



SUNDAY BRUNCH AT THE OLIVE MILL



EGGS & SUCH

STRAWBERRY & BANANA WAFFLE 10 v
our original vanilla bean olive oil waffle topped with fresh strawberry and banana slices and served with maple syrup and fresh whipped cream


ARCANGELO BENNY 13.50
two eggs over medium on fresh toasted focaccia, pecan smoked balsamic glazed bacon, sliced avocado, tomatoes, house made hollandaise with your choice of side: fresh fruit or herb roasted potatoes

SALMON BENEDICT 15
mill style eggs benedict with our Sicilian salmon croquettes served on fresh toasted focaccia and topped with hollandaise sauce, your choice of side: fresh fruit or herb roasted potatoes

SWEET POTATO HASH 13.50
house made corned beef sauteed in a generous portion of sweet potatoes, red and yellow peppers, and red onion served with over easy eggs, your choice of toast: sprouted spelt or house made focaccia

THE OLIVE FARMER'S BREAKFAST 11 df
two eggs served your way, choice of side: fresh fruit or herb roasted potatoes, choice of pecan smoked balsamic glazed bacon or house made maple sausage, choice of toast: sprouted spelt or house made focaccia

GREENS & GOOD STUFF

 **QUEEN CREEK CHOPPED 13 gf**
mixed greens, cucumbers, sunflower seeds, tomatoes, kalamata olives, genoa salami, red onions, feta cheese, **meyer lemon olive oil** vinaigrette


OLIVE FARMER'S CAESAR 10 v
romaine lettuce, grana padano, garlic croutons, lemon wedge, house made caesar dressing

LOADED HUMMUS 10 v
house made hummus tossed and topped with lemon vinaigrette, fresh carrots, celery and cucumber

BETWEEN THE BREAD

SERVED WITH OLIVES AND YOUR CHOICE OF SICILIAN SLAW OR CHIPS, **UPGRADE TO A SALAD OR GARLIC FRIES \$3.50**, GLUTEN FREE OPTIONS AVAILABLE, JUST ASK!



 **KALAMATA 12**
The Pork Shop kalamata salami, genoa salami, capicola, provolone, herb roasted tomatoes, green leaf lettuce, red onions, **zesty herb crema**, house made piadina (Italian flatbread)


LUCCA 12
herb roasted turkey breast, brie, lemon vinaigrette, sliced green apple, green leaf lettuce, **caramelized red onion & fig tapenade**, brioche bun

BOARDS TO SHARE

PANCAKE BOARD 19 v
a dozen silver dollar buttermilk pancakes with toppings and sides including fresh bananas, strawberries, blueberries, maple syrup, honey mascarpone, fresh whipped cream, chocolate chips and nutella dipping cream

ANTIPASTO BOARD 17
artisan meats and cheeses, **chardonnay herb mascarpone**, roasted vegetables, **sonoran spicy beans**, Cerreta dark chocolate, salted roasted nuts, **del Piero olive mix**, baguette

BRUSCHETTA BOARD 7
one of each: **Chardonnay Herb Mascarpone** & Green Apple, Avocado & Bacon, Caprese with tomato, garlic, **extra virgin olive oil**, basil and mozzarella

 **MILL MEATBALLS 10**
family recipe, slow cooked in our **house made simply sugo**, asiago cheese, fresh garden herbs

GARLIC FRIES 8 v
golden fries, minced garlic, **extra virgin olive oil**, grana padano, parsley, house made garlic aioli

SALMON CROQUETTES 13.50
Sicilian inspired salmon cakes served with garlic aioli

BELICE 12.50 df
"Italian BLT" pecan smoked balsamic glazed bacon, roasted tomatoes, mashed avocado, garlic aioli, green leaf lettuce, house made piadina (Italian flatbread)

MUFFULETTA 14
capicola salami, genoa salami, olive salami, pepperoni, and house made giardiniera topped with provolone cheese served on fresh toasted focaccia and paired with fries

PIZZA

OUR PIZZA ORDERS ARE INDEPENDENT OF REGULAR MENU ORDERS
AND WILL BE READY AS SOON AS THEY COME OUT OF THE PIZZA OVEN!
GLUTEN FREE OPTIONS AVAILABLE, JUST ASK!
ADD MEAT \$2.00, ADD VEGGIES \$1.50, EXTRA CHEESE \$1.00

SUPERSTITION 17

tomato sauce, fresh mozzarella, pepperoni,
roasted red peppers, caramelized onions,
extra virgin olive oil

MILL MARGHERITA 15 v

tomato sauce, fresh mozzarella, garden basil,
extra virgin olive oil

ESTRELLA 18

olive mill pesto, fresh mozzarella, feta cheese,
cherry tomatoes, herb roasted chicken,
marinated artichokes, meyer lemon olive oil



KALAMATA 16

tomato sauce, The Pork Shop kalamata salami,
fresh mozzarella, ricotta cheese, kalamata olives,
red onions, 3 chile olive oil

VEGGIE 15 v

del Piero olives, sun dried tomatoes, broccolini,
roasted red peppers, caramelized onion, fresno
chili, cheese blend, 3 chile olive oil

SAN TAN 17

tomato sauce, fresh mozzarella, house made
italian sausage, mushrooms, Arizona grown
pistachios, white truffle oil

PIZZA SPECIAL (SEE BOARD) 17

FOR THE KIDS

12 YEARS OLD AND YOUNGER
SANDWICHES SERVED WITH POTATO CHIPS
AND ALL KIDS ENTRÉES COME WITH A COOKIE

MOZZARELLA GRILLED CHEESE 7 v

TURKEY & PROVOLONE SANDWICH 7

HOUSE MADE CHICKEN TENDERS 7

KID'S CHEESE PIZZA 7 v

BEVERAGES

BEER PINT 6 / FLIGHT 9 SEE BOARD

OLIVE MILL SPARKLING WINE 8

Peach, Raspberry & Almond

WINE BY THE GLASS 8

Cabernet, Chardonnay, Chianti, Pinot Grigio,
Pinot Noir, Prosecco & Merlot

MILL-MOSA 8 / FLIGHT 15

Peach, Raspberry & Almond

SANGRIA GLASS 8 / CARAFE 26.95

House made red or white

BLOODY CAESAR 9.50

HONEY I'M HOME 9

Strawberry Balsamic, Raspberry Sparkling Wine,
Honey, Strawberry and Vodka Wine

LIFE'S A PEACH 9

Peach Balsamic, Peach Sparkling Wine,
Vodka Wine

SPARKLING AFFOGATO 9

Olive Mill Sparkling Wine with Vanilla Gelato

WHITE CLAW HARD SELTZER 7.50

Grapefruit, Mango & Black Cherry

WOODCHUCK CIDER 7.50

Pearsecco & Rosé

PEPSI PRODUCTS 2.59

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mtn
Dew, Mug Root Beer, Orange Crush, Tropicana
Lemonade, Sierra Mist & Raspberry Brisk Iced Tea

FRESH BREWED ICED TEA 2.59

PRICKLY PEAR LEMONADE 2.59

ORANGE JUICE 2.79

APPLE JUICE 2.79

PELLEGRINO SPARKLING WATER

SPINDRIFT SPARKLING WATER

COFFEE 1.75 / 2.25

Additional coffee selection available at
Superstition Coffee espresso bar

Olive Mill Original df dairy free gf gluten free v vegetarian
Items in green are available for purchase inside our Marketplace!

We do our best to use local farms and free range, hormone free meats to
celebrate the bounty of the seasons and principles of sustainability.
Please inform an associate if you have any special needs or allergies.
We are not a gluten free kitchen. Speak to an associate about gluten free options.
The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish
may increase your risk of foodbourne illness.