

MANZANITA MARKET

A COMMUNITY CELEBRATION OF LOCAL LABOR

Our all-organic community cafe offers nutrient dense regional farmed food with a menu that rotates with the seasons. 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

HIGH SUMMER SALAD

A summer salad comprised of
Fresh farmer's market veggies, fruits & herbs
And a pinon cracker
tossed in a pinon vinaigrette

BEET SALAD

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

KALE, PEACH & TOMATO SALAD

Sow farm kale, walking trout tomatoes,
Ron's apricots, Jeff's basil and almonds
tossed in a Balsamic vinaigrette

Soup ◦ ◦ ◦ 5.50cup / 8.25bowl

BONE BROTH

A nutritious twenty-four-hour chicken bone
broth with turmeric, ginger and carrots

VEGAN CORN AND POTATO CHOWDER

With poblano & red peppers,
roasted garlic & cilantro

COUNTRY TOMATO SOUP

A perfect garden soup made of Local organic
tomatoes and touch of cream, made only when
tomatoes are season

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 & tahini turmeric

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

MM Sandwiches

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

THE GOBBLER 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

BLT 9.50

Beeler's Bacon, Walking Trout Tomatoes,
lemon aioli &
Morning star greens
on sage bakery sourdough bread

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 \$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

Tomatoes are in season!

Thank-you to our farmers and ranchers,

Walking Trout Farm, Morning Star farm & Copper pot farm & Salazar Meats!

MM *Morning Goods* made all day
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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

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

VEGGIE BISCUIT SANDWICH 7.50

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

FRIED EGG SANDWICH 9.50

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

BANANA BREAD GRANOLA & YOGURT
8.50

House made granola sweetened with maple
syrup and banana, served with seasonal fruit
compote, Dutch style honey yogurt
or
house made vegan coconut maple yogurt
No cane sugar / GF / Vegan

FARM TO TABLE ALL ORGANIC GOODNESS
