



Always use Certified Sustainable Seafood

CHEF MERCER'S HIGH COUNTRY COMFORT FOOD SINCE 2008

We only use seed-free oils for cooking

STARTERS & APPETIZERS

- 72 Hour "Beef Bone Broth" : Healthy collagen, proteins, mushrooms, Umami vegetables, whole roasted garlic, baby corn 16- GF
- Shrimp Ceviche: Avocado, red & green chilis, cilantro, cucumber, Spanish onions, fresh citrus juice, crispy corn tostadas 25- GF
- Maryland Blue Crab Cakes, 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 chili 16- GF V
- Bruschetta: Figs, Cambozola Bleu cheese, prosciutto, red onion, aged balsamic reduction, fresh herbs, micro greens 18-

GREAT FOR SHARING Try sharing organic "Watermelon Salad" with your table – very refreshing! 16-

- 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 24-
- Chicken & Jalapeno Flatbread (crispy thin crust) diced chicken, cheese, red onion, garlic, crème fraiche and avocado 18-
- *Summer Lamb Chop Lolli Pops (5) GF on request 32-
- grilled watermelon, feta cheese, aged balsamic, fresh blueberries and mint. Served with Chimichurri dipping sauce

SALADS GF on request

- Burrata Caprese: Heirloom tomatoes, Prosciutto, aged balsamic, figs, avocado, cheesy sour dough toast, fresh basil pesto 24-
- Mom's Garden Salad, cucumber, carrots, tomato, shallots, croutons, green-apple vinaigrette on the side 16- V
- Little Gem "Wedgie Salad" tomato aioli, onion, chopped egg, blue cheese, bacon, avocado, croutons, creamy herb dressing 22-
- Classic Caesar Salad add salmon +14 / add chicken +12 / shrimp +14 / petite filet of beef (4 oz.) +16 19-
- Roasted Beet Salad: Arugula greens, goat cheese, candied pecans, fresh and dried berries, green apple vinaigrette 22-
- Seared Fresh Salmon Salad: Capers, pomegranate, feta, cucumber, egg, arugula, olives, onion, tomatoes & grilled pita 31-

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: Broiled Halibut with Elote corn & sauce on the side (contains dairy) 38- GF
- 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, salad and more 34- GF V
- Seasonal Salmon: choose between baked in olive oil ...blackened or agave glazed 36- GF
- Tomahawk Pork Chop (Beeler's Amish raised "Heritage Duroc Pork"), summer fruit chutney, crispy fried onions 49-
- Braised Short Rib: slow cooked, tender beef short rib, green chili grits, sherry mushrooms 41-
- *Tavern Deluxe: always meat, often potatoes, rarely vegetables A.Q.

SANDWICHES ...garden salad, truffled potato chips, jalapeno-coleslaw or sidewinder fries / small cup of soup or onion rings +\$2

- Hot Pastrami: lots of pastrami, sauerkraut, cheese, secret sauce, big dill pickle and mustard on the side for dipping 22-
- *Build-a-Burger BYOB: (No charge for secret sauce, lettuce, pickle & tomato) ...no substitutions, plus \$2 each extra topping 23-
- Would you like to add: Smoked Gouda, White Cheddar, Blue Cheese, American Cheese, bacon, mushrooms, raw or grilled onion
- Choice of: Two Wagyu burger patties ...or plant-based burger patty. Wagyu burgers can be "pink or no-pink"

SIDES & SOUPS

- 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 Farmer's Market 12- GF V Roasted Sweet Potatoes 12- GF V
- Steamed Asparagus with olive oil, salt & pepper 12- GF V Normandy Brie Soup with Black Truffle 9 / 16-
- Warm Honey-jalapeño Corn Bread (15 minutes) 12- Spicy Green Chili & Chicken Soup 9 / 16-

Visit us at mercurskitchen.com | We support local organic farmers and family ranchers | Credit card payments are subject to a 3% surcharge



SORRY, EVERYTHING IS DELICIOUS

SERVING SEDONA SINCE 2008

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