

OYSTERS

Fresh Oysters on the Half Shell

Served on ice with lemon, rice wine mignonette, cocktail sauce and horseradish

Market Price

SOUPS

French Onion Soup

French Comte Cheese

15

Butternut Squash Soup [gf]

14

SALADS

Classic Caesar Salad

Croutons & Parmesan

Add Crispy Calamari

14
5

Mr. G's Organic Garden Greens Salad [gf]

Shaved Vegetables & Champagne Tarragon Vinaigrette

14

Local Arugula Salad with Burrata Cheese [gf]

Assorted Fresh Peas, Poached Cherries & Black Truffle Vinaigrette

16

APPETIZERS

Country Pate

Grilled Baguette, Mustard, & Pickles

15

Cheese Plate [gf]

Roquefort, Comte, Bucheron, Brie & Delice De Bourgogne

18

Charcuterie Board [gf]

Salami, Prosciutto, Country Pate, Bresaola with Pickles and Mustard

18

Hamachi Crudo with Mango, Avocado & Jicama

Basil & Fresno Chile Emulsions

18

Squash Blossom Beignets

Goat Cheese Fondue & Tomato Basil Sauce

16

Smoked Trout Rillettes

Grilled Flatbread, Spicy Greens, Pickled Red Onions & Capers

18

ENTREÉS

Steak Frites [gf]	42
<i>10 oz. New York Strip, Au Poivre or Herb Butter</i>	
French Fried Chicken [gf available upon request]	32
<i>Mashed Potatoes & Sugar Snap Peas</i>	
Fresh Fettuccine with Exotic Mushrooms	28
<i>Peas, Greens, Garlic Confit Sherry Parmesan Cream</i>	
Veal Schnitzel	33
<i>Asparagus Vinaigrette, Irish Cheddar Mac & Cheese</i>	
1 Lb Black Mussels with Club Fries [gf]	30 ½ LB 16
<i>Garlic, Shallots, White Wine, Herbs, Tomato & Lemon</i>	
Duck Two Ways with Dried Cherry Glace	36
<i>Baby Turnips, Spring Onions, Tri-Colored Carrots, Swiss Chard & Farro</i>	
Grilled Branzino [gf]	36
<i>Fingerling Potatoes, Braised Greens, Herb Salad & Lemon Caper Butter</i>	

SIDES 10

Sugar Snap Peas | Grilled Asparagus with Lemon | Irish Cheddar Mac & Cheese
Mashed Potatoes | Pomme Frites | Sautéed Spinach

[gf] = gluten free

315 | **RESTAURANT & WINE BAR**
JULY MENU | TUESDAY-SATURDAY 4-8PM

LOUIS MOSKOW | Chef/Owner | 315 Old Santa Fe Trail | 505.986.9190 | 315SantaFe.com