



Blue Heron

Thanksgiving Brunch

7:30 am – 2:30 pm



Huevos Rancheros (V) (Gf)

two eggs cooked to order, trail papas, refried beans, seasonal fruit, blue corn tortilla, queso fresco, pico de gallo, red or green chile

16

Build Your Own Omelet

trail papas, toast, seasonal fruit, peppers, onion, mushroom, pico de gallo, cheddar jack cheese
choice of bacon, sausage, chorizo, or tofu

16

Royal Road Breakfast

two eggs cooked to order, trail papas, toast, seasonal fruit
choice of bacon, sausage, or vegetarian sausage

15

Blue Heron Avocado Toast

two eggs cooked to order, toasted baguette, smashed avocado, grilled tomatoes, tajin, farm greens, truffle oil

18

French Toast Club

french toast, turkey, smoked ham, applewood bacon, strawberry-fig jam, lettuce, tomato
choice of chimayo chips, fries, sweet potato fries, side salad, or truffle fries add 3

17

Green Chile Cheeseburger

½ pound wagyu beef, hatch green chile, white cheddar cheese, lettuce, tomato, pickles, onion
choice of chimayo chips, fries, sweet potato fries, side salad, truffle fries add 3

19

Organic Herb Rubbed Turkey (Gf)

turkey terrine, sweet potato, cranberry-orange relish, house-made gravy

24

Caesar Salad

organic romaine lettuce, parmesan cheese, garlic croutons, anchovies, classic caesar dressing

15

add chicken 9, salmon 11, or shrimp 14

(V) Vegan option available (Gf) Gluten Free Friendly

No splitting checks on parties of 5 or larger. 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.