

OYSTERS

Fresh Oysters on the Half Shell

Market Price

Shaved Ice, Lemon, Mignonette, Cocktail Sauce & Horseradish

SOUPS

French Onion Soup Gratinée

16

Herb Crouton, Comté Cheese

Local Potato-Leek Soup

16

Chive Mascarpone Crêpe

SALADS

Classic Caesar Salad

14

Croutons, Parmesan Cheese

Add Crispy Bay Scallops

10

Tossed Green Salad [gf]

15

Shaved Market Vegetables, Champagne Tarragon Vinaigrette

Spicy Arugula Salad with Poached Pears [gf]

16

Pickled Red Onions, Roquefort Cheese Crumble

APPETIZERS

Smoked Trout Rillettes

18

Grilled Flatbread, Spicy Greens, Capers, Radish

Country Pâté

16

Grilled Sourdough Bread, Pickles, Mustard

Cheese Plate [gf]

20

Roquefort, Comte, Bucheron, Brie, Delice De Bourgogne

Charcuterie Board [gf]

20

Salami, Prosciutto, Country Pâté, Bresaola, Pickles, Mustard

Seared Foie Gras

27

Brioche, Huckleberry Sauce

Crispy Scallops

18

Lemon Aioli, Cocktail Sauce

ENTRÉES

Steak Frites [gf] 10 oz New York Strip, Herb Butter or Au Poivre Sauce	46
French Fried Chicken [gf available upon request] Buttered Green Beans, Mashed Potatoes	38
Duck Two Ways “Hunter Style” [gf] Crispy Polenta, Roasted Peppers, Onions, Cremini Mushrooms	39
Black Mussels [gf] Club Fries, Garlic, Shallots, White Wine, Tomatoes, Herbs, Lemon	38
Branzino Fillet & Tomato-Saffron Broth [gf] Coconut Milk Jasmine Rice, Baby Bok Choy, Crispy Ginger, Herb Salad	42
Veal Schnitzel Braised Cabbage, Irish Cheddar Mac & Cheese	38
House Made Ravioli Pesto Goat Cheese, Ratatouille, Tomato Basil Sauce	32

SIDES 10

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

[gf] = gluten free

315 | RESTAURANT & WINE BAR

WINTER MENU | TUESDAY - SATURDAY

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

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness; notify your server of any allergies.