

SOUP & APPETIZERS

Normandy Brie Soup with Black Truffle, and a mini-croissant for dipping	we also have a soup of the day	9 /13-
Shrimp Ceviche: Avocado, red & green chilis, cilantro, cucumber, Spanish onions, fresh citrus juice, crispy corn tostadas		25- 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 sweetie drop peppers, Thai sweet chillis		16- GF V
Bruschetta: Figs, Cambozola bleu cheese, prosciutto, red onion, aged balsamic reduction, fresh herbs, micro greens		18-

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.		22-
Tarte Flambé (thin crust flat bread) Chili flakes, bacon, onions, garlic oil, oregano, cheese blend, preserved lemon		18-
*Lamb Chop Lolli Pops (5): Korean-style barbecue with spicy mint dipping sauce, chopped peanuts and Asian slaw		32- 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		20-
Seared Fresh Salmon Salad: Capers, pomegranate, feta, cucumber, egg, arugula, olives, onion, tomatoes & grilled pita		28-

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 (San Francisco Style)		32- GF
Fresh Fish: Phyllo Crusted Petrale Sole; Basmati rice, sauteed leeks, lemon-caper butter sauce (generous portion)		39-
WOW! Tasty Chicken Cutlets with white grapes and toasted almonds this is soooo good		32-

OVEN ROASTED ...OR OFF THE GRIDDLE

Vegan Bento Box: Seasonal fruits & veggies, black pepper papadums, legumes, agave glazed sweet potato, cup of vegan soup.		34- GF V
*Seasonal Salmon: choose between baked in olive oil ...blackened or agave glazed		34- GF
*Tomahawk Pork Chop (Beeler's Amish raised "Heritage Duroc Pork"), winter fruit chutney, crispy fried onions		48-
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		21-
*Build-a-Burger BYOB: (No charge for secret sauce, lettuce, pickle & tomato) ...no substitutions, plus \$2 each extra topping		21-
<i>Would you like to add:</i> White cheddar, blue cheese, American cheese, bacon, mushrooms, raw or grilled onion, caramelized onion		
<i>Choice of:</i> Two Wagyu burger patties ...or plant based burger patty. 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: Seasonal Organic		12- GF V	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

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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