

Lunch

FIRST COURSE

Tortilla Soup 13

Farmer's Market Inspired Seasonal Soup

Chips, Guacamole, Salsa Trio 17

Little Gem Butter Lettuce 15

Virga Blue Cheese, Pimento, White Anchovy, Lemon Vinaigrette

Arugula-Citrus Salad 17

Fresh Chevre, Heirloom Tomatoes, Olives and Artichoke Chips

Grilled Portabella Mushroom 18

Pork Belly, Spinach, Sherry Vinegar and Tobacco Onions

Shellfish Tomato Salad 19

Crab & Crawfish, Local Heirloom Tomatoes, Avocado, Roasted Peppers, Watercress and Remoulade

Achiote Glazed Chicken Nachos 20

Salsa Fresca, Guacamole, Chipotle Crema, Asadero Cheese

Green Chile Cheese "Smackdown" Burger 20

Tuna Poke Slider with Green Chile, Jalapeno Jack, Kennebec Spiced Fries

ENTRÉE

Shellfish Pozole 25

Pink Hominy, Chorizo, Fennel, Poblano and Herb Tomato Broth

Almond Crusted Ruby Red Trout 'Open Face' Sandwich 20

Lime Aioli, Heirloom Tomato, Arugula, Avocado, Shishito Peppers

Scottish Salmon 36

Green Chili Polenta, Local Oyster Mushrooms, Spinach and Jalapeno-Citrus Glaze

Lobster Tacos 28

Yellow Pepper Salsa, Jicama and Papaya Slaw

Pulled Duck Quesadilla 22

Asadero Cheese, Guacamole and Pico de Gallo

Julio's Chicken Enchilada 21

Green Chile, Asadero, Spanish Rice, Black Bean, Guajillo Sauce, Crema

Southwestern Fajitas 23

Shrimp, Chicken, or beef, Guacamole, Crema, Bell Pepper, Onion

Southwestern Cobb Salad 22

Achiote Shrimp or Chicken, Crispy Bacon, Tomato, Avocado, Virga Blue, Black Beans, Roasted Corn, Egg, Chive, Jalapeno-Buttermilk Dressing

Roasted Leg of Lamb Sandwich 22

Grilled Focaccia, Arugula, Roasted Pepper and Garlic Aioli, Spiced Kennebec Fries

Green Chile Bison Burger 20

Bacon, White Cheddar, Chipotle Mayonnaise, Spiced Kennebec Fries