

de la tierra

SALADS

ROASTED RED GRAPES AND HOUSE MADE RICOTTA CHEESE...16

arugula, marcona almonds, sugar snap peas, basil-champagne vinaigrette (GF)

PEAR PECAN SALAD...12

blue cheese, radicchio, golden raisins, white balsamic vinaigrette (GF)

SPINACH AND ROASTED BEET SALAD...14

goat cheese, brussels sprouts, roasted squash, charred green onion vinaigrette, pepitas (GF)

CHOPPED KALE SALAD...14

tandoori chickpeas, assorted fresh veggies, crispy leeks, tahini dressing (GF)

CAESAR SALAD...10

chopped romaine, parmigiano-reggiano, sourdough croutons, spanish anchovies

SMALL PLATES

BRUSSELS SPROUTS...12

hot mustard aioli, three pepper jam (GF)

GRILLED BRIE...14

puff pastry, grand marnier cherry sauce, pecans, crostini

WHISKEY BEET CURED SALMON...14

juniper berry horseradish cream, pickled garden vegetables, fresh cucumbers, dill, crostini

SAUTEED BABY PORTOBELLO MUSHROOMS...9

white wine, butter, rosemary (GF)

CRISPY FRIED BUTTER QUAIL...16

house made pickles

MEDITERRANEAN OLIVES...12

local goat cheese, pita bread, roasted garlic

ENTRÉES

HERB CRUSTED LAMB RACK...44

wild mushroom risotto, fig-mint glaze, seasonal veggies (GF)

GRILLED BERKSHIRE PORK CHOP...29

venison sausage-white bean ragout, marsala-mustard beurre blanc (GF)

CAST IRON COWBOY RIBEYE...49 SERVES ONE, 60 SERVES TWO

bacon-cheddar-green chile croquette, seasonal veggie, house steak sauce, cowboy butter sauce, grilled broccolini (GF)

DUCK BREAST NOODLE HOT POT...24

mixed fresh veggies, onion, spicy orange broth, udon noodles, fried tofu

BRAISED LOCAL BISON SHORT RIBS...28

mascarpone polenta, butternut squash, wilted greens (GF)

LOBSTER-GREEN CHILE POT PIE...34

roasted corn, brandy cream, puff pastry, dressed greens

20% Service Charge will be added to parties of 6 or more.

Executive Chef Cristina Martinez