

BRUNCH MENU
WEEKENDS 7AM-2PM

BEVERAGES

- Mimosa | 12
- Bloody Mary | 12
- Rainforest Alliance Coffee | 4
- Herbal Hot Tea | 4
- Latte | 5
- Cappuccino | 5
- Macchiato | 5
- Espresso | 4
- Fresh Squeezed OJ | 4
- Grapefruit Juice | 4
- Cranberry Juice | 3
- Apple Juice | 3

HALF OFF WINE

7 am - 2 pm

- Ruffino Prosecco | 23
- Perrin Rose | 23
- Walnut Block Sauvignon Blanc | 26

STARTERS

- Fresh Arizona Melon Plate (GF,V) 9**
- CIELO Homestyle Granola (V) 7**

- Overnight Steel Cut Oats (VG, GF) 7**
- Yogurt, Fruit and Granola Jar (VG) 9**

CIELO Continental (VG) | 15
Choice of Fresh Melon Plate or Yogurt, Fruit & Granola Jar
Choice of Muffin or Croissant | OJ and Coffee or Tea

MAINS

Two Farm Fresh Local Eggs* | 17
Breakfast Potatoes, Choice of Toast, Duroc Applewood Bacon, Pork Breakfast Sausage, or Chicken Sausage

Homestead Omelet* (VG) | 17
with Three Farm Fresh Local Eggs, Farmers Market Harvest Fillings

Avocado Toast* (VG) | 18
Fresh Radish and Sprouts, Poached Farm Fresh Egg
(can be made vegan upon request)

Buttermilk Waffle (VG) | 10
Petaluma Creamery Butter
Vermont Pure Maple Syrup
(add blueberries | 4)

Eggs Benedict* | 20
Poached Eggs, Real Canadian Bacon, English Muffins, Hollandaise Sauce, Farmers Wife Potatoes, Griddled Tomato

Steak and Eggs* | 24
Hangar Steak, Griddled Tomato

Smoked Salmon | 18
Tomato, Red Onion, Caper Berries, Bagel, Cream Cheese

Chicken Fried Steak | 22
Farm Fresh Local Eggs, Farmers Wife Potatoes. Sausage Country Gravy

ADERO Healthy Bowl (VG) | 15
Kale, Quinoa, Tomato, Avocado, Bacon, Crow's Dairy Goat Cheese with Farm Fresh Eggs

SIDES

Thick Cut Toast, Bagel, English Muffin | 3
(gluten-free bread available upon request)

Bakery Fresh Muffins or Croissants (VG) | 5

Duroc Applewood Bacon (GF) | 6

Breakfast Sausage (GF) | 6

Chicken Sausage (GF) | 7

Real Canadian Bacon (GF) | 8

Fresh Berries (V, GF) | 7

Avocado (V) | 4

Tortillas | 2
(flour or corn)

Our chefs are honored to work hand-in-hand with local farmers and purveyors to promote conscious stewardship of our community and the planet. To provide guests with the freshest ingredients possible, menu items are subject to seasonal modifications.

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.

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