



La Plazuela
AT LA FONDA

LA FONDA EGGS BENEDICT

Two Poached Eggs | Toasted English Muffin | Canadian Bacon
Grilled Tomatillos | House Made Hollandaise Sauce | Grilled
Breakfast Potatoes 13

HUEVOS RANCHEROS

Two Eggs Over-Easy | Corn Tortillas | New Mexico Hatch Red or
Green or Christmas Chile | Asadero Cheese | Crispy Tortilla Strips
Smoky Black Beans | Pork Posole | Warm Flour Tortilla 12

CHILE RELLENO CON HUEVOS DE CUALQUIER ESTILO

Beer Battered Chile Relleno | Two Eggs Any Style | New Mexico
Hatch Red or Green or Christmas Chile | Black Beans 13

HUEVOS DE CUALQUIER ESTILO

Two Eggs Any Style | Apple Wood Smoked Bacon or Sausage Links
or Ham Steak Grilled Breakfast Potatoes | Toast 14

HUEVOS OAXACAS

Green Onion-Cilantro Scrambled Eggs | Crispy Fried Tortilla Strips
Salsa Roja | Poblano Rajas | Mexican Cheese Blend | Black Beans
Grilled Breakfast Potatoes 13

CHULETAS DE PUERCO

Char-Grilled Pork Chop | Two Eggs Any Style | Grilled Breakfast
Potatoes | Pinto Beans 15 Two Pork Chops 21

NEW MEXICO BURRITO

Flour Tortilla | Scrambled Eggs | Chorizo Sausage | Grilled
Breakfast Potatoes | New Mexico Hatch Red or Green
or Christmas Chile | Asadero Cheese | Smoky Black Beans 12

OMELET

Three Eggs | Ham | Avocado | Chorizo Sausage | Green Chile
Smoked Salmon | Bell Peppers | Sautéed Mushrooms | Onions
Cheddar | Mexican Cheese Blend | Grilled Breakfast Potatoes 13

TRUCHA CON HUEVOS

Pan-Fried Rainbow Trout | Two Eggs Any Style | Grilled Breakfast
Potatoes | Toast 14

BEVERAGES

Freshly Brewed Regular | Decaf 3
Hot Herbal | Black Tea 3
Espresso 4 Cappuccino | Latte 5
Hot Chocolate 3
Milk | 2% | Skim | Soy | Chocolate 3
Pure Squeezed Orange Juice 4
Pure Squeezed Grapefruit 4
Juice Tomato | V-8 | Apple | Cranberry Juice 3
Sodas 3

BRIOCHE FRENCH TOAST

Served With Whipped Butter | Fresh Seasonal Berries
Maple Syrup 12

MALTED BELGIAN WAFFLE

Served With Whipped Butter | Fresh Seasonal Berries
Maple Syrup *Plain 10 Banana Pecan 12

CROISSANT BREAKFAST SANDWICH

Three Scrambled Eggs | Croissant | Mayonnaise | Tomato
Crispy Bacon | Green Chile | Asadero Cheese 14

PANCAKES

Choice of Buttermilk | Whole Wheat | Blueberry
Blue-Corn Piñon | Whipped Butter | Fresh Seasonal Berries
Maple Syrup 12

PLAIN OR CINNAMON APPLE OATMEAL

Hot Milk | Brown Sugar 7 Cinnamon Apple 8
Fresh Seasonal Berries add 3

BISCUITS AND GRAVY

Fresh-Baked Biscuits | Roasted Green Chile
Sausage Gravy 9

LA PLAZUELA

Sliced Seasonal Fresh Fruits | Honey-Granola Yogurt
Pecans | Fresh-Baked Pastry | Coffee or Hot Tea 14

CRUNCHY GRANOLA PARFAIT

Fresh Seasonal Berries | Yogurt 12

DRY CEREALS

Skim Milk | 2% Milk | Light Cream 6
Fresh Seasonal Berries 9

SMOOTHIES (8 OZ.)

Mango | Strawberry/Banana
Super Antioxidant Acai Blend 8

A LA CARTE

Single Egg Any Style 4
Black Beans | Pinto Beans | Breakfast Potatoes 4
Pork Posole Small 5 | Pork Posole Large 7
Apple Wood Smoked Bacon (3 Strips) 5
Sausage Links (2 Links) 5 Ham Steak 5
Fresh Fruit | Yogurt | Pecans 6
Red Chile | Green Chile | Salsa 3
Fresh French Pastry 5
English Muffin | Bagel | Toast | Tortilla 3

City of Santa Fe Ordinance – Water is served on request only. Ask your server about our Gluten Free options.
Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

We add a 20% gratuity for parties of six or more.

Lane Warner, CEC, Executive Chef | Carol Anglin, Manager