

# The Table

## LUNCH

At The Table, we celebrate Arizona Cuisine. Our menus reflect the ever-changing seasons of our state's forests and deserts. Our award-winning Chef's forage the wild foods Arizona has to offer as well as produce raised by our own gardener and ethically sourced meats and seafood to bring you a truly unique dining experience.

Our food tells the story of Arizona.

Plates are meant to be shared, family style. Some are small, some are larger.

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- Wild and cultivated greens** roasted beets, mustard and spruce vinaigrette, poached egg  
Mortimer Farms bacon, Bell Ranch pecans \$14  
**add chicken \$8 add shrimp \$10**
- Ramona Farms Hummus** desert seed tahini, pickled, roasted and fresh seasonal vegetables  
grilled naan bread \$16
- Summer tomatoes** Oak Creek watercress, lemon infused farmers cheese  
strawberry and AZ Sake vinaigrette \$16
- Wild mushroom potstickers** spruce tip emulsion, chiltepin infused honey \$18
- Smoked Sedona trout club** Mortimer Farm's bacon, dill and chiltepin aioli  
desert caper's, Frite St. fries \$18
- Arizona sweet shrimp taco's** fire roasted salsa verde, house made kimchi \$18
- Mortimer Farm's Angus beef burger** house-made maple bacon, Sumac BBQ sauce,  
house pickles Mesquite brioche bun, Frite St. fries \$18
- Sonoran wheat pasta of the day** roasted chicken, wild and cultivated mushrooms  
fermented garlic cream \$24

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## SIDES

\$7

Frite St. Fries  
House corn chips fire roasted salsa  
Mesquite glazed roasted seasonal vegetables