



APPETIZERS 6

Velardi Green chili Goat Cheese Poppers \$9.00

breaded and deep-fried

Fried Calamari \$9.00

lightly breaded with lemon, garlic, cherry peppers, pepperoncini, sriracha aioli

Peruvian Ceviche \$10.00

fresh tilapia, lemon-lime juice, with cilantro, basil, pastry, red onion, sweet potato, corn, habanero & garlic

Little Fried Chicken Buns \$12.00

breaded chicken breast, spicy mustard sauce, pickles and onions on Hawaiian buns

Grilled Galbi Tacos \$12.00

Korean-style marinated short rib with apple, cucumber, arugula, pickled daikon radish, sesame, wasabi sauce

Manilla Clams \$12.00

Sarta chorizo, potatoes, tomato, in a sherry wine butter broth

SALADS 5

Winter Kale Salad \$10.00

butternuts squash, pecans, garlic bread crumb, parmesan, gold raisins and lemon olive oil

Classic Wedge \$10.00

baby iceberg lettuce, radicchio, bacon, tomato, old bay bleu cheese

Wasabi Beet salad \$12.00

beets, apple, daikon, cucumber, arugula, bleu cheese and a wasabi-avocado dressing

Asian Short Rib Salad \$14.00

arugula, asparagus, fennel, red onion, and crispy noodles in an orange garlic vinaigrette

Figs & Jamon Serrano \$12.00

goat cheese, pecans, baby gem lettuce, lemon olive oil and balsamic reduction

SPECIALTIES 5

Creamy Baked Macaroni and Cheese AVAILABLE OPTIONS

chili garlic bread crumbs and chives

\$10.00

Add Velardi Chilli or Bacon: \$2.00

Pork Confit	\$12.00
spicy tomatillo sauce, cherry tomato, grilled corn, avocado, cotija, pepitas, basil, cilantro, parsley, lime juice and balsamic dressing	
The Eden Dip	\$14.00
braised oxtail, gouda & caramelized onion served "au jus" with a small house salad	
New Mexico Green Chile Stew	\$9.00
Verlardi Green Chiles, Poblanos, braised pork, potatoes, carrots and onions topped with cilantro, creme fraiche and queso fresco	
Grilled Cheese Sandy	AVAILABLE OPTIONS
choice of Tillamook cheddar, gouda or fontina with tomato dip and choice of fries or mixed green	\$12.00
	Add Bacon, Smoked Ham, Avocado or Grilled Jalapenos:
	\$2.00
ENTREES 8	
Heritage Pork Chops	\$24.00
on the bone with creamy polenta, apple-cider braised Kale & onions	
Butter Squash & Wild Mushroom Orzo	\$18.00
Bunashimeji, Abolone, Miaitaki, Crimini, fresh herbs, cranberries, pepitas, lemon ricotta and creamy sage parmesan orzo	
Roast Jidori Chicken	\$19.00
mushrooms, cipollinis, and lardon in a red wine with sauce with baby carrots and celeriac puree	
Vol-Au-Vent	\$18.00
Puff pastry filed with beef short rib, mushrooms, peas, balsamic caramelized onions, and a butter cream whip	
Petite Filet Mignon	\$26.00
in a mushroom port sauce, pan roasted fingerling potatoes and grilled asparagus	
Thai Salmon	\$19.00
snow peas, sunburst squash, julienned carrots and cabbage in a coconut lime sauce	
Braised Boneless Oxtail	\$16.00
butter cheese whip and a mushroom port sauce over pommes anna	
8 oz. Niman Ranch Burger	AVAILABLE OPTIONS
cheddar, sauteed red onion, tomato, butter lettuce. choice of fries or mixed greens	\$15.00
	Add Bacon, Smoked Ham, Avocado or Grilled Jalapenos:
	\$2.00

SIDES 7

Sauteed Kale	\$5.00
Roast Sunburst Squash	\$8.00
Grilled Asparagus	\$9.00
with Parmesan	
Curry Cauliflower	\$6.00
Bleu Cheese Crumble Fries	\$8.00
Fingerling Potatoes	\$6.00
Pommes Anna	\$6.00

DESSERTS 5

Apple Galette	\$6.00
lavander butter and apples baked, puff pastry, honey and vanilla cream	
Peanut Butter Cup	\$8.00
Chocolate ganache, raspberry jam, Reeses peanut butter mousse and sauce	
Brioche Bread Pudding	\$6.00
creme anglaise, chocolate and bourbon-caramel sauce, toasted pecans	
Mini Ice Cream Sundae	\$6.00
Vanilla ice cream, chocolate sauce, whipped cream and almonds slices	
Chocolate Fudge Brownie	AVAILABLE OPTIONS
with bourbon-caramel sauce, strawberries, caramelized banana, and whipped cream	\$8.00
	A La Mode: \$2.00

KIDS' MEALS 2

Kids' Meals	\$9.00
Cheeseburger or Grilled Cheese or 2 Fried Chicken Buns	
Kids' Mac & Cheese	\$5.00
smaller portion of our house favorite	

BRUNCHY 11

Wild Mushroom and Pancetta Scramble	\$12.00
with Ricotta Cheese, Cherry Tomato, Garlic, shallots, Fresh Thyme and Breakfast Potatoes	
Veggie Scramble	\$12.00
with a mix of Asparagus, Onion, Garlic, Mushrooms, Squash, Goat Cheese, Cherry Tomato, Chives and Breakfast Potatoes	
Eggs Your Way	\$12.00
with Breakfast potatoes and choice of ham, bacon or andouille sausage	

Huevos Caballeros	\$12.00
Two eggs any style over Velarde Chile-Tomatillo Salsa, Carnitas, Potato, Cilantro Avocado, Cotija Cheese and Crispy Tortilla Strips	
Crab Cake Benedict	\$14.00
with Poached Eggs, Hollandaise, Smoked Bacon and Herb Salad Mix	
Country Ham Benedict	\$12.00
with Poached Eggs, Spinach, Hollandaise, Country Ham and Breakfast Potatoes	
Eggs Sandies	AVAILABLE OPTIONS
Bacon, Egg and Cheese on English Muffins.	Two sandies per order:
	\$10.00
	Add Avocado or Tomato:
	\$2.00
Smoked Salmon Crostini	\$14.00
with two Poached Eggs, Fennel, Red Onion, Mixed Greens, Creme Fraiche and a Lemon-Caper dressing	
Bagel Plalter	\$12.00
with Smoked Salmon, Whipped Cream Cheese, Tomato, Red Onion, Capers and Mixed Greens	
Chicken and Waffle	AVAILABLE OPTIONS
Fried Chicken Breast and Buttermilk Waffle with butter and Real maple Syrup	\$12.00
	Just the Waffle: \$10.00
Shrimp and Grits	\$13.00
jumbo while shrimp and cheese grits with sausage, bell peppers, onion and garlic	

LUNCHY 5

Galbi Tacos	\$11.00
Korean-style marinated short rib in corn tortillas with cucumber, arugula, daikon sprouts, apple, wasabi mayonnaise and sesame oil	
The Edon Dlp	\$13.00
Savory oxtail, gouda & caramelized onion sandies, served "au jus" with a small house salad	
Little Fried Chicken Buns	\$12.00
Boneless chicken sandies in spiry mustard sauce with pickle and onion	
Green Tea Tataki	\$14.00
Seared sesame-ginger crusted albacore with green tea soda noodles in shiitake-soy broth	
Angus Burger	\$13.00
cheddar, grilled red onion, tomato, butter lettuce, choice of fries or mixed greens	

INFUSED TEAS 8

Earl Grey	\$3.25
Sri Lanka black ring & bergamot	

Moroccan Mint	\$3.25
Organic mint & gunpowder	
Once Upon A Tea	\$3.25
Rooibos, chocolate, mint & vanilla	
Namaste	\$3.25
Single estate Indian organic black tea	
Citralicious	\$3.25
Lemon myrtle & organic mint	
Zzz	\$3.25
Chamomile with hints of lavender	
Fiji	\$3.25
Green tea with hints of pineapple & papaya	
Chai Walla	\$3.25
Indian black tea, masala-cinnamon. ginger, cardamon, clove & black pepper	

CHAMPAGNE & MIMOSAS 3

By the Glass	\$5.00
Bottle of Champagne	\$20.00
Carafe of Mimosas	\$20.00

HAPPY HOUR 7

New Mex Green Chile Stew	\$6.00
Poblano & High-Mountain Velarde Chile Peppers, Carnitas, Potatoes, Cilantro, Creme Fraiche and Quesa Fresca in Onion/Carrot stock	
Lamb Meatballs	\$9.00
with Goat Cheese Cream, Harissa Paste, Shaved Red Peppers, Cucumber, Onion & Pine Nuts in a Sesame-lemon Vinaigrette	
Orzo Risotto	\$10.00
Cremeni Mushrooms, Parmegiano, Garlic & shallots in Orzo with a creamy Ricotta and Sweet Soy sauce	
Braised Boneless Oxtail	\$10.00
with a Butter-Cheese Whip and Mushroom-Port Reduction over Pommes Anna	
Velarde Poppers	\$7.00
New Mexico Velarde chili peppers stuffed with country ham, goat & cream cheeses, panko-breaded & deep-fried	
Galbi Tacos	\$9.00
Korean-style Short Rib in Tortillas with Daikon Sprouts, Apple, Cucumber, Sesame Oil and Wasabi Mayo	
Tomatillo Pork Confit	\$10.00
Spicy Braised Pork Cubes with Tomatoes, Corn, Chiles, Avocado, Cilantro Basil, Parsley, Lime, and a Balsamic Reduction	

LATE NIGHT 7

Bacon, Egg & Cheese Sandy	\$8.00
on English muffins... just like the clown makes, minus the DUI	
Little Fried Chicken Buns	\$12.00
sweet & sour sauce, sprouts and spicy mustard dip	
8 oz. Angus Burger	AVAILABLE OPTIONS
with sharp cheddar, grilled red onion, tomato butter lettuce & fries. sub gorgonzola, fontina or gouda	\$15.00
	Add Bacon, Avocado or Jalapenos:
	\$2.00
Galbi Tacos	\$13.00
Korean-style Short Rib in Tortillas with Daikon Sprouts, Apple, Cucumber, Sesame Oil and Wasabi Mayo	
Fried Calamari	\$9.00
with lemon, garlic, cherry peppers, pepperoncini & sriracha aioli	
Creamy Baked Mac & Cheese	AVAILABLE OPTIONS
with chili garlic bread crumbs	\$11.00
	Add Bacon or Jalapenos: \$1.00
Warm Brioche Bread Pudding	\$8.00
with creme anglais and caramel, with or without candied pecans	