

TO START

Chilled Yellow Pepper Soup

Sweet Armenian Cucumbers, Red Onion, Strauss Yogurt, and Fresh Mint
Cup 6 Bowl 8

Hatch Green Chile Stew

Yukon Gold Potatoes, Gilroy Garlic and Golden Gate Lean Chuck
Cup 6 Bowl 8

Simple Salad 12

Chicory Greens, Little Gems, Shaved Radish and Manchego with Garden Herb Vinaigrette

Balakian Farms Peach Salad 14

Arugula, Broncha from Achadinha Cheese Company with White Peach Vinaigrette and Balsamic Reduction

Warm Summer Salad 16

English Peas, Asparagus, Cauliflower, Brussel Sprout Petals, Sugar Snap Peas, with Sweet Carrot Butter Sauce and a Washoe Valley Farm Poached Duck Egg

Calabacitas Lettuce Wraps 16

Fiddler's Green Farm Summer Squash, White Corn, Green Chile, and Heirloom Tomatoes with Red Chile Onion Strings and Jack Cheese

House Cured Trout Gravlox 14

Bites of House Cured Trout with Red Onion Crème Fraîche on a Roasted New Potato with Frisée, Shaved Beets, Fennel Salad and a Caper Deviled Egg

Braised Pork Belly 16

Brentwood Sweet Corn, Wild Mushrooms, Marbled Potatoes and Pork Jus

CAST IRON

Folds

Santa Fe Style Tacos

Served with House Made Corn Tortillas, Fire Roasted Salsa, and Chunky Guacamole

Mixed Peppers 18

Sweet Chiles and Onions
Eye of the Goat Beans
Monterey Jack Cheese

Seared Chicken 20

Shredded Baby Greens
Lime and Garlic Confit

Pork Belly 20

Braised Pork Shoulder
Cabbage Slaw
Apple Cider Vinaigrette

Hanger Steak 22

Chimayo Red Chile Onion Strings
Hatch Green Chile and
Monterey Jack Cheese

PLATES

Pan Seared Mt Lassen Trout 28

Summer Vegetables, Saffron Infused Lundberg Jasmine Rice, Tomato Fenugreek Consommé, and a Meyer Lemon Butter Sauce

Seared Pork Torchon 26

Chimayo Red Chile Braised Pork with Crème Fraîche, Baby Mache, Nante Baby Carrots and Tourned Potatoes

Rosemary Meyer Lemon Seared Chicken 26

Marbled Potatoes and Summer Vegetables with Herb Court Bouillon

Braised Short Ribs 36

Rosemary Mashed Potatoes, Summer Vegetables, Demi- Glace and Horseradish Crème Fraîche

Flats

Santa Fe Style Spicy Enchiladas in Chile Broth

Served with Eye of the Goat (beans), Posole, and Crème Fraîche

Vegetarian Chile 18

Layers of Blue Corn Tortillas, and Monterey Jack with Green Chile or Sharp Cheddar with Red Chile

Green Chile Chicken 20

Layers of Chicken Confit, Blue Corn Tortillas and Monterey Jack Smothered in Hatch Green Chile

Red Chile Pork 20

Layers of Carne Adovada, Blue Corn Tortillas and Sharp Cheddar Smothered in Chimayo Red Chile

SIDES

Native Fry Bread 6

Basket of Santa Fe Style Sopapillas with Strauss Butter and Marshall's Farm Bay Area Honey

Sauteed Veggies 9

Seasonal Vegetables with Garlic, Herbs and Butter

Extra Tortillas 5

House Made White or Blue Corn Tortillas

KIDS

Mac and Cheese 10

House Made with Side Veggies

Chicken Fold 10

Chicken in Corn Tortilla with Guacamole and a side of cheesy beans

