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EXTRA! EXTRA!

Every season should have a new menu, and every menu should have a chef to showcase the best offerings around. Luckily for us, we have chef Aaron May, who ventures once again to North Scottsdale to develop food and drink items at Renegade Tap and Kitchen, formerly Renegade Canteen, at 9400 E. Shea Boulevard, just off the 101.

If you haven't started licking your chops yet, foodies who follow May can catch his inspired culinary creations such as the favorite Green Chili Pork Stew; butter-poached Lobster Pasta on tagliatelle, bacon, English peas and lemon cream; Roasted and Smoked Half Chicken with Chef May's signature peanut slaw; and a Center-Cut Pork chop with fingerling potato confit mustard jus and mesculin greens.

To learn more about May's drink and food options, visit www.RenegadeTapandKitchen.com