

MANZANITA MARKET

A COMMUNITY CELEBRATION OF LOCAL LABOR

Our all-organic community cafe offers nutrient dense regional farmed food with a menu that rotates as the seasons do. Bone broth, herbal tonics, and traditionally fermented bread and beverages are the true perennials of our kitchen. Through the heartfelt creation of simple & wholesome food sourced from nearby farms invested in the wellbeing of land & field, we hope to restore the vitality of those who sit at our table, and in effect, our community at large. Buen Provecho!

Salads ◦ ◦ ◦ ◦ 10.00

SPINACH SALAD

Beet pickled egg, avocado, sprouts, feta cheese, toasted pepitas, & brown butter crouton tossed in buttermilk poblano herb dressing

SUMMER SALAD

Local Greens, beets, dehydrated pears, toasted seeds, feta cream & activated beet-seed cracker, tossed in a peppermint lime vinaigrette

ITALIAN COUNTRY SALAD

Local kale, roasted zucchini & red pepper, garbanzo bean, parmesan cheese, salazar summer sausage, pickled red onions & sunflower basil crostini

Soup ◦ ◦ ◦ 5.50cup / 8.25bowl

BONE BROTH

A nutritious twenty-four-hour chicken bone broth served simply with carrots & parsley

VEGAN CORN AND POTATO CHOWDER

With poblano & red peppers, roasted garlic & cilantro

VEGAN COCONUT CURRY RED LENTIL

Red lentils, coconut milk, ginger, & dried cherries

One-pot meals ◦ ◦ ◦ 9.50

THE LOCAL

Bowl of Beans & Rice

Local organic Pinto Beans with Red Chili & lime,

Sprouted Brown Basmati Rice,

Tucumcari Cheddar, Toasted Pepitas,

Spicy green Sauce, Crème Fraiche & Sprouts

✂ Add: avocado \$1.00, bone broth \$2.00, egg \$2.00

CHICKEN TINOLA

Our house 24 hour bone broth chicken soup with, carrots & fresh cabbage, served with rice with tahini turmeric

✂ Add: spicy green sauce .75, avocado \$1.00, egg \$2.00

Manzanita Sandwiches

Locally baked GLUTEN FREE bread made with wholesome ingredients (+) \$ 1.00

GRILLED THREE CHEESE 9.50

creamy roasted garlic herb spread & Fontanal,
Los Carneros cheeses
on sage bakehouse sourdough bread

✂ Add: tomato \$.50, avocado \$1.00,
pesto or fig jam \$1.00,
turkey, ham or bacon \$2.00

GRILLED PEPPERONI & PICKLE 9.50

Salazar Ranch Pepperoni, house made pickles,
gruyere & fontanal cheese
on Wild Leaven Molasses Rye Bread

HOT HAM & BRIE 9.50

Ham, brie, caramelized onions & fresh apple
on wild leaven sourdough baguette

BEEF BAHN MI 12.00

Braised Beef with red chile, oregano & cinnamon
Served with escabeche tapenade, avocado,
preserve lime aioli & lots of cilantro
on wild leaven sourdough baguette

Beeler Ham & Strawberry 9.50

Rhubarb Mostarda

with creamy chèvre & local mixed greens
on wild leaven sourdough bread

THE GOBLER 9.50

Oven Roasted Turkey Breast, tomato bacon jam,
Provolone, Lemony Aioli, greens
on wild leaven sourdough bread

THE MEDITARRIAN VEGAN 9.50

garlic herb lime spread, turmeric tahini, avocado,
sumac pickled red onion, & fresh sprouts
roasted red pepper & zucchini,
on sage bakehouse sourdough bread

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Morning Goods made all day

Ham Deep dish Quiche 8.50

Tasso Ham, Caramelized Onion, Roasted potato & Italian fontanal cheese

Veggie Deep dish Quiche 8.50

Kale, Leeks, fennel, bell pepper, roasted potato,
Preserved lemon & miticana spanish goat cheese

Bacon Biscuit Sandwich 7.50

Beeler bacon, Tucumcari cheddar, fluffy scrambled
egg square & jalapeno honey butter

Veggie Biscuit Sandwich 7.50

Roasted red pepper, zucchini, & caramelized onion,
fluffy scrambled egg square & feta Cream

THE LOCAL with sunny side egg 11.50

Bowl of Beans & Rice
Local organic Pinto Beans with Red Chili,
Sprouted Brown Basmati Rice,
Tucumcari Cheddar, Toasted Pepitas,
Spicy green Sauce, Crème Fraiche & Sprouts
With a sunny side egg

Fried Egg & Ham Sandwich 9.50

Two fried local eggs, fresh tomato, lemon aioli, ham
on Wild Leaven Sourdough Bread

FARM TO TABLE ALL ORGANIC GOODNESS