

# de la tierra

## SUNDAY BRUNCH

11 AM - 2 PM

### HUEVOS RANCHEROS...12

two eggs over easy on flour tortilla, red or green chile, beans, home fries, cheddar cheese, sour cream, pico de gallo

### BREAKFAST BURRITO...12

scrambled eggs, home fries, cheddar cheese, pico de gallo, choice of bacon, sausage or carne adovada, smothered in red or green chile

### TAOS FARMERS MARKET OMELET...13

local monterey jack and cheddar, mushroom, feta, spinach, red bell peppers, home fries

### EL MONTE LOBSTER BENEDICT...16

butter poached lobster, toasted baguette, brown butter hollandaise, poached egg, avocado, canadian bacon, fresh tomato slices, mixed green salad

### WHISKEY CURED SALMON TOAST...15

rye bread, dill-horseradish cream, red onion, radish, capers, cucumber, mixed green salad

### BANANAS FOSTER FRENCH TOAST...13

house made french bread dipped in crème brûlée batter, pecans, flambéed bananas

### BELGIAN WAFFLES...12

berry compote, sweet cream, 100% maple syrup, applewood smoked bacon

### LEMON RICOTTA PANCAKES...13

blackberry compote, mascarpone whipped cream

### POWER GRAINS WITH STEEL CUT OATS...12

quinoa, almond milk, super seed mix, piñon, berries, honey

### KALE AND KIWI GINGER ZINGER...9

fresh kiwi, kale, blueberry, ginger, celery

Executive Chef Cristina Martinez