

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 Gratinée

French Comte Cheese

16

Green Grape Gazpacho with Marcona Almonds [gf]

14

SALADS

Classic Caesar Salad

Croutons & Parmesan Cheese

Add Crispy Bay Scallops

14

10

Mr. G's Garden Green Salad [gf]

Shaved Market Vegetables & Champagne Tarragon Vinaigrette

15

Buratta with Roasted Local Beets & Herb Crepe

Basil Emulsion & Balsamic Reduction

18

APPETIZERS

Local Squash Blossom Beignets

Goat Cheese Fondue & Tomato Basil Sauce

18

Country Pâté

House-Made Pickles & Mustard

16

Cheese Plate [gf]

Roquefort, Comte, Bucheron, Brie & Delice De Bourgogne

20

Charcuterie Board [gf]

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

20

Duck Confit Cavatelli with Porcini Mushroom Sauce

19

Crispy Scallops with Lemon Aioli & Cocktail Sauce

18

ENTREÉS

Steak Frites [gf]	44
<i>10 oz New York Strip with Herb Butter or Au Poivre Sauce</i>	
French Fried Chicken [gf available upon request]	36
<i>Mashed Potatoes & Green Beans</i>	
Seared Duck Breast with Port Wine Poached Cherries [gf]	40
<i>Baby Carrots, Baby Turnips & Spring Onion Risotto Cake</i>	
Salt Spring Mussels with Club Fries [gf]	38
Pan Roasted Scottish Salmon with Smoked Paprika Crimini Mushroom Vinaigrette [gf]	39
<i>Zucchini Cakes & Sugar Snap Peas</i>	
Fresh Fettuccini with Ratatouille, Basil Pesto & Parmesan	32
Apricot Glazed Pork Chop with Grilled Lunch Box Peppers	42
<i>Irish Cheddar Mac & Cheese & Local Broccoli</i>	

SIDES 12

Local Broccoli Smoked Paprika Crimini Mushroom Vinaigrette
Irish Cheddar Mac & Cheese | Buttered Green Beans | Sugar Snap Peas with Basil
Mashed Potatoes | Pomme Frites | Ratatouille

[gf] = gluten free

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

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