

# ARCADIA Farms

Heard Museum

## STARTERS

HOUSEMADE GUACAMOLE AND SMOKY SALSA served with sweet potato corn chips 7

CHILLED GAZPACHO with CHOPPED SHRIMP 7

CRAB CAKES with jicama slaw and southwest aioli 13

## ENTREE SALADS

BLT SALAD WITH AVOCADO AND SHRIMP 12

spicy grilled shrimp / tomatoes / diced avocados / romaine lettuce / croutons / crisp applewood bacon / southwest caesar dressing

BLACK BEAN CHICKEN TOSTADA 11

crispy tortilla / black bean puree / sour cream / queso fresco / tomatoes / chicken strips / red cabbage / romaine tossed with citrus vinaigrette / smoky salsa / housemade guacamole

BARBEQUED SALMON SALAD 12

marinated barbequed salmon / sundried tomato corn relish / baby greens / tomatoes

CANYON TRAIL SALAD 11

add smoked salmon 13

marinated tomatoes / corn / arugula / basil / currants / avocado / israeli cous cous / pepitas / pesto buttermilk dressing

STRAWBERRY CHICKEN SALAD 11

grilled chicken / strawberries / toasted almonds / mixed baby greens / poppyseed vinaigrette

## HOUSE SPECIALTIES

POSOLE WITH ROASTED PORK 7

hominy / pinto beans / roasted poblanos / shredded pork / onions / scallions / cheese / cilantro / flour tortillas

HOMEMADE TAMALES DUO 9

one green chile tamale / one black bean tamale / ancho chile cream sauce

SOUTHWEST CHICKEN TAMALES TART 10

masa / shredded chicken / black bean puree / red, green and ancho chiles / sour cream / cilantro

## GOURMET SANDWICHES

served with choice of arizona slaw, sweet potato corn chips, or field green salad

SPICY HAM AND CHEESE 9

thinly sliced roasted ham / monterey jack jalapeno cheese / country mustard sauce / warm baguette

TURKEY AND BRIE 9

smoked turkey breast / sliced apples / melted brie / chipotle mayo / cranberry walnut bread

PORK CARNITAS QUESADILLA 12

slow roasted pork / caramelized onions / lime crema / avocado salsa

CHAMPAGNE EGG SALAD 9

add smoked salmon 11

farm fresh egg salad / baby lettuces / challah roll

SOUTHWEST VEGGIE WRAP 9

tomato basil tortilla / black bean puree / monterey jack jalapeno cheese / tomatoes / avocado / red cabbage / romaine lettuce / bell peppers / creamy chipotle dressing

ALBACORE TUNA SALAD 9

albacore tuna / pecans / jicama / scallions / cucumbers / purple cabbage / hearty artisan wheat bread

## DESSERTS

TUXEDO BABY CAKE 6

moist yellow cake / chocolate mousse / white chocolate frosting / white and dark chocolate ganache

TROPICAL BABY CAKE 6

coconut cake / rum / crushed pineapple / coconut whipped cream / toasted coconut

MARGARITA KEY LIME TART 6

key lime custard / coconut graham cracker crust

24 CARROT BABY CAKE 6

layered carrot cake / pineapple / raisins / cream cheese frosting / walnuts

WARM BROWNIE SUNDAE 6

SEASONAL FRESH FRUIT CRISP 6

with vanilla bean ice cream

ARCADIA FARMS - HEARD MUSEUM

2301 N. Central Avenue - 602.251.0204 - [www.arcadiafarmscfe.com](http://www.arcadiafarmscfe.com)

private dining rooms & catering available at all Arcadia Farms locations - \$3 split plate charge - 20% will be added to parties of 6+