

SMALL PLATES

- BAKED GOAT CHEESE** local Crow's Dairy goat cheese, caramelized onions, oven-roasted tomatoes, fresh thyme and Kalamata olives served with multigrain walnut toasts (x, v) **20**
- CRAB & SHRIMP TOWER** with avocado, micro greens, tomatoes, served with Provençal gazpacho (x, gf) **22**
- SMOKED SALMON RILLETTES*** fresh & smoked salmon pâté with shallots and chives served with toasted crostini (x) **19**
- PÂTÉ DE CAMPAGNE** country pork pâté with cornichons and grainy mustard, served with local greens and toasted baguettes **18**
- CARAMELIZED BRIE & APPLES** melted brie cheese, topped with caramelized apples, served with dried fruits and grilled bread (v) **22**
- BURRATA WITH PROSCIUTTO** burrata with prosciutto, served with local arugula, Campari tomatoes, baguette croutons and pistou **22**

BRUNCH

- MUESLI** rolled oats, organic dairy-free yogurt, apples, golden raisins, dried apricots chopped pecans, fresh seasonal berries (x, v) **13**
- BLUEBERRY CREPES** with orange mascarpone filling and berry compote (v) **17**
- POTATO FRITTATA** caramelized onions & peppers, thinly sliced Yukon Gold potatoes, creamy eggs and fresh herbs baked with Gruyère cheese, served with arugula and Provençal tomato (gf, v) **18**
- HAM AND CHEDDAR CHEESE QUICHE** with fresh thyme served with baby arugula and Provençal tomato **18**
- PEACH FRENCH TOAST CASSEROLE** with praline pecan caramel sauce topped with whipped cream (v) **19**
- SMOKED AND FRESH SALMON HASH*** with roasted potatoes, caramelized onions and peppers, fresh dill and topped with crème fraîche and avocado (gf) **22**
- GRUYERE & PARISIAN HAM CRÊPES** with mornay sauce **20**
- SHORT RIB BEEF HASH** with short ribs, roasted poblanos, caramelized onions, cilantro, and Yukon Gold potatoes, topped with Mexican crema and served with housemade salsa and tortillas **23**
- MEZZE BRUNCH BOARD** Marcona almonds, olives, Manchego cheese, avocado spread, hard boiled egg, dried apricots, Campari tomato, fig jam, and sourdough toasts (x, v) **28**

PÂTISSERIE

- STRAWBERRY CREAM SCONE**
4.5
- CINNAMON-PECAN ROLL**
4.5
- ALMOND CROISSANT**
4.5
- BUTTER CROISSANT**
4.5
- PAIN AU CHOCOLAT**
4.5

Salads

- ADD CHICKEN +6, ADD SHRIMP +8, ADD (1) CRAB CAKE +10, ADD SALMON FILLET +14
- MEDITERRANEAN SALAD** romaine, cucumbers, red onions, tomatoes, Kalamata olives, feta cheese, toasted pine nuts and feta vinaigrette (x, gf, v) **17**
- CHICKEN COBB SALAD** diced chicken breast, avocado, tomato, bacon, egg, romaine, blue cheese crumbles and blue cheese vinaigrette (gf) **20**
- PESTO GRILLED SHRIMP SALAD*** baby lettuces, avocado, tomato, goat cheese, grilled corn, lime vinaigrette, topped with frizzled tortilla strips (x) **19**
- RASPBERRY AND GOAT CHEESE SALAD** warm Crow's Dairy goat cheese medallions, field greens, julienned jicama & carrots, raspberry vinaigrette topped with candied pecans (x, v) **17**
- STRAWBERRY CHICKEN SALAD** sliced grilled chicken, vine-ripened strawberries, mixed baby greens, toasted sliced almonds and poppyseed vinaigrette (x, df, gf) **18**
- CHOPPED VEGETABLE SALAD** romaine lettuce, asparagus, roasted red peppers, zucchini, grilled corn, radicchio and avocado with lime vinaigrette, topped with crumbled goat cheese (x, v) **19**
- FRENCH COUNTRY CHICKEN SALAD** roasted chicken, romaine & arugula, avocado, grilled corn, Campari tomatoes, Sphinx dates, chèvre, toasted almonds and tarragon-mustard vinaigrette (x, gf) **19**

All salads are offered with dressings on the side, unless otherwise requested.



- CHICKEN, WILD MUSHROOM AND LEEK CRÊPES** with roasted chicken, sautéed leeks, baby spinach, goat cheese and basil beurre blanc **22**
- WARM SALMON NIÇOISE*** with tomatoes, green beans, potatoes, hard boiled eggs, tarragon vinaigrette (x, gf) **25**
- FRESH LUMP CRAB CAKES*** two lump crab cakes on baby lettuces, with jicama, carrots, mango salsa, rice noodles and lime vinaigrette (x) **26**
- WILD MUSHROOM TART** with caramelized leeks, baby spinach, sautéed leeks, smoked mozzarella and chèvre, served with petite salad (v) **19**

SANDWICHES

- SERVED WITH CHOICE OF WHITE BEAN SALAD (x),
ARCADIA POTATO SALAD WITH BACON OR FIELD GREENS WITH RASPBERRY VINAIGRETTE (x)
- CROQUE MONSIEUR** French ham, melted Gruyère cheese and béchamel on country bread with apricot jam **18**
- PARISIAN MONSIEUR** turkey, melted Gruyère cheese, dijon mustard and béchamel on country bread **18**
- GRILLED VEGETABLE** red peppers, zucchini, eggplant, red onions, creamy goat cheese spread, and hummus spread on Noble whole wheat flax roll (x) **18**
- WARM SMOKED TURKEY AND BRIE** with sliced apples and fig jam on fresh baked Noble walnut bread **18**
- HERB ROASTED CHICKEN SANDWICH** local Two Wash Ranch chicken, roasted artichokes, oven-roasted tomatoes, fresh basil and herbed goat cheese on baguette **18**
- ALBACORE TUNA SALAD SANDWICH** chopped pecans, jicama, scallions, cucumbers and tomato on whole wheat bread (x) **18**
- SMOKED SALMON CLUB*** with sliced cucumbers, tomatoes, red onions with herb caper spread on multigrain bread (x) **19**
- WARM BEEF TENDERLOIN SANDWICH** with caramelized onions and horseradish aioli on toasted baguette - add gorgonzola + 2 **24**
- CHICKEN VERONIQUE SALAD ON CROISSANT** chicken veronique salad with pulled chicken breast, grapes, celery and tarragon aioli on fresh baked croissant **19**

(x) - Blue Zones Project® Scottsdale, (v)-vegetarian, (ve)-vegan, (gf)-gluten free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

(x) Salt is available upon request • Kid size portions available for all entrées (children 12 and under)



Enjoy a healthier dining experience with our collaboration with **Blue Zones Project® Scottsdale**. Explore our menu, featuring specially crafted Blue Zones®-inspired food items, and opt for Blue Zones®-friendly Local Crow's Dairy goat cheese, vegan goat cheese, Noble sourdough, and 100% whole grain bread, designed to align with principles of longevity and well-being.

Beverage

- FIZZY GINGER LEMONADE **4**
- SOUTHERN PEACH ICED TEA **3**
unsweetened
- COKE, DIET COKE, SPRITE **3**
- PELLEGRINO **6**
- COLD BREW **4**
- COFFEE **3.5**
Local - Roastery of Cave Creek



Serving wine & beer, champagne and cocktails.



DESSERTS



Please ask your server for today's selection of pastries, desserts and Arcadia Farms' signature specialty cakes.