

B R U N C H

Mother's Day 2016

G R O W E R ' S C H A M P A G N E (by the glass; 5 OZ)

GONET-MEDEVILLE 1 ^{ER} CRU ROSE EXTRA BRUT MV 70% Chardonnay/30% Pinot Noir, Bisseuil	18
H. BILLIOT FILS 'BRUT RESERVE' GRAND CRU MV 75% Pinot Noir/25% Chardonnay, Ambonnay	15

B R U N C H B E E R

ACE "SPACE" blood orange cider, CA (8 oz glass or 16.9 oz bottle)	6/12
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S T A R T E R S

STEAMED ARTICHOKE <i>clarified butter, raspberry vinaigrette, lemon-caper aioli</i>	9
ROASTED GARLIC <i>montrachet goat cheese, roasted red peppers, oven-roasted olives, grilled baguette</i>	9
CRAB CAKES <i>blue crab lump meat, red pepper rouille, pickled red onion, mixed greens</i>	18
CAESAR <i>romaine, white anchovy, focaccia crouton, pecorino romano cheese</i>	8
PEAR & MAYTAG BLUE CHEESE <i>mixed greens, walnuts, golden raisins, white balsamic vinaigrette</i>	9
LAMB STEW	6

E N T R É E S

MAPLE FRENCH TOAST <i>berries, citrus crème fraiche, peppered-glazed bacon</i>	14
CROQUE MADAME <i>peppered-glazed bacon, egg, arugula, tomato, swiss béchamel, potatoes</i>	14
EGGS BENEDICT <i>english muffin, black forest ham, asparagus, beet bernaise, potatoes, mixed greens</i>	16
QUICHE <i>ham, leek, asparagus & gruyère, potatoes, fruit</i>	16
SMOKED SALMON CREPE <i>artichoke cream, fruit, mixed greens</i>	18
FRIED CHICKEN <i>biscuits, greens, gravy</i>	20
HUMBOLDT FOG RAVIOLI <i>broccolini, fennel, sun-dried tomato, mushrooms, pernod beurre blanc, ricotta</i>	24

S I D E S

POTATOES-PEPPER-ONIONS - 4	BISCUITS & GRAVY - 7	PASTRY BASKET - 8
PEPPERED GLAZED BACON - 5	SAUSAGE - 5	FRESH FRUIT & BERRIES - 5



Executive Chef: Cristina Martinez; Sous Chef: Casey Bower
Local Produce: Red Tractor, Vida Verde, Sterling, Peas & Hominy, Adobe Greenery;
Sourced outside of NM: Red Bird Chicken; 20% gratuity added to parties of six or more

