



LA FONDA EGGS BENEDICT*

Two Poached Eggs | Toasted English Muffin | Canadian Bacon
Grilled Tomatillos | House Made Hollandaise Sauce
Grilled Breakfast Potatoes 19

HUEVOS RANCHEROS*

Two Eggs Over-Easy | Corn Tortillas | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Crispy Tortilla Strips | Smoky Black Beans | Pork Posole
Warm Flour Tortilla 17

HUEVOS DE CUALQUIER ESTILO*

Two Eggs Any Style | Applewood Smoked Bacon or
Sausage Links or Ham Steak | Grilled Breakfast Potatoes 17

NEW MEXICO BURRITO*

Flour Tortilla | Scrambled Eggs | Chorizo Sausage
Grilled Breakfast Potatoes | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Smoky Black Beans 18

OMELET*

Three Eggs | Choice of Three: Ham | Avocado | Chorizo Sausage
Hatch Green Chile | Smoked Salmon | Bell Peppers | Onions
Sautéed Mushrooms | Cheddar | Mexican Cheese Blend
Grilled Breakfast Potatoes 18
Additional Items 1.50

OATMEAL* | V

Hot Milk | Brown Sugar | Fresh Seasonal Berries 14.50

LOCAL COLD PRESSED JUICE FROM VERDE

IMMUNE BOOSTER* | V

Carrot | Pineapple | Orange | Ginger
Mint | Turmeric 13

BEVERAGES

Freshly Brewed Local Aroma Coffee Regular | Decaf 5
Hot Herbal | Black Tea 5
Milk | 2% | Skim | Soy | Almond | Chocolate 5
Orange Juice 6
Grapefruit Juice 6.50
Tomato | V-8 | Apple | Cranberry Juice 5.50
Sodas 5.50

LOCAL GRANOLA PARFAIT^V

Fresh Seasonal Berries | Yogurt 14

PANCAKES^V

Choice of Buttermilk | Blueberry | Blue-Corn Piñon
Whipped Butter | Fresh Seasonal Berries
Maple Syrup 16

AVOCADO TOAST*

Almond Fig Jam | Applewood Smoked Bacon | Avocado
Labneh Cheese | Heirloom Tomato | Arugula | Alfalfa
Red Onion | Wheat Toast | Egg Any Style 17

TROUT AND EGGS*

Oatmeal Crusted Rainbow Trout
Sautéed Breakfast Potatoes | Roasted Cauliflower
Eggs Any Style | Romesco Almond Sauce 20

HUEVOS MOTULEÑOS*

Two Eggs Over Easy | Tomatillo Salsa | Black Beans
Fried Plantain | Queso Fresco | Corn Tortillas 17

SHAKSHOUKA^V

Two Poached Eggs | Feta Cheese | Avocado | Cilantro
Meditaranean Tomato Pepper Sauce | Toast 18

BRIOCHE FRENCH TOAST^V

Whipped Butter | Seasonal Berries | Maple Syrup 17

SPRING GREENS* | V

Cucumber | Spinach | Apple | Orange | Pineapple
Parsley | Kale | Lemon 13

A LA CARTE

Single Egg Any Style 6 Tofu Scramble* | V 7
Black Beans | Pinto Beans | Breakfast Potatoes 6
Pork Posole Small 6 Pork Posole Large 10
Applewood Smoked Bacon (3 Strips) 6
Sausage Links (2 Links) 6 Ham Steak 7
Vegan Sausage (3 Links)* | V 6
Fresh Fruit | Yogurt | Pecans 8
Red Chile | Green Chile | Salsa 4
House Pastry 6.50
English Muffin | Bagel | Toast | Tortilla 5
Original Brooklyn Bagel 6
Gluten-Free Toast or Muffin* | V 5

* Can be modified to Gluten-Friendly | ^V Vegetarian

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine