

MOWRY & COTTON LUNCH

Served Monday-Friday 11am-2pm

STARTERS

 BUTTERNUT SQUASH SOUP

pickled delicata, roasted kabocha, charred shiitake, almonds (N,VN) **13**

 FOCACCIA

burrata, heirloom tomato jam, basil oil, dehydrated olives, toasted Noble focaccia bread (G,D,V) **15**

BRIOCHE*

wild mushrooms, chile mojo, mushroom puree, poached duck egg, parmesan, herb pesto brioche (G,D,N,V) **15**

MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) **10**

FLATBREADS

 WILD MUSHROOM FLATBREAD

scallion, apricot, horseradish (G,D,V) **20**

ROASTED TOMATO FLATBREAD

burrata, garlic, arugula, herbs (G,D,V) **19**

SAUSAGE FLATBREAD

whipped butternut, pickled fennel, sage ricotta, chiltepin honey (G,D) **21**

gluten friendly cauliflower crust available upon request

SALADS & BOWLS

Add on: chicken **14**, salmon **15***, shrimp **16***

 MARKET MIXED GREENS

McClendon’s lettuce, charred carrot, hazelnut, cranberry, pickled onions, maple balsamic (N,V) **15**

FALL HARVEST

lola rosa, baby kale, fennel, roasted butternut squash, pickled tart cherry, dehydrated gorgonzola dolce, seed crumb (G,D,V) **16**

KALE CAESAR

little gem lettuce, baby kale, elephant garlic chips, croissant croutons, pecorino romano (G,D) **18**

 MOWRY FARM GREEN

castelfranco, endive, asparagus, beets, carrots, radish, avocado, cucumber, pomegranate seeds, orange, ricotta salata, focaccia crumb, caramelized honey vinaigrette (G,D,V) **16**

 GRILLED SALMON & ORZO BOWL*

lemon herb orzo, sun-dried tomato, pickled fennel, marinated artichokes, black pepper feta, dill vinaigrette (G,D) **25**

 AHI TUNA BOWL*

forbidden rice, avocado, pickled daikon, bok choy, pineapple achar, gochujang aioli, chili crisp **30**

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

20% Service charge will be added to parties of 6 and more

Up to 4 separate payments per table

-We are now cashless- Please choose Visa, MasterCard, American Express or room charge.

SANDWICHES

Served with housemade dill pickles, choice of Mowry spiced chips or simple salad
Substitute: fries **3**, fruit **4**

HERB ROAST BEEF*

raclette cheese, demi baguette, caramelized onion jus (G,D) **25**

 MOWRY’S BIG BURGER*

arugula, roasted tomatoes, shallot jam, aged cheddar cheese, MC sauce, buttermilk bun (G,D) **26**

 CRISPY CHICKEN

dill pickles, buttermilk slaw, havarti, honey mustard, buttermilk bun (G,D) **25**

MOWRY CUBANO

adobo pork shoulder, shaved ham, pork belly, swiss cheese, stone ground mustard, mowry pickles, cuban hoagie (G,D) **23**

SCOTTISH SALMON B.L.T.

heirloom tomato, watercress, pancetta, lemon aioli, rye toast (G,D) **24**

 Signature dish  Wellness inspired

(G) contains gluten (V) vegetarian

(D) contains dairy (N) contains nuts (VN) vegan

We source from local farmers & purveyors.

Noble Bread | McClendon Farms | Hayden Mills

Chino Valley Farms | AZ Micro greens | Crows Dairy

All seafood is sustainably sourced