



Blue Heron

Mother's Day Brunch

\$65 per person

First

Select one

Chilecomb Watermelon Gazpacho (V) (Gf)

fresh watermelon soup made with a hint of onion | jalapeno and lime | accented with honey and NM red chile

Roasted Corn and Black Bean Soup (Gf) (Vg) (Df)

served with grilled chicken | sour cream and fresh cilantro

Pork Belly Pear Waldorf

romaine lettuce with fresh anjou pear | walnuts | crispy pork belly buttermilk dressing and a side of grapes

Ojo Farm Salad (Gf) (Vg) (Df)

fresh greens with a variety of farm fresh vegetables served with a choice of ranch | bleu cheese | or balsamic vinaigrette

Main

Select one

Berry Blintzes with Blood Orange Drizzle (V)

fresh crepes stuffed with mascarpone ricotta filling | topped with house made blood orange sauce | served with honey walnut macerated berries

NM Relleno Eggs Benedict (V) (Gf)

english muffin topped with chorizo | poached eggs and nm red chile hollandaise sauce served with a chile relleno topped with nm green chile sauce

Asada Steak Frites

citrus and soy marinated wagyu flank steak served over french fries with garlic and herb butter

Build Your Own Omelet (V) (Gf)

two egg omelet with choice of spinach | bell pepper | onion | mushroom | tomato choice of applewood bacon | chorizo | sausage | choice of cheddar | swiss | cotija choice of red or green chile | served with hash brown potatoes and a side of fresh salsa

Breakfast Burrito (Vg)

stuffed with hash browns | choice of eggs or tofu | choice of chorizo applewood bacon or sausage | choice of jack fruit or guajillo mushrooms. Smothered with red or green chile | served with a side of hash browns

Green Chile Cheeseburger (Vg) (Gf)

choice of 8 oz. beef | bison or impossible patty | served with lettuce | tomato pickle | grilled onion | cheddar and green chile on a brioche bun

Roasted Cauliflower Filet (Gf) (Vg) (Df)

cauliflower | spinach | oyster mushroom | lentils | arabiatta sauce

Dessert

Select one

Lemon Lavender Honey Pound Cake (V)

drizzled with local honey and served with lavender infused cream

Tres Leches Cake (V)

house made white cake drizzled with condensed | evaporated and whole milk elixir topped with sweet mexican crema

New York Style Cheesecake (V)

classic new york style cheesecake topped with berry compote and fresh whipped cream

Flourless Brownie Stack (Gf) (Df) (Vg)

delectable tower of chocolate chip brownies | topped with fresh berries and chocolate drizzle

(Gf) Gluten Friendly (V) Vegetarian (Vg) Vegan option (Df) Dairy Free

A 20% gratuity will automatically be added for parties 6 or more. Split plates have a \$5.00 charge. No substitutions.

Ojo Santa Fe uses responsibly sourced, produce, meats, poultry and seafoods when possible.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please notify us if you have any food allergies.

Select dishes may be customized to accommodate vegetarian and gluten-free requests. Please ask your server for details.