



EAT, DRINK & BE LOCAL

We proudly source from & support the local farming community including McClendon's, Maya's Farm, Two Wash Ranch & Abby Lee Farms.



BRUNCH

COCKTAILS

- ST. FRANCIS BLOODY MARY 9**
vodka, tomato, horseradish, worcestershire sauce, tabasco, fresh citrus
- APEROL SPRITZ 10**
aperol, prosecco, club soda
- CAIPIRINHA 9**
leblon cachaça, lime
- MIMOSA 8**
fresh squeezed OJ, bubbly
- BELLINI 7**
peach, sparkling wine
- BANANA BREAD MARTINI 12**
vodka, nola coffee liqueur, banana giffard, cream, cinnamon

MORNING SIPS

- FRESH-SQUEEZED JUICE 4**
orange, grapefruit
- FRESH-SQUEEZED LEMONADE 3**
- HOT TEA 3.25**
vanilla rooibos, herbal mint, gunpowder green, assam black
- ICED TEA 3**
- COFFEE 3**
Carterl (regular and decaf)
- ORANGE MINT SODA 5**
fresh squeezed orange, muddled mint
- CHERRY ALMOND COKE 5**
muddled maraschino cherries, almond syrup, coca-cola
- PINEAPPLE SPARKLING LEMONADE 5**
muddled pineapple, fresh squeezed lemonade

JOIN US FOR HAPPY HOUR

DRINKS 11-6 PM M-F
FOOD+DRINKS 3-6 PM EVERYDAY

V: VEGAN VG: VEGETARIAN GF: GLUTEN FREE DF: DAIRY FREE

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

PHOENIX PUBLIC MARKET BAKERY

- BREAD & JAM 4** vg, df
whipped butter, jam
- SEASONAL SCONE 5** vg
whipped crème fraiche
- CINNAMON ROLL 8** vg
with caramel sauce
- IRON SKILLET PANCAKE 10** vg
olive oil, dark chocolate, caramel apples, maple syrup & whipped crème fraiche
- THE BAKER'S BOARD 11** vg
assorted pastries & breads

SOUPS, SALADS AND VEGGIES

- ROMAINE HEARTS 12** gf
+CHICKEN 6 +SHRIMP 7 +SALMON 12.50
bacon, endive, apples, buttermilk cheddar dressing
- CRISPY FINGERLING POTATOES 12** vg
parmesan, rosemary sage, lemon aioli
- CORN SOUP** cup **5** bowl **9** vg, gf
corn relish, fresno chile, dried corn, crème fraiche
- SOUP & SALAD 14** gf
corn soup, romaine hearts with bacon, endive, apples, buttermilk cheddar dressing
- SEASONAL FRUIT SALAD 6** v, vg, gf
assorted seasonal fruits

EGG SANDWICH* 13
mozzarella, peppers, bacon, arugula, chipotle aioli, side of fries

HOUSEMADE BISCUIT* 13
Schreiner's fennel sausage gravy, sunny side up egg

EGGS BENEDICT* 15
poached eggs, english muffin, hollandaise sauce, crispy potatoes with smoked salmon & herbed cream cheese, pork loin or avocado

FARMER'S MARKET FRITTATA 11 vg, gf
seasonal vegetables, cheddar, arugula

FARM FRESH EGGS

MUSHROOM OMELETTE 12 vg
braised leeks, roasted mushrooms, thyme, goat cheese

AMERICAN BREAKFAST* 11 df
two eggs any style, bacon, toast, crispy potatoes

TOMATO BAKED EGGS* 11 vg
tomato sauce, crispy fingerlings, cheese blend, herbs, toast



CHORIZO SCRAMBLE 11
chorizo, spinach, jack cheese, salsa, toast

QUINOA BOWL* 15 vg, gf, df
wood roasted seasonal vegetables, poached eggs, hollandaise sauce

BAKER'S QUICHE 10 vg
green onions, goat cheese, chives, roasted red pepper sauce served with a petite green salad

LUNCH SPECIALS

CHICKEN SALAD SANDWICH 14 df
zatar spice, currants, apricots, pine nuts, arugula, lemon vinaigrette
choice of fries or simple side salad

ROASTED SALMON SUPERFOOD* 28 gf, df
quinoa, spinach, radish, cucumber, avocado, sweet chile vinaigrette

PORK CHILE VERDE 17
+SUNNY SIDE UP EGG 3
cilantro, lime, jack cheese, homemade cornbread

VEGETABLE FLATBREAD 14 vg, v, df
spinach, roasted peppers, charred onions, spaghetti squash, avocado, tomato sauce, lemon

CHILE BURGER* 14
pickled fresno chile, sweet & sour onions, shaved romaine, jack cheese, chipotle aioli
choice of fries or simple side salad

FRENCH ONION BURGER* 15
smoked bacon, gruyère, crispy onions, arugula, french onion dip
choice of fries or simple side salad

PIG DIP 16
wood-roasted pork loin, bacon, onion marmalade, dijon, gruyère, pork jus on baguette
choice of fries or simple side salad

DESSERTS

STICKY TOFFEE PUDDING 9 vg
sweet cream gelato

BUTTER CAKE 9 vg
sweet cream gelato, prickly pear caramel, Arizona honeycomb

CHOCOLATE SALTED CARAMEL TRIFLE 9 vg
chocolate cake, pastry cream, caramel corn

MEET OUR SISTER RESTAURANT

EST. 2013

CAFÉ

PHOENIX PUBLIC MARKET

14 E. Pierce St. • Central & Pierce
Breakfast, Lunch & Dinner
phxpublicmarket.com