

de la tierra

SALADS

BUTTER LEAF WEDGE SALAD....12

Crispy Prosciutto, Dried Cranberries, Radish, Red Onions, Walnuts, Blue Cheese Dressing

CAPRESE SALAD....14

Buffalo Mozzarella, Tomato, Basil, Balsamic Glaze

CLASSIC CAESAR SALAD....10

White Anchovies, Chopped Romaine, Pecorino Romano, Focaccia croutons
add grilled chicken...7

SMALL PLATES

DUCK CONFIT JICAMA TACOS....12

Habanero-Orange & Tomatillo Salsa

ROASTED MEDITERRANEAN OLIVES....12

Roasted Garlic, NM Goat Cheese, Crostini

CHARCUTERIE & CHEESE BOARD....21

Assorted Meats, Cheeses, House Made Pickled Vegetables

WHISKEY BEET CURED SALMON14

Juniper Berry Horseradish Cream, Pickled Garden Vegetables, Fresh Cucumbers, Dill, Crostini

CHARCOAL SEARED TUNA....15

Passion Fruit Vinaigrette, Avocado, Radish, Puffed Rice Paper

BISON MEATBALLS....10

Charred Onion Jam, Tomatillo Salsa

ENTRÉES

BRAISED BUFFALO SHORT RIBS....34

Charred Onions, Creamy Polenta, Pan Jus, Blue Cheese Crumbles

BEEF TENDERLOIN....42

Mashed Potatoes, Seasonal Veggies, Smoked Jalapeno-Béarnaise

TRUFFLED WILD MUSHROOM RISSOTO....22

Arborio Rice, Vegetable Stock, Parmesan Cheese

STUFFED AIRLINE CHICKEN BREAST29

Prosciutto, Mozzarella, Barley and Lentil Pilaf, Zucchini, Pan Jus

Chef may vary menu depending on ingredient availability to provide the best dining experience