

ROSE'S KITCHEN

LUNCH/DINNER MENU

SERVED TUESDAY - FRIDAY

TACOS \$11

Three different options, all are served with mole, salsa of the day, and curtido (lightly pickled cabbage slaw).

For beef tacos or a combo of the three, add \$1

- Pinto beans, chicos, cheddar cheese, calabacitas.
- Local mushrooms, grilled onions, sauteed greens, feta
- Shredded beef, cheddar, calabacitas & fresh radishes

MEZZE PLATE \$13

Two seasonal dips, your choice of falafel or beef kefta (+\$1), and cucumber, tomato, kalamata olive salad, w/feta. Served with housemade sourdough flatbreads. GF and Vegan options available.

FRITO PIE \$9/\$11(BEEF)

The NM classic, with a farm twist. Served with vegetarian or meat chili (not spicy), red chile, pickled carrots, salad greens and cheddar cheese. Add: calabacitas, or avocado, \$1 ea
Make it Frito Pie Salad +\$2

BANH MI \$10/\$12(PORK)

Traditional Vietnamese sandwich on a baguette served with either local pork or baked tofu, ginger cabbage slaw, spicy garlic aioli, and sliced cucumbers. Served w/a side salad and corn chips.

BUDDHA BOWL \$11/\$13 (MEAT)

A bowl of hearty quinoa or garbanzos, with your choice of protein (tofu, beef kefta, shredded pork or falafel), fresh & cooked vegetables, & dressing of the day.

PEANUT COCONUT NOODLE SALAD \$9/\$11 (PORK)

Rice noodles and tofu or pork in a housemade peanut coconut sauce on a bed of Reunity greens w/local fresh vegetables, ginger/garlic slaw and housemade jalapeno hot sauce.

QUESADILLAS \$10

Tucumcari cheddar cheese, local sauteed vegetables and onions. Served with mole or salsa of the day. Add avocado +\$1, barbacoa +\$2, or make it plain for kiddos (\$6).

FARM STAND SALAD \$10

Whatever is freshest from the farm, with goat cheese, pecans and avocado herb dressing. Add a protein \$3 (Shredded pork, falafel, barbacoa, or baked tofu).
Add flatbread (gf or regular) \$1.

SPECIALS/PASTRIES

See the chalkboard for details

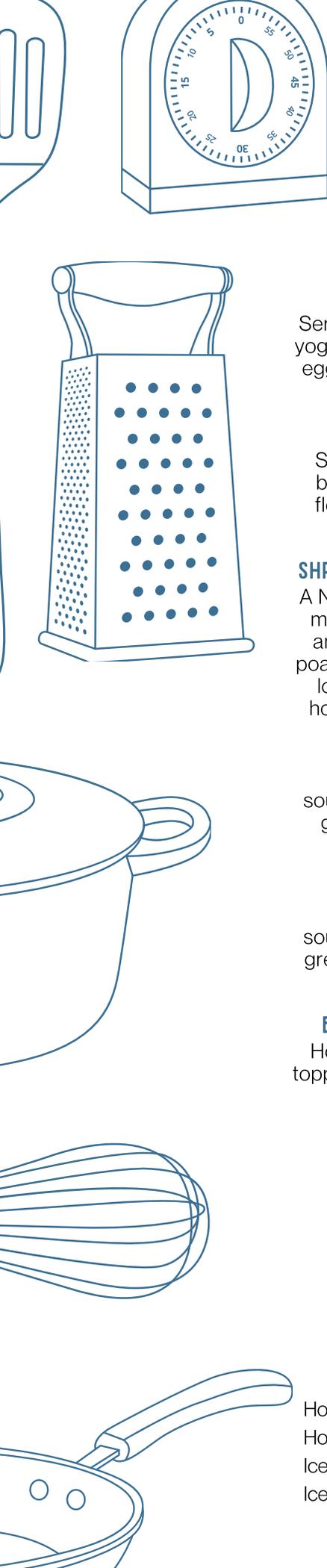
DRINKS

ICED

Housemade Iced Tea	\$3
Honey-Sweetened Spritzer	\$3
Iced Coffee	\$3
Iced Chai	\$4

HOT

Fair Trade Coffee or Espresso	\$3
Fair Trade Cappuccino	\$4
Hot Tea	\$3



ROSE'S KITCHEN

BRUNCH MENU SATURDAY/SUNDAY ONLY

SOURDOUGH RYE WAFFLES \$12

Served with either local fruit compote and yogurt or red chile honey butter and a fried egg. For both add \$1. Add local shredded pork \$3.

FRITTERS OF THE DAY \$10

Sweet or savory flavors of the season, bound together with eggs and almond flour. Served w/side salad and dipping sauce.

SHRIMP (OR MUSHROOMS) & GRITS \$13

A New Mexican take on the Cajun classic, made with blue corn grits, local cheese, and sauteed vegetables, topped with a poached egg and your choice of shrimp or local oyster/shiitake mushrooms. Add hollandaise or red chile honey butter \$1.

EGGS FLORENTINE \$12

Two poached eggs on housemade sourdough english muffins, with steamed greens, hollandaise and a side salad. GF option available.

EGGS 505 \$12

Two poached eggs on housemade sourdough english muffins, with steamed greens, red chile honey butter and a side salad. GF option available.

ENGLISH MUFFINS & TOPPINGS \$6

Housemade sourdough English Muffins topped with sweet or savory delights of the season. GF muffins available.

HUEVOS RANCHEROS \$10

Two fried eggs, pinto beans & chicos, calabacitas, shredded cheddar, and your choice of red chile or mole. Served w/two corn tortillas. Add barbacoa \$2.

MEZZE PLATE \$13

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PASTRIES

Made fresh in house. See chalkboard for details.

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