

# Monsoon Menu

## OUR BREAD

quarter-home loaf	hearth-baked, (best bread around), good butter, garlic confit \$5
half-baguette	hearth-baked, apollo olive oil, garlic confit \$5

## ENTREES

o.g. chicken dinner	half chicken (mary's, pitman farms, ca), champ, comes with ranch salad \$23
nm pork chop	salazar meats (manassa, co) loin chop, collard greens, corn cake \$21
vegetable green curry	onion, garlic, celery, carrot, parsley, peas, corn, zucchini, thai green curry, coconut milk, jasmine rice, greens \$16
wagyu beef	hanger steak, grade 4/5 wagyu (rosewood ranch, chatfield, tx), seared rare, roasted shishito peppers \$34
smoked salmon tacos	our smoked scottish salmon, mango salsa, spicy coleslaw, corn tortilla, mole, elote \$18

## ALL ELSE

aunt bernie's mac and cheese	penne, wisconsin sharp cheddar, tillamook extra sharp cheddar, mustard, thyme \$10
lil' dipper	roasted sweetgrass beef (tx, nm), gruyere, horseradish, our baguette, au jus \$15
pork and noodle soup	home broth, vietnamese egg white noodles, ground pork, poached egg, sambal \$16
bo ssam	lettuce leaf, pulled pork, rice, ssam sauce, boone's kimchi, ginger-leek \$10
grilled cheese	home loaf, wisconsin sharp cheddar, our ghost-chi \$10
uncommon dog	charcutnuvo veal bratwurst (denver, co), our baguette, coarse mustard, sauerkraut \$10
common dog	hebrew national all beef frank, sauerkraut, mustard, bun \$5
sloppy joyo	nm beef shortrib, braised, coconut milk, red curry, fennel microgreens, bun \$14

## GREEN

fat asparagus	flash-roasted, olive oil, dill, salt \$7
ranch salad	dreamtree greens (taos, nm), our ranch dressing \$5
big green salad	dreamtree greens (taos, nm), nm feta, vinaigrette, beans, pepitas (add pork +\$4) \$16
little green salad	as above, but little \$7
microgreen salad	con amor microgreens (velarde, nm), olive oil, lemon juice \$8
broccolini	flash-roasted, mint oil, oregano, salt \$7
champ	yellow potatoes (white mountain farm, alamosa, co), mashed, butter, milk, braised leeks \$5
elote	corn on the cob, roasted, sour cream, feta, chimayo red, lime \$7
shishito peppers	flash roasted, olive oil, salt \$7

**ABOUT OUR GREENS** Taos' own DreamTree Project raises a custom Common Fire blend of 1/3 redleaf lettuce, 1/3 butter lettuce, 1/3 mixed herbs (watercress, parsley, escarole, chervil and tarragon), all done locally and hydroponically, 52 weeks a year! Our microgreens are also grown and harvested locally by High Vibe Micro Greens and by Con Amor Micro Greens.

## SWEET

budino	butterscotch custard, salted caramel, crème fraiche, almond lace cookie \$7
lemon tart	lemon curd, shortbread crust, lemon confit \$7
oh, fudge	chocolate-walnut, tiny piece \$1