



LA FONDA EGGS BENEDICT*

Two Poached Eggs | Toasted English Muffin | Canadian Bacon
Grilled Tomatillos | House Made Hollandaise Sauce
Grilled Breakfast Potatoes 18

HUEVOS RANCHEROS*

Two Eggs Over-Easy | Corn Tortillas | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Crispy Tortilla Strips | Smoky Black Beans | Pork Posole
Warm Flour Tortilla 16

HUEVOS DE CUALQUIER ESTILO*

Two Eggs Any Style | Applewood Smoked Bacon or
Sausage Links or Ham Steak | Grilled Breakfast Potatoes 16

NEW MEXICO BURRITO*

Flour Tortilla | Scrambled Eggs | Chorizo Sausage
Grilled Breakfast Potatoes | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Smoky Black Beans 16

OMELET*

Three Eggs | Choice of Three: Ham | Avocado | Chorizo Sausage
Hatch Green Chile | Smoked Salmon | Bell Peppers | Onions
Sautéed Mushrooms | Cheddar | Mexican Cheese Blend
Grilled Breakfast Potatoes 17
Additional Items 1.50

LOCAL COLD PRESSED JUICE FROM VERDE

IMMUNE BOOSTER* IV

Carrot | Pineapple | Orange | Ginger
Mint | Turmeric 12

BEVERAGES

Freshly Brewed Local Aroma Coffee Regular | Decaf 5
Hot Herbal | Black Tea 5
Milk | 2% | Skim | Soy | Almond | Chocolate 5
Orange Juice 6
Grapefruit Juice 6
Tomato | V-8 | Apple | Cranberry Juice 5
Sodas 5

OATMEAL* IV

Hot Milk | Brown Sugar | Fresh Seasonal Berries 14

LOCAL GRANOLA PARFAIT V

Fresh Seasonal Berries | Yogurt 13

PANCAKES V

Choice of Buttermilk | Blueberry | Blue-Corn Piñon
Whipped Butter | Fresh Seasonal Berries
Maple Syrup 15

AVOCADO TOAST*

Almond Fig Jam | Applewood Smoked Bacon | Avocado
Labneh Cheese | Heirloom Tomato | Arugula | Alfalfa
Red Onion | Wheat Toast | Egg Any Style 16

TROUT AND EGGS*

Oatmeal Crusted Rainbow Trout
Sautéed Breakfast Potatoes | Roasted Cauliflower
Eggs Any Style | Romesco Almond Sauce 19

HUEVOS MOTULEÑOS*

Two Eggs Over Easy | Tomatillo Salsa | Black Beans
Fried Plantain | Blue Queso Fresco | Corn Tortillas 16

SHAKSHOUKA V

Two Poached Eggs | Feta Cheese | Avocado | Cilantro
Toast | Mediterranean Tomato Pepper Sauce 17

BRIOCHE FRENCH TOAST

Whipped Butter | Seasonal Berries | Maple Syrup 16

SPRING GREENS* IV

Cucumber | Spinach | Apple | Orange | Pineapple
Parsley | Kale | Lemon 12

A LA CARTE

Single Egg Any Style 6 * IV Tofu Scramble 7
Black Beans | Pinto Beans | Breakfast Potatoes 6
Pork Posole Small 6 Pork Posole Large 10
Applewood Smoked Bacon (3 Strips) 6
Sausage Links (2 Links) 6 Ham Steak 6
* IV Vegan Sausage (3 Links) 6
Fresh Fruit | Yogurt | Pecans 8
Red Chile | Green Chile | Salsa 4
House Pastry 6
English Muffin | Bagel | Toast | Tortilla 4
* IV Gluten-Free Toast or Muffin 4

* Can be modified to Gluten-Friendly | V Vegetarian

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine