

APPETIZERS

Country Pâté [gf available] Grilled Bread, Pickles, Mustard	16
Cheese Plate [gf available] Roquefort, Comté, Bucheron, Brie, Delice de Bourgogne, Grilled Bread	20
Charcuterie Board [gf available] Salami, Prosciutto, Country Pâté, Bresaola, Pickles, Mustard, Grilled Bread	20
Seared Foie Gras [gf available] Toasted Brioche, Huckleberry-Wine Reduction	25

ENTRÉES

French Fried Chicken [gf available upon request] Buttered Green Beans, Mashed Potatoes	36
Chicken & Vegetable Pot Pie Sauce Supreme, Peppers, Mushroom, Peas, Potato	28
Steak Frites [gf] 10 oz New York Strip, Herb Butter or Au Poivre Sauce	42
Blanquette de Veau House Made Fettuccine, Mushrooms, Carrots	38
Duck Breast Two Ways Farro Risotto, Acorn Squash, Roasted Red Onion, Cassis Sauce	40
Eggplant & Zucchini Parmesan Grilled Onions & Peppers, Buratta	30
Exotic Mushrooms & Cavatelli Chard, Zucchini, Corn, Peas, White Wine, Butter	Appetizer 20 Entrée 36

SIDES 12

Frites | Mashed Potatoes | Fingerling Potatoes | Club Fries |
Corn Flan | Buttered Green Beans | Garlic Spinach

[gf] = gluten free

315 | RESTAURANT & WINE BAR
AUTUMN 2024

LOUIS MOSKOW
Chef/Owner

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JULIAN H. MARTINEZ
Maître D'/General Manager