BRUNCH

Ojo Farm’s Garden Salad
autumn greens, veggies, prosecco vinaigrette  8 (V)

Green Chile Posole
Alcalde chile, local hominy, blue corn bread  8 (Vegan option available)

Duck Salad “Lyonnaise”
confit duck leg, curly endive, poached egg, warm mustard dressing  20

Sourdough Flatbread
shredded beef, marinara, vintage cheddar  15 (Vegan option available)

Ojo Farm’s Veggie Bowl
pinto beans, local veggies and greens, salsa verde  16 (V)

The Green Chile Cheeseburger*
Alcalde green chile, vintage cheddar, sourdough bun. (Vegan option available) 18

Crab and Avocado Salad
Ojo Farm’s veggies, Maryland lump crab, Champagne-Dijon vinaigrette  16

Blue Corn Crepes
fresh fruit, Chantilly cream, blueberry coulis  16

Croque Madame
grilled ham and gruyere sandwich, bechamel, egg, side salad  16

Sunrise Benedict
blue corn crepe, avocado, house-made chorizo, poached egg  18

Braised Beef
mac-and-cheese, broccolini, mushroom demi-glace  25

Blackened Norwegian Salmon
Ojo Farm’s veggies, forbidden black rice, citrus butter  25

Three Sisters Tamale
carrot-coconut masa, pinto bean ragout, mild red chile  18 (V)

add a poached egg to any item  3

EXECUTIVE CHEF ROCKY DURHAM

Seasonal produce provided by Ojo Farms, Ojo Caliente, New Mexico

V indicates vegan option.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.
DESSERTS

Pumpkin Cheesecake
white chocolate, whipped cream, toasted pepitas  10

Black Tea Ice Cream
cashew baklava cigar, local honey  10

Pecan Pie
chocolate ganache, cinnamon ice cream  10

Vegan Chocolate Cake
mixed berries, coconut Chantilly cream  10 (V)

Cookies
assorted, house-made  5

EXECUTIVE CHEF ROCKY DURHAM #thatposolewasreallyhot
PAstry CHEF SARA GREEN #mimosajontheside

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