



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

OATMEAL*

Hot Milk | Brown Sugar | Fresh Seasonal Berries 14

LOCAL COLD PRESSED JUICE FROM VERDE

IMMUNE BOOSTER*

Carrot | Pineapple | Orange | Ginger
Mint | Turmeric 11

BEVERAGES

Freshly Brewed Local Aroma Coffee Regular | Decaf 4.50
Hot Herbal | Black Tea 4.50
Milk | 2% | Skim | Soy | Almond | Chocolate 4.50
Orange Juice 5.50
Grapefruit Juice 5.50
Tomato | V-8 | Apple | Cranberry Juice 4.50
Sodas 4.50

BISCUITS AND GRAVY

Biscuits | Green Chile & Sausage Gravy
One Biscuit 10 Two Biscuits 15

BRIOCHE FRENCH TOAST

Whipped Butter | Fresh Seasonal Berries
Maple Syrup 16

PANCAKES

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

LOCAL GRANOLA PARFAIT

Fresh Seasonal Berries | Yogurt 13

AVOCADO TOAST*

Almond Fig Jam | Applewood Smoked Bacon
Avocado | Arugula | Wheat Toast | Egg Any Style 16

TROUT AND EGGS*

Grilled Rainbow Trout | Grilled Breakfast Potatoes
Eggs Any Style | House Made Hollandaise Sauce 19

HUEVOS OAXACAS*

Green Onion-Cilantro Scrambled Eggs | Crispy Fried
Tortilla Strips | Salsa Roja | Poblano Rajas | Black Beans
Mexican Cheese Blend | Grilled Breakfast Potatoes 16

SPRING GREENS*

Cucumber | Spinach | Apple | Orange | Pineapple
Parsley | Kale | Lemon 11

A LA CARTE

Single Egg Any Style 6 *Tofu Scramble 7
Black Beans | Pinto Beans | Breakfast Potatoes 5
Pork Posole Small 6 Pork Posole Large 10
Applewood Smoked Bacon (3 Strips) 6
Sausage Links (2 Links) 6 Ham Steak 6
*Vegan Sausage (3 Links) 5
Fresh Fruit | Yogurt | Pecans 8
Red Chile | Green Chile | Salsa 4
House Pastry 6
English Muffin | Bagel | Toast | Tortilla 4
*Gluten-Free Toast or Muffin 4

* Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.

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.