

## LOCAL FLAVOR

### chilaquiles 14

fried egg, tortilla, avocado, smoked cotija, mama dougie's ranchero sauce\*

### avocado toast 14

fried egg, lemon preserves, cress\*

### blue corn short stack 16

orange-poppy seed custard, rye whiskey syrup (plain pancakes? yea...we got those too!)

### palette omelet 16

stuffed with grilled green onion, chile, tortilla, potato, cotija cheese, pepitas, and covered in sauce mosaic\*

### dirty hash brown 14

green chili pork, queso, fried egg\* (hungry? more of everything for \$6)

## BAKE SHOP

### kouign amman 6

lavender caramelized croissant

### bran ginger muffin 6

sphinx ranch dates, ginger, molasses

### chorizo scone 5

green chile, manchego & cheddar cheese

### toast 4

white, whole wheat, pumpnickel rye

### COMPANIONS \$6 EACH

bacon, hash brown potato, chicken sausage, ham steak, fresh fruit with chile and lime

## BEVERAGES

### DAILY FRESH PRESSED JUICE \$4 EACH

garden vegetables or from the berry patch

### NITRO COFFEE 5

browlifter by CULT coffee roasters

### BEANS 5

Village Roaster's espresso, cappuccinos & lattés

### LEAFS 6

CULT botanicals and tea service

## THE GOODS

### porridge 9

sonoran wheat berries, red quinoa, date, desert honey, cardamom

### chia seed pudding or greek yogurt 9

chile-lime fruit, house granola

### benjamin 18

poached eggs, hollandaise sauce, and ham steak on blue corn pancake\*

### belgian waffle 14

raspberries, fresh whipped cream

### breakfast sandwich 12

ham steak, swiss, sunny up egg, brioche bun\*

### the chadwick 18

2 eggs any style, companion, toast, and juice or coffee\*

## MIDDAY MUSE / AVAILABLE AFTER NOON

### mushroom soup 10

chips, roasted, and pureed mushroom

### grilled squash and arugula salad 12

az apples, candied pecans, pepitas, cotija cheese, fried egg

### gem salad 10 (22)

goddess dressing, preserved lemon, pine nuts (add hanger steak, half chicken, or shrimp)\*

### whole trout from the plancha 19

grilled lemon, cauliflower, pecan romesco

### bond burger 19

blue cheese, bacon, pickled red onion, brioche bun\*

### open faced grilled chicken sandwich 16

adobo mop sauce, pistachio, avocado, lemon, cilantro

### mushroom crown 8

barley, roasted tomato, chimichurri

### blistered shishito peppers 7

cotija cheese

## LIBATIONS

### HOUSE BLOODY MARY 12

azdc mission vodka, signature blend mix

### MIMOSA 12

jp chenet sparkling, fresh orange juice

### CEREAL KILLER 12

zacapa 23 rum, fruity pebbles, milk

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.