FOR THE TABLE

DIABLO EGGS (5) ........................................ 9
Ancho Kissed Deviled Eggs [V] [GF]

HOUSE HACKED GUAC .................................. 10.5
Roasted Tomato Salsa, Tomatillo Salsa, Fresh Tortilla Chips [VG] [GF]

BRUSCHETTA .............................................. 14
» Avocado, Cotija, Pickled Red Onion, Pomegranate
» Roasted Tomato, Goat Cheese, Pea Tendrils
» Prosciutto, Manchego, Arugula Pesto

HUMMUS WITH FLATBREAD ....................... 11
Served with crudités [V]

BASKET OF FRIES ........................................ 8.5
Served with Adobo Aioli

ORGANIC GREENS Accompanied by grilled bread. All salads can be made gluten free or vegan.

LITTLE GEM WEDGE .................................. 15
Avocado, Bacon, Cherry Tomatoes, Red Onion, Chopped Egg, Crumbled Blue Cheese, Housemade Creamy Blue

KALE + QUINOA ........................................ 14.5
Feta, Quinoa, Shaved Red Onions, Cranberries, Toasted Walnuts, Cilantro, Chipotle-Lime Vinaigrette [V]

MISSION FIG .................................................. 16
Mixed Greens, Grilled Chicken, Figs, Maytag Blue Cheese, Candied Pecans, Balsamic Vinaigrette
Add: Soup Cup +7 | Grilled Chicken +5
Grilled Salmon +7.5 | Chicken Salad +6

Seasonal Soup

BUTTERNUT SQUASH BISQUE [V] [VG] [GF] $8.50 Cup $11 Bowl

SANDWICHES Choose one side: Mixed Greens or Tabbouleh
Substitute: Herbs Parmesan Fries +2

CLASSIC BURGER ............................................. 16
Lettuce, Onion, Tomato, Cheddar, Dijonaise, Toasted Brioche Add: Bacon +3 | Avocado +2

PECAN CHICKEN SALAD ............................... 15
Cranberries, Pecans, Scallions, Mixed Greens, Tomato, Prairie Bread

FARM BLTDA ............................................... 15
Sliced Chicken, Center Cut Bacon, Mixed Greens, Tomato, Arizona Dates, Pesto Aioli, Prairie Bread

“BEST OF PHOENIX” GRILLED CHEESE .... 14.5
Aged Cheddar, Cotija, Goat Cheese, Tomato, Olive Oil Brushed Sourdough [V]

PORTABELLA MELT .......................................... 15
Grilled Onions, Roasted Red Pepper, Arugula Pesto, Sharp White Cheddar Cheese, Toasted Sourdough [V]

ENTRÉES

GRILLED SALMON* ................................... 18.5
Wild Caught Salmon, Marinated Grilled Asparagus, Fingerling Potatoes, Arugula [GF]

CHICKEN QUESADILLA .................................. 15.5
Fajita Chicken, Mexican Cheese, Roasted Corn, Roasted Red Pepper, Black Beans, Guacamole, Crema, Roasted Tomato Salsa

CHICKEN OR FISH TACO (3) ....................... 15.5
» Shredded Chicken
» Corn and Black Bean Relish, Tomatillo Salsa
» Crispy Atlantic Cod
Mango Salsa, Adobe Aioli, Crisp Cabbage

FISH & CHIPS ............................................. 16
Atlantic Cod, Housemade Tartar Sauce, Herb Parmesan Fries

DESSERT

SALTED CARAMEL GELATO ......................... 6
Two Scoops of Locally Made Gelato

SORBET ......................................................... 6
Locally Made, Lemon or Raspberry

FLOURLESS CHOCOLATE CAKE ............... 8
Whipped Cream

KIDS Accompanied by Parmesan Herb Fries or Fresh Fruit

KID’S FISH .................................................. 9

GRILLED CHEESE ....................................... 7

PB&J .......................................................... 6

CHICKEN FINGERS ................................. 8
Non-Kid Charge +$5

Prosciutto, Manchego, Arugula Pesto

Our Seasonally Fresh Culinary Family

Palette proudly supports and appreciates Arizona farmers and producers for their dedicated efforts and commitment to sustainable methods.

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