



# LUNCH

## BITES AND SOUPS

<b>SMOKED PECOS TROUT DIP</b> Oven-Baked Flatbread	<b>16</b>	<b>ROASTED BUTTERNUT SQUASH BISQUE</b> Balsamic Reduction, Toasted Coconut, Ginger, Nutmeg	<b>12</b>
<b>GREEN CHILE HUMMUS AND VEGETABLES</b> Carrots, Cucumbers, Zucchini, Yellow Squash, Toasted Flatbread	<b>10</b>	<b>CORN CHOWDER WITH CANDIED BACON</b> Charred Corn, Potatoes, Poblanos, Candied Bacon	<b>12</b>

## FROM THE GARDEN

Add Chicken Breast +11 Salmon +14 Steak +16

<b>SOUTHWESTERN COBB</b> Herb Chicken Breast, Chopped Iceberg Lettuce, Bacon, Egg, Avocado, Charred Corn, Cucumbers, Cherry Tomatoes, Blue Cheese Crumbles, Tortilla Strips, Chipotle Ranch	<b>18</b>	<b>URBAN GREEN SALAD</b> Dried Cranberries, Crispy Quinoa, Fennel, Jicama, Carrots, Herb Goat Cheese, Red Beet Mousse, Smoked Almond Vinaigrette	<b>16</b>
<b>HATCH GREEN CHILE GRILLED CAESAR</b> Grilled Romaine, Focaccia Croutons, Shaved Asiago, House-Made Green Chile Caesar Dressing	<b>15</b>	<b>GARDEN DELIGHT</b> Young Greens, Fresh Mint, Carrots, Grilled Cauliflower, Cucumbers, Baby Tomatoes, Radish, Cilantro Vinaigrette	<b>14</b>

## CUTTING BOARD

Served with Your Choice of Fries or Garden Salad

<b>CLYDE’S HOUSE-CURED TURKEY PASTRAMI</b> Grainy Mustard, Apple Coleslaw, Russian Dressing, Gruyère Cheese, Rosemary Focaccia Bun	<b>15</b>	<b>CARRIE’S HOUSE BURGER</b> Three-Way Blended Burger, Candied Bacon, Hatch Green Chile, Tucumcari Cheddar, Caramelized Onions, Chipotle Aioli	<b>17</b>
<b>CLASSIC BLT</b> Heirloom Tomato, Thick-Cut Bacon, Butter Lettuce, Herb Aioli, Croissant	<b>15</b>	<b>SPICY FRIED CHICKEN SANDWICH</b> Honey-Chimayó Glaze, Pickles, Lettuce, Tomato, Crispy Cabbage	<b>14</b>
<b>WILD MUSHROOM MELT</b> Cilantro and Herb New Mexican Pecan Pesto, Manchego Cheese, Avocado Spread, Tomato, 9-Grain Whole Wheat	<b>14</b>		

## WHOLE WHEAT FLATBREADS

<b>CLASSIC HEIRLOOM TOMATO &amp; CHEESE</b> Fresh Mozzarella, Fresh Basil, Balsamic Glaze, EVOO	<b>15</b>	<b>MEDITERRANEAN</b> Country Olives, Roasted Garlic, Caramelized Onions, Rosemary White Sauce, Manchego Cheese, White Truffle Oil	<b>15</b>
<b>SHRIMP &amp; CHORIZO</b> Roasted Red Pepper Pesto, Herb Goat Cheese, Red Pepper Flakes	<b>17</b>		

## CARRIE’S BUSINESS LUNCHEON BUFFET

Soup, Salad Bar, Accompaniments 12.<sup>99</sup>

## SPECIALS

<b>BLUE CORN-ENCRUSTED RUBY RED TROUT</b> Pan-Seared Trout, Charred Corn Sauce, Poblanos, Herb Brown Rice	<b>28</b>	<b>CHICKEN POT PIE</b> Never-Ever Chicken Breast, Carrots, Celery, Onion, Wild Mushrooms, Cream, Puff Pastry Top	<b>20</b>
<b>STEAK FRITES</b> 10 oz. NY Strip, Smoked Tomato Jam, Brandy-Peppercorn Sauce	<b>36</b>	<b>HERB-ROASTED HALF CHICKEN</b> Fingerling Potatoes, Green Beans, Pan Jus	<b>27</b>
<b>TINGA ENCHILADAS</b> Choice of Red, Green, or Christmas Chile Served with Spanish Rice, Pinto Beans	<b>18</b>	<b>FRESH HOUSE-MADE PAPPARDELLE</b> Calabacitas, Asparagus Tips, Baby Carrots, Vegetable Nage, Fresh Herbs, Shaved Parmesan	<b>21</b>

## DESSERTS

À La Mode +3

Warm Apple Pie 9 Mocha Slice 9 Caramel Bread Pudding 9

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

