

BRUNCH

WILD MUSHROOM, SPINACH, GOAT CHEESE TART	18
Served with Mixed Greens [V]	
SOURDOUGH FRENCH TOAST	17
Light and Fluffy, Berries, Whipped Cinnamon Butter, Vanilla Bourbon Maple Sauce, Side of Fruit [V]	
<i>Gluten-free option available.</i>	

PALETTE CLASSIC BENEDICT	18.5
Poached Eggs, Ham on Noble Bread English Muffin with House Hollandaise Sauce, Side of Fruit	
TOAST & TENDERS	18.5
French Toast and Chicken Tenders, Cinnamon Butter, Maple Syrup, Ranch Dressing	
<i>Add:</i> Bacon +4 Avocado +2	

FOR THE TABLE

HOUSE HACKED GUAC	12
Roasted Tomato Salsa, Fresh Tortilla Chips [VG]	
HUMMUS	12
Served with Crudités and Pita [V]	
BASKET OF FRIES	9
Served with Ancho Aioli [V]	

SEASONAL SOUPS \$9 Cup \$12 Bowl

BUTTERNUT SQUASH BISQUE [V] [VG] [GF]
CHEF'S SELECTION

ORGANIC GREENS

MISSION FIG	18
Mixed Greens, Grilled Chicken, Figs, Feta, Candied Pecans, Balsamic Vinaigrette [GF]	
LITTLE GEM CHOP	18
Avocado, Bacon, Cherry Tomatoes, Red Onion, Chicken, Crumbled Blue Cheese, Housemade Creamy Blue [GF]	
MIXED GREEN SALAD	10
Mixed Greens, Tomatoes, Cucumbers, Carrots, Choice of Dressing [V] [VG] [GF]	

ADD: Soup Cup +8

SANDWICHES *Gluten-free options available for all.*

Choose one side: Mixed Greens or Chips – Add Fries +3

PECAN CHICKEN SALAD	17
Cranberries, Pecans, Scallions, Mixed Greens, Tomato, Multigrain Bread	
"BEST OF PHOENIX" GRILLED CHEESE	17
Aged Cheddar, Cotija, Goat Cheese, Tomato, Olive Oil Brushed Sourdough [V]	
PORTABELLA MELT	17
Grilled Onions, Roasted Peppers, Pesto, Sharp White Cheddar, Sourdough Bread [V]	
AVOCADO TOAST with EGG SALAD	18
Heirloom Cherry Tomatoes, Arugula, Multigrain Bread [V]	
FARM BLTDA	18
Chicken, Center Cut Bacon, Mixed Greens, Tomato, Arizona Dates, Apple, Pesto Aioli, Multigrain Bread	

ENTRÉES

CHICKEN QUESADILLA	17
Fajita Chicken, Black Beans, Mexican Cheese, Roasted Corn, Roasted Peppers, Guacamole, Crema, Roasted Tomato Salsa	
FISH & CHIPS	18
Atlantic Cod, Housemade Tartar Sauce, Herb Parmesan Fries [SF]	
GRILLED SALMON	21
Wild Salmon, Marinated Grilled Asparagus, Fingerling Potatoes, Arugula [SF] [GF]	

DESSERT

SORBET OR GELATO	8
Two Scoops of Locally Made Sorbet or Gelato [V] [GF]	
AFFOGATO	9
Espresso Over Scoop of Locally Made Gelato	
FLOURLESS CHOCOLATE CAKE	9
Whipped Cream [V] [GF]	
MIXED BERRY SHORTCAKE [V]	9

» Please inform your server if you require individual checks
» Split plate fee +\$3 » 20% gratuity added to parties of 6 or more

KIDS *Accompanied by Parmesan Herb Fries or Fresh Fruit*

KID'S FISH [SF]	9
GRILLED CHEESE [V]	7
PB&J [VG]	6
CHICKEN FINGERS	8
Non-Kid Charge +\$5	

[V] Vegetarian [VG] Vegan
[GF] Gluten Free [SF] Seafood Allergy

* Maricopa County Health Department requires us to inform you that consuming raw or undercooked food can increase the chances of acquiring a food borne illness.

Our Seasonally Fresh Culinary Family

THE FARM
at SOUTH MOUNTAIN®

ARTISAN BY
SANTA BARBARA
Catering

LIBATIONS

PRICKLY PEAR MARGARITA	12
Tequila, Prickly Pear Juice, Triple Sec, Lime Juice	
BLACKBERRY MOJITO	12
Rum, Lime Juice, Muddled Blackberry, Mint	
MIMOSA	10
Prickly Pear, Orange, Cranberry or Blackberry	
PALETTE BLOODY MARY	12
Housemade Bloody Mary Mix, Vodka	

NONALCOHOLIC BEVERAGES

COFFEE	4
COLD BREW	4.5
ESPRESSO	5
DOUBLE ESPRESSO	7
CAPPUCCINO	7
LATTE	7
CHAI	7
HOT CHOCOLATE	5
HOT TEA	5
MANGO ICED TEA	5
BOTTLED WATER	3.5
SODA	5
JUICES	4.5
Apple, Cranberry, Orange	
LEMONADE	5
Regular, Prickly Pear	
ROOTBEER FLOAT	8.5
Rootbeer, Scoop of Vanilla Gelato	

ARIZONA WINES

Whites

Glass/Bottle

CHARDONNAY WILLIAM HILL	13.5/44
Aromas of brown spice, citrus and tropical fruit	
PINOT GRIGIO CANYON ROAD	12/32
Medium bodied with hints of apples and pears	
MOSCATO LA FIERA	12/32
Delicate and crisp with hints of peach and apricot	
SAUVIGNON BLANC DECOY	12/42
Aromas of sweet citrus, pink grapefruit and fresh-cut hay with flavors of summer melon and refined minerality	

Reds

Glass/Bottle

CABERNET SAUVIGNON WILLIAM HILL	13.5/45
Black currant and cherry on the nose with rosemary and sage on the palate	
PINOT NOIR OYSTER BAY	13.5/45
Zesty, lush and fresh with juicy red cherry, red berry, dried herbs, cedar brush and vanilla flavours mouth-watering on the palate. Medium bodied.	
RED BLEND ARIZONA STRONGHOLD	13.5/45
Aromas of blackberries mixed with mint, juniper, roasted desert herbs and white peppercorn	

CRAFT BEERS

FOUR PEAKS KILT LIFTER	9
A dark, malty Scottish amber ale with rich flavors of caramel and toffee, plus just a hint of smoke	
HUSS PAPAGO ORANGE BLOSSOM	7
A light wheat beer with hints of bright citrus and creamy vanilla	
HUSS ARIZONA LIGHT LAGER	7
A wonderfully crisp light lager with 110 calories brewed and made for the Arizona heat!	
HUSS SCOTTSDALE BLONDE	7
German-style Kölsch, lightly hopped, very smooth with a slightly sweet finish	
THE SHOP BEER CO CHURCH MUSIC JUICY IPA	9
Pineapple + Juicy + Loud	