



EAT, DRINK & BE LOCAL

We proudly source from & support the local community including the following purveyors: McClendon's Select, Maya's Farm, Two Wash Ranch, Abby Lee Farms & Chula Seafood.



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

Cartel (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

FOOD+DRINKS 5-6 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

SWEET SUMMER 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

homemade cornbread

VEGETABLE FLATBREAD 15 vg

roasted corn, Abby Lee Farms tomatoes, cheese blend, goat cheese, lemon, walnut pesto

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

SUMMER CORN & BLUEBERRY TRIFLE 9 vg

with blue corn madelines

CHOCOLATE CAKE 9 vg

praline cream, coffee gelato

MEET OUR SISTER RESTAURANT

EST. 2013

CAFÉ

PHOENIX PUBLIC MARKET

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