



Fresh Market Menu

- Organic, Seasonal Ingredients
- Organic & Premium Meats, Wild Seafood, Organic Plant-Based Proteins & Tofu
- Gourmet Plant-Based & Vegan Options

How to order

- **Call or Text:** (480)269-4324
- **By Email:** order@kalechefservice.com
- **In Store:** 15111 Hayden Rd, Suite 110, Scottsdale, AZ 85260

Store Hours

- Monday 10 AM – 6 PM (Beginning 8/26)
- Tuesday 10 AM – 6 PM
- Wednesday 10 AM – 6 PM
- Thursday 10 AM – 6 PM
- Friday 10 AM – 6 PM
- Saturday 10 AM – 6 PM
- Sunday 10 AM – 4 PM (Beginning 8/25)

Pickup & Delivery Hours

- Pickup is available during regular store hours
- Delivery is available during regular store hours up to 10 miles from our store for a flat fee of \$10.

PRE-ORDER MENU

Ready-to-eat, gourmet prepared meals are available for pickup or delivery when you pre-order by 8 AM Thursday for Sunday or Monday pickup or delivery. Orders placed after 8 AM Thursday and before 6 PM Sunday are available for pickup or delivery on Wednesday.

ENTREES

SMOKED ORGANIC CHIPOTLE CHICKEN WITH VERDE SAUCE \$40

House-smoked rubbed half chicken, tequila seasonal vegetables, yam puree, Verde sauce, au jus, grilled lime. (Feeds 2)

PLANT-BASED MEATLOAF WITH ROASTED MUSHROOM DEMI
\$20

House-made lentil loaf, roasted tomato topping, seasonal grilled vegetables, roasted mushroom demi

BORDEAUX OSSO BUCCO \$30

Braised beef shank, chimichurri heirloom carrots, creamy polenta

SAFFRON CHICKEN \$23

Marinated and chargrilled organic saffron chicken kebabs with tomatoes, sweet peppers, onions, dill basmati, grilled lemon

ESSENCE POACHED KING SALMON \$35

Local evoo poached wild King Salmon, pesto baby broccoli, parmesan and white truffle risotto, confit tomatoes, parmesan crisp

FIVE CHEESE BAKED MAC AND CHEESE \$14

Creamy mac and cheese, five cheese mornay

DAILY MENU

Our daily fresh market menu items are prepared, packaged, and available for purchase from our grab n' go reach in cooler.

SOUP

Available by the quart (16 oz).

POZOLE HATCH CHILI VERDE WITH SMOKED JACKFRUIT \$13

Smoked jackfruit, roasted seasonal vegetables in a Verde broth served with cabbage, pickled radish, cilantro, cotija, hominy crumble, lime

VG (V w/o cheese that's served on the side), G

FIRE-ROASTED TOMATO AND BASIL SOUP \$12

Slow-roasted organic tomatoes, basil

VG,G

ORGANIC VEGETABLE STOCK – FROZEN (32 OZ) \$7

House-made vegetable stock

V,G

SALADS

MARINATED KALE SALAD \$12

Kale, parmesan, garlic and herb almond crumble, crispy capers, vinaigrette

VG,G

GREENHOUSE \$12

Speck chips, parmesan, scallions, fresh herb medley, arugula, Dijon vinaigrette

G

ITALIAN CHOP SALAD \$14

Oven dried tomatoes, grilled artichokes, fresh mozzarella, olives, roasted pine nuts, pickled onion, mixed greens, vinaigrette

VG,G

MEXICAN CAESAR SALAD \$14

Kale, queso fresco, smoked corn crumble, polenta croutons, jalapeño Caesar

VG

FARMERS MARKET SALAD \$15

Marinated and chopped grilled vegetables, local whipped chevre, pistachios, golden raisins, mixed greens, fig balsamic

VG

SANDWICHES & WRAPS

SOUTHWEST CHICKEN CLUB \$19

Multigrain bread with smoked sliced organic chicken breast, bacon, lettuce, tomato, chipotle aioli

LITTLE ITALY \$18

Cheese focaccia layered with sopreseta, speck, fresh mozzarella, onion, arugula, Dijon vinaigrette, fresh herbs

PLANT-BASED SMOKEHOUSE \$16

Herb focaccia, house-made plant-based pepperoni, smoked 'cheddar,' whole grain mustard, arugula, onion

FARMERS MARKET SANDWICH \$16

Marinated and seasonal grilled vegetables, confit tomatoes, fire-roasted poblano, arugula, chimichurri

BOURBON AND CHEVRE \$16

Pumpernickel, Whipped local chevre, bourbon onion jam, berry and wine, Maldon Sea salt

SNACKS

- CHEESE TASTING KIT (BRIE, LOCAL CLOVER HONEY, FRESH ORGANIC BERRY, WINE & BERRY COMPOTE, LOCAL CRACKERS, MARCONA ALMONS) \$14

- ARTISAN DAIRY FREE CHEESE TASTING KIT (4 TYPES OF PLANT BASED/VEGAN CHEESES) \$19
- PROTEIN BOX (SALAMI, LOCAL CHEDDAR, GRAPES, CRACKERS) \$14.50
- SEASONAL FRUIT AND CHEESE BOX (GRAPES, BERRIES, CHEDDAR, CRACKERS) \$14
- TORRES BLACK TRUFFLE POTATO CHIPS \$4.50
- TORRES OLIVE OIL + SEA SALT CHIPS \$4.50
- CHEESE TWISTS \$7
- TORRES IBERICO HAM FLAVORED POTATO CHIPS \$4.50

KIDS

- ORGANIC GRILLED CHICKEN TENDERS WITH HERB DIP AND FRESH VEGETABLES \$15 _G
- ORGANIC CHICKEN TERIYAKI BOWL WITH SEASONAL VEGETABLE AND STEAMED RICE \$15 _G
- MAC AND CHEESE \$12 _{VG}
- MEATBALLS WITH MARINARA, PENNE AND STEAMED BROCCOLI \$12 _{VG}

A LA CARTE

- MEATBALLS (5 OZ) \$8
- ORGANIC GRILLED CHICKEN BREAST (8 oz) \$15 _{G,D}
- ORGANIC GRILLED TOFU (12 OZ) \$6.50 _{V,G,S}
- SEASONAL GRILLED VEGETABLE MEDLEY (8 oz) \$8 _{V,G}
- STEAMED BROWN RICE (8 oz) \$5 _V
- HERB ROASTED POTATOES (8 oz) \$6 _V

DESSERT

- LEMON ROSEMARY SHORTBREAD COOKIES \$7 _{VG}
- STRAWBERRY SHORTCAKE TRIFLE CUP \$9 _{VG}
- DECADENT CHOCOLATE CHIP COOKIE \$5 / EA _{VG}

BEVERAGES

- SEDONA WATER (500ml GLASS BOTTLE) \$3.75
- UNSWEETENED ICED TEA \$3
- SWEETENED ICED TEA \$3
- SPARKLING WATER CAN \$1
- ORGANIC NO SUGAR ADDED JUICE BOX \$1.50
- ORGANIC GREEN JUICE (16 OZ) GLASS BOTTLE \$15