

Spicy Nut Bowl – 6 GF

glazed peanuts, almonds, cashews, pecans, & Zoe's bacon

Popover – 5 V

a bourbon smoked black pepper savory muffin/roll served with a gruyère sauce

Cheese Plate – 12

hand selected cheeses by Cheesemongers of Santa Fe and charcuterie
please ask your server for today's selection

Caesar Salad – 7

hearts of romaine, green chile caesar dressing, and brioche crouton
add chicken – 4
add salmon – 6

Farmers Market Salad – 8 GF/V

a selection of fresh fruits and vegetables, warm Old Wind Mill Dairy goat cheese piñon pillow, house made Colkegan barrel-aged local honey, organic baby greens tossed in balsamic vinaigrette
add chicken – 4
add salmon – 6

Chicken Wings – 7 GF

Korean style with cucumber salad

Roasted Brussels Sprouts – 7 GF/V

Brussels sprouts, balsamic vinegar, Italian parsley

À la Minute New England Clam Chowder – 15

Manilla clams, Zoe's bacon, tarragon and fresh corn

Braised Flat Iron Poutine – 12 GF

4 Daughters flat iron, Old Wind Mill Dairy cheddar cheese curds, house-cut fries, red wine sauce

Warm Prosciutto Pear Sandwich – 13

grilled bosc pear, Zoe's prosciutto, Old Wind Mill Dairy goat cheese on toasted brioche served with choice of house-cut fries, onion rings, or green salad

BLTs

red leaf lettuce, heirloom tomatoes, green chile aioli, served on toasted brioche with choice of house-cut fries, onion rings, or green salad

Zoe's bacon – 12

Zoe's bacon and fennel pollen dusted roasted salmon on whole grain bread – 18

sub Kyzer farms crispy braised pork belly – 15

Duck Mi? Duck You! – 15 GF

house made duck pâté, roasted duck breast, pickled vegetables, fresh herbs, and jalapeño served on baguette with choice of house-cut fries, onion rings, or green salad

Sirloin Burger – 13

Zoe's bacon, Old Wind Mill Dairy cheddar cheese, caramelized onion marmalade, and toasted brioche bun served with choice of house-cut fries, onion rings, or green salad

upgrade to lone mountain wagyu beef – 5

add green chile – 1

Waffles

Belgian Liege waffles served with either: fried chicken, choice of leg & thigh or breast with house-made Colkegan barrel-aged maple syrup – 16

or

crispy braised Kyzer farms pork belly, Belgian waffle, two eggs, and house-made Colkegan barrel-aged maple syrup - 17

Mac 'n Cheese – 10 V

elbow macaroni baked with mozzarella, parmesan, and bleu cheese

add Zoe's bacon - 2

Marrow and Mushroom Bruschetta – 13

4 Daughters marrow bone, roasted local mushrooms, toasted baguette

Farmers Market Risotto – 13 GF/V

a selection of fresh vegetables cooked with arborio rice
please ask your server about today's selection

