

PROVISIONS

blue corn foccacia 13

cinnamon streusel, seasonal berries, lemon butter

chia seed pudding 16

oat milk, coconut milk, seasonal market fruit, maple granola, wildflower honey

chile cured ora king salmon 21

crispy rice, charred citrus vinaigrette, aioli, avocado

cast iron clams

half- dozen 16 | dozen 26

chile morita broth, wild boar sausage, toast, green tomato pico

local greens 16

truffle yuzu dressing, onion rings, miso glazed mortadella, parmesan

ADD SHRIMP 12

CHICKEN BREAST 8

SANDWICHES

plaza cheeseburger 18

Chimayo red chile sauce, fried egg, white cheddar, shaved onion + lettuce

egg sandwich 18

house made pork sausage, tomato jam, cheddar cheese ciabatta , hot sauce

avocado bagel 18

(add two eggs 5)

charred jalapeno cream cheese, corn salsa, pickled fresnos, cilantro

on the side

shoestring fries 5

side salad 5

W+R

BRUNCH

pan canela 18

brioche, whipped cream cheese , carmalized peach caramel

breakfast enchiladas 24

short rib barbacoa, queso asadero, Chimayo red chile sauce, corn tortillas, fried egg

two egg breakfast 18

bacon, hash brown, toast

steak frites 42

(add two eggs 5)

flat iron steak , grilled onion butter, greens + pickled shallot vinaigrette

brunch menu

spring 2025

chef gilbert aragon

Menu is seasonal and subject to change daily.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

