



## ARTISANAL

### Housemade Bread Board 10

Green Chile Semolina Roll | Cornbread | Baguette  
Cultured Butter | Maldon

## TO START

### Crispy Brussels 16

Pork Belly | Dashi Jus | Calabria Chiles | Pecorino

### House Ground Wagyu Sliders 22

Caramelized Onion | Tucumcari Cheddar | Truffle Aioli

### Charcuterie 22

Daily Selection of 3 Meats & 3 Cheeses | Pickled Seasonal Veggies  
Calabrian Chili Jam | Assorted Nuts | Grilled Baguette

### Roasted Carrots & Whipped Ricotta 17

Local Honey Red Chile Glazed Carrots | Whipped Herb Ricotta  
Roasted Pepita

## FLATBREADS

### Forager 22

Taos Wild Mushrooms | Fontina | EVOO | Caramelized Onion | Truffle

### Farmers Market 20

Rocket Greens | Burrata | EVOO | Confit Tomato | Fresh Basil

### Harvest 22

Butternut Squash | Burrata | Pickled Onion | Fried Sage | Fig Glaze

## GREENS

### Classic Caesar 16

Romaine | House Caesar | House Croutons | Parmesan  
Add Chicken 9 | Add Lump Crab 10

### Winter Squash & Buratta with Pomegranate 18

Oven Roasted Squash | Buratta | Fried Sage  
Pepita | Pomegranate Glaze | Pomegranate Seed

## SURF

### Jumbo Lump Crab Cake 25

Lump Crab | Green Chile Remoulade | Frisee | Grilled Lemon

### Jumbo Shrimp Cocktail 22

House Cocktail Sauce | Add Lump Crab 10

### Blue Corn Calamari 17

Pecorino | Pickled Veggies | Meyer Lemon Aioli

## LAND & SEA

### Tomahawk Pork Chop 18oz 42

### Beck & Bulow 8oz Prime Cut Filet 45

### Beck & Bulow 12oz Wagyu Ribeye 60

### Half Chicken 32

### Scottish Salmon 40

### Halibut 40

### Market Catch (MKP)

## COMPOSED

### Beck & Bulow Wagyu Short Rib 42

Grilled Polenta Cake | Roasted Carrots | Amarena Cherry Jus

### Maple Leaf Farms Pan Seared Duck 38

Confit Fingerling Potatoes | Roasted Carrots  
Duck Jus | Pickled Fresno Chili

### Pan Seared Halibut 48

Sweet Corn Risotto | Grilled Asparagus | Tobiko Beurre Blanc

### Half Chicken 39

Roasted Carrots | Confit Fingerling Potatoes  
Pickled Cauliflower | Chicken Jus

## SIDES

### Seasonal Farmers Market Veggies 8 Truffle Fries 12

### Honey Glazed Carrots 8

### Truffle Au Gratin 14

### Taos Wild Mushrooms 12

### Sweet Corn Risotto 10

### Confit Fingerling Potatoes 8

### Grilled Asparagus 8

### Sauces 5

Beurre Blanc | Peppercorn Brandy  
Horseradish Cream | Green Chile Remoulade

WE ARE THANKFUL FOR OUR LOCAL PARTNERS  
BECK & BULOW - NM | SHAMROCK FARMS | ABOVE SEA LEVEL - NM

MENU PREPARED BY EXECUTIVE CHEF MATEO AHUMADA  
& EXECUTIVE SOUS CHEF RAY CASUSE

 Gluten Free  Vegan