

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

Local Potato Leek Soup with Chive Mascarpone Crêpe

16

SALADS

Classic Caesar Salad

Croutons & Parmesan Cheese

Add Crispy Bay Scallops

14

10

Tossed Green Salad [gf]

Shaved Market Vegetables & Champagne Tarragon Vinaigrette

15

Spicy Arugula Salad with Poached Pears [gf]

Pickled Red Onions & Roquefort Cheese Crumble

16

APPETIZERS

Smoked Trout Rillettes with Grilled Flatbread, Spicy Greens, Capers & Radish

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 Pâté, Bresaola with Pickles and Mustard

20

Seared Foie Gras with Brioche & Huckleberry Sauce

27

Crispy Scallops with Lemon Aioli & Cocktail Sauce

18

ENTRÉES

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>	
Duck Two Ways-“Hunter Style” with Crispy Polenta [gf]	39
<i>Roasted Peppers, Onions & Cremini Mushrooms</i>	
Salt Spring Mussels with Club Fries [gf]	38
Bronzino Fillet with Coconut Milk Jasmine Rice & Tomato Saffron Broth [gf]	42
<i>Baby Bok Choy, Crispy Ginger & Herb Salad</i>	
Veal Schnitzel with Braised Cabbage & Irish Cheddar Mac & Cheese	38
Fresh Ravioli with Pesto Goat Cheese, Ratatouille & Tomato Basil Sauce	32

SIDES 10

Frites | Ratatouille | Irish Cheddar Mac & Cheese | Braised Cabbage
Coconut Milk Jasmine Rice with Crispy Ginger | Crispy Polenta “Hunter Style”

[gf] = gluten free

315 | **RESTAURANT & WINE BAR**
OCTOBER/NOVEMBER MENU | TUESDAY-SATURDAY 4-8PM

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