Box: local farmer's market seasonal fruits & veggies, pinto beans, agave glazed sweet potato and cup of soup	34-	GF
*Seasonal Salmon: choose between Baked in Olive Oil ...Blackened or Agave Glazed	33-	GF
*Tomahawk Pork Chop (Beeler's Amish raised "Heritage Duroc Pork") Summer fruit chutney, crispy fried onions	46-	
Braised Short Rib: slow cooked, tender beef short rib, green chili grits, sherry mushrooms	39-	
*Tavern Deluxe: always meat, often potatoes, rarely vegetables	A.Q.	

SANDWICHES ...cup of soup, garden salad, truffled potato chips, jalapeno-coleslaw or sidewinder fries.

Hot Pastrami: lots of pastrami, sauerkraut, cheese, secret sauce, big dill pickle and mustard on the side for dipping	20-	
*Build-a-Burger BYOB: (No charge for secret sauce, lettuce, pickle & tomato) ...no substitutions, plus \$2 each extra topping	21-	
Would you like to add: White cheddar, blue cheese, American cheese, bacon, mushrooms, raw or grilled onion, caramelized onion		
Choice of: Two Wagyu burger patties ...or two plant based burger patties. Wagyu burgers can be "pink or no-pink"		

SIDES

Onion Rings, house made prickly pear ketchup	12-		Creamy, Garlic Mashed Potatoes	12-	GF
3-Cheese Mac & Cheese, crispy parmesan bread crumbs	13-		Truffle Potato Chips and Ranch Dressing	8-	
Eat your Vegetables: fresh from the local Farmer's Market	12-	GF	Basmati Rice	8-	GF V
Steamed Asparagus with olive oil, salt & pepper	12-	V	Roasted Sweet potatoes	12-	GF V
Warm Honey-jalapeño Corn Bread (15 minutes)	12-		Chef Mercer's New Sedona Cook Book	29.95	GF

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