

## ~veh:peg~

### The Beginning

#### Potato Soup

pole bean pistou, pecorino 9

#### Shrimp & Grits

creamy hayden mills grits, tasso gravy 14

#### Fry Bread Caesar

crisp romaine, asiago, shaved celery, creamy dressing, fry bread 11

#### Purple Kale Salad

sprouted sunflower, roasted heirloom carrots, avocado, pepitas, cardamom-lime vinaigrette 12

#### Honey Hot Pork Wings

house made sriracha, local honey, pickled veggie slaw 14

#### Crow's Dairy Goat Cheese and Corn Dip

grilled oregano flatbread 11

#### Crisp Fried Zucchini and Summer Squash

itoili onion aioli 9

#### Watermelon Salad

jalapeno, local feta, rocket lettuce, shaved red onion, gila river citrus and chili vinaigrette 12

#### Charred Eggplant

heirloom tomato, olive oil, whipped feta cheese 9

## ~Hai:chu:hugi~

### Main Courses

#### Bacon Wrapped Buffalo Meatloaf

butter whipped yukon mash, heirloom carrots, chipotle ketchup 27

#### \*Grilled Filet Mignon

ko'sin steak sauce, crispy sea salt potatoes, roasted vegetables 40

#### \*Salmon

farro, roasted fennel, wild mushrooms, pea pesto 32

#### Roasted Chicken

romona farms eggplant polenta, fermented chile, almond and bread chu'he'wia 27

#### Pan Fried Pork Paillard

arugula and pickled peach salad, charred honey vinaigrette 24

#### \*New York Strip

yucca herb frites, mesquite butter 38

#### Sonoran Wheat Spaghetti Ala Chitarra

tomato and summer squash pi-bai, lemon basil gremolata 21

#### Ruby Trout

red supai corn, summer squash, crisp chickpeas, chard, caraway vinaigrette 26

## ~Sides~

Butter Whipped Yukon Mash 5

Side House Salad 6

Fresh Fruit 6

Yucca Herb Frites 5

Roasted Heirloom Carrots 6

Roasted Vegetables 7

18% gratuity will be added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.