





## STARTERS

### ARTISANAL BREAD BOARD <sup>v</sup>

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 8

### SIGNATURE LA FONDA TORTILLA SOUP <sup>g</sup>

Roasted Tomato-Pasilla Chile | Chicken Broth | Pulled Chicken | Mexican Cheese Blend  
Avocado | Lime | Tortilla Strips 9

### CREAMY POBLANO CORN CHOWDER <sup>v</sup>

Roasted Poblano | Roasted Corn | Sweet Onions  
Russet Potatoes | Bell Peppers | Crispy Leeks Cup 8 Bowl 10

### BEETS AND BURRATA <sup>vi g</sup>

Romero Farms Roasted Beets | Burrata | Rocket Greens | Orange Segments  
Orange Blossom Honey Vinaigrette | Beet Powder 18

### SCALLOP & BISON RISOTTO CAKE <sup>g</sup>

Seared Diver Sea Scallop | Beck & Bulow Bison Short Rib Risotto Cake | Creamy Horseradish  
Beet Reduction | Roasted Red Pepper Coulis | Micro Beets 21

### LA FONDA CAESAR <sup>v</sup>

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Cherry Tomatoes | Sourdough Croutons 11  
Add Red Bird Farms Chicken Breast 6

### CLASSIC WEDGE SALAD <sup>g</sup>

Baby Red Heirloom Tomatoes | Crispy Bacon | Maytag Blue Cheese or Red Chile Ranch Dressing  
Perfect Egg | Cracked Black Pepper 15

## NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans | Sour Cream  
Pico de Gallo | Guacamole | Sopaipilla*

Add Sunnyside Cage-Free Egg 3

### RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend  
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce  
Red Chile | Green Chile | Christmas Chile 23

### ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend | Shredded Beef or Chicken  
Red Chile | Green Chile | Christmas Chile 21

### FILET Y ENCHILADAS

Char-Grilled 6 oz Filet | Two Fresh White Corn Tortillas | Mexican Cheese Blend  
Red Chile | Green Chile | Christmas Chile 42

<sup>v</sup>Vegetarian | <sup>g</sup>Gluten Free

City of Santa Fe Ordinance – Water is served on request only.

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 | Bobby Griffing, Chef de Cuisine | Carol Anglin, Manager

Dinner 1 | Winter 2021



## CHEF SPECIALTIES

### CAMPFIRE TROUT <sup>Ⓒ</sup>

Roasted Tri-Color Fingerling Potatoes | Haricots Verts | Crispy Bacon  
Sunnyside Cage-Free Egg 27

### DUET OF MAPLE LEAF FARMS DUCK <sup>Ⓒ</sup>

Seared Breast | Picked Duck Confit-Potato Salad | Garlicky Spinach | Orange Glaze 45

### PAPPARDELLE PASTA <sup>⋄</sup>

Mushroom Truffle Cream | Sugar Snap Peas | Yellow Pear Tomatoes  
Roasted Local Oyster Mushrooms | Parmesan Cheese | Pea Tendrils 27

Add Red Bird Farms Chicken Breast 6  
Add Fresh Shaved Winter Black Truffles MP

### ROASTED BABY CARROTS & HUITLACOCHE TAMAL <sup>⋄</sup>

Crispy Truffle Mushroom Taco | Carrot Purée | Black Beans | Carrot Tops 28

Add Red Bird Farms Chicken Breast 6

### BECK & BULOW NM WAGYU "BUTCHER'S CUT"

Pearl Pasta Stuffed Roasted Red Onion | Local Heirloom Tomatoes  
Poblano Chimichurri | Crispy Onions 42

### ALASKAN KING SALMON

Chimayo Shrimp Scampi | Garlicky Spinach | House Zucchini Fries | Chimayo Aioli 35

### RED BIRD FARMS CHICKEN BREAST <sup>Ⓒ</sup>

Seared Red Potato Rosti Cake | Braised Rapini | Chicken Jus 28

#### MONDAY - THURSDAY

Please ask Your Server about  
Tonight's **Blue Plate** Special

#### FRIDAY | SATURDAY | SUNDAY

Slow Roasted 1855 Prime Rib  
Hollandaise | Grilled Asparagus  
Silky Potato | Creamy Horseradish  
Mojo Picante | Au Jus MP

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Dinner 2 | Winter 2021