

MERKIN VINEYARDS TASTING ROOM & OSTERIA

ANTIPASTI

featuring fine imported meats and cheeses, fresh Merkin Orchard & Gardens produce and assortments of house baked breads, sauces, and preserves

SALUMI . . . 15

see chalk board for daily offerings

FORMAGGIO . . . 15

see chalk board for daily offerings

CHARCUTERIE . . . 20

an assortment of imported meats & cheeses served with assorted breads, nuts and preserves

LE VERDURE . . . 13

seasonal grilled & raw veggies from our gardens and from local growers with house made sauces & spreads

PANE . . . 9

assorted freshly baked breads with hummus, preserves and whipped butter

IL GIARDINI

from the Merkin Orchards & Gardens and fields of local farmers, served with house made dressings
add: Merkin Garden grilled vegetables +6 seasoned chicken breast +6 or beef sirloin* +7

ORCHARD SALAD . . . P 7, B 9

Merkin Orchard greens, pistachios, lemon vinaigrette

MERKIN SEASONAL SALAD . . . 14

every season we grow the ripest and freshest produce to create a unique salad – see chalk board for details

PASTA

homemade and hand cut pasta, from scratch using Hayden Mills flour, served with house made sauces
add: Merkin Garden grilled vegetables +6 seasoned chicken breast +6 or beef sirloin* +7

MERKIN MAC & CHEESE . . . 14

prickly pear infused pasta with pancetta-mascarpone cream sauce, dusted with fresh beet powder

CAVATELLI . . . 14

ricotta and goat cheese hand cut pasta shells with rapini, garlic, fennel sausage

CACIO E PEPE . . . 13

spaghetti with a traditional cracked black pepper and parmigiano & pecorino blend

TAGLIOLINI SUGO DI CONIGLIO . . . 16

ribbon shaped egg pasta, with braised rabbit ragu, pecorino and basil

GNOCCHI . . . 14

traditionally prepared potato dumpling with sage and prosciutto di parma cream sauce

FROM OUR FARM TO YOUR TABLE FROM OUR VINES TO YOUR GLASS

- All of our wines are produced by MJ Keenan and his team from our 110 acres of Estate Vineyards in both the Verde Valley and Willcox, Arizona.
- Our fruits and vegetables are farmed by Maynard's father, Mike Keenan, who moved here from Michigan to battle the Arizona elements daily in our Verde Valley greenhouses, gardens, and orchards.
- All of our pastas and breads are made from scratch in house by Chef Chris, Chef Bri, and our magical kitchen staff using Arizona grown and milled flour.

BRUSCHETTA

lightly toasted house baked bread with fresh house made toppings

RAVANELLO . . . 8

shaved radish, house smoked ricotta, lemon, olive oil

PAN NERO (CONTAINS NUTS) . . . 8

sliced pear, arugula, gorgonzola and local raw honey

MILANESE . . . 8

prosciutto, Merkin Gardens micro arugula, mascarpone, shaved parmesan and EVOO