

# BLONDE BEAR TAVERN- AT THE EDELWEISS

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FAMILY STYLE DINNERS available for pick-up Wednesday-Sunday 4pm-8pm

## WEDNESDAY: 3 CHEESE LASAGNE 19.00

• Ricotta, mozzarella, parmesan with beef bolognese or try our vegetarian version with summer squash and tomato basil marinara

COMES WITH GARLIC BREAD AND A SIDE OF MARINATED ARTICHOKE HEARTS

## THURSDAY: COQ AU VIN 21.00

• Braised chicken with wine, mirepoix, mushrooms, and lardons

COMES WITH ROAST GARLIC MASHED POTATOES AND BAGUETTE (GLUTEN FREE WITHOUT BAGUETTE)

## FRIDAY: CASSOULET 21.00

• Hearty slow cooked casserole of pork belly, duck leg confit and white beans

COMES WITH BAGUETTE AND BUTTER

## SATURDAY: TURKEY POZOLE VERDE 19.00

• Traditional stew of turkey breast, green chile and hominy. A New Mexico favorite!

COMES WITH FLOUR TORTILLA, COTIJA CHEESE AND CILANTRO LIME CREMA (GLUTEN FREE WITHOUT TORTILLA)

## SUNDAY DINNER: BBQ PICNIC 23.00

• Slow and low beef brisket, baby back pork ribs or both!

COMES WITH BAKED BEANS, COLESLAW, POTATO SALAD, CORNBREAD AND SWEET AND TANGY BBQ SAUCE (GLUTEN FREE WITHOUT THE CORNBREAD)

## BBQ PORK SANDWICH 12.00

• Savory pulled pork on a Kaiser Roll with pickles, onions with a side of bbq sauce

AVAILABLE WEDNESDAY-SUNDAY

## **GF**<sup>VEGAN</sup> VEGAN QUINOA BOWL 15.00

• Roasted vegetables over red quinoa with lemon tahini dressing

AVAILABLE WEDNESDAY-SUNDAY

# SNACKS TO SHARE

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## **V** CHEESE BOARD 18.00

• A delightful assortment of domestic and imported cheeses including: Camembert Le Chatelain, Tucumcari green chili cheddar, Little Friar goat cheese, and sheep gorgonzola. Served with honey roasted nuts, plumb membrino and sliced baguette

ADD SLICED GENOA SALAMI OR PROSCIUTTO + 9.00

## THREE LITTLE PIGS DUCK LIVER MOUSSE 16.00

• All natural, pairs well with a fruit forward light bodied red or a medium bodied dry white 7oz

## **GF**<sup>VEGAN</sup> GOLDEN TURMERIC HUMMUS 9.00

• Bright and creamy house made hummus with a touch of turmeric served with fresh veggies

## **GF**<sup>VEGAN</sup> MIXED MEDITERRANEAN OLIVES 7.00

• 6oz (pitted)

**VEGAN** LA PANZANELLA-CROCCANTINI 4.00

- Rosemary crackers 3oz

**V** BAGUETTE *half 4.00 full 7.00*

- La Brea baguette and butter

## SOUP AND SALAD

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**GF V** BEET SALAD 11.00

- Beetroot, honey roasted nuts, chèvre, young mixed greens

**GF VEGAN** BIG CHOPPED SALAD 13.00

- Young mixed greens, garbanzo beans, carrot, red cabbage, parmesan, walnuts, cranberries

FRISÉE SALAD 11.00

- Frisée, lardons, hard egg, croutons

**GF VEGAN** VEGAN GREEN CHILE STEW *sm 5.00 lg 7.00*

- Vegan spin on the classic

ADD BRAISED PORK SHOULDER OR GRILLED CHICKEN +5.00

**GF VEGAN** SOUP OF THE DAY *sm 5.00 lg 7.00*

- See online menu

Add a protein to any soup or salad

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**GF** GRILLED CHICKEN BREAST 5.00

- Grilled to perfection

**GF** BRAISED PORK SHOULDER 5.00

- Tender and delicious

## DESERT

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**GF** BASQUE CHEESECAKE 9.00

- Huckleberry compote

HORCHATA PANNA COTTA 9.00

- Eggless custard, whip cream, gingersnap cookie crumble

# LA BODEGA- AT THE EDELWEISS

specialty cheeses, cured meats, nuts, crackers and snacks to share

## SPECIALTY CHEESE

<b>GF V</b> GOLD RUSH SHARP CHEDDAR	6.00
• Rustic aged cheddar 8oz COW	
<b>GF V</b> TUCUMCARI GREEN CHILE CHEDDAR	10.00
• Made in Tulumcari NM, smooth and balanced 10oz COW	
<b>GF V</b> LANDMARK RAW GOAT CHEDDAR	16.00
• Robust and flavorful cheese made from happy goats 8oz GOAT	
<b>GF V</b> CHAMPIGNON BRIE TIN	8.00
• Smooth and buttery. Made from the fresh milk of grazing cows in the highest elevations of the Bavarian alps. 4oz COW	
<b>GF</b> DANISH BLUE CHEESE	17.00
• Creamy and mild 12oz COW	
<b>GF V</b> CAMEMBERT LE CHATELAIN	13.00
• Soft and creamy, 8oz wheel COW	
<b>GF V</b> SHEEP GORGANZOLA	10.00
• Aged 20 days, northern Italy 8oz SHEEP	
<b>GF V</b> CASTELLO GOUDA	9.00
• Rich and creamy, nutty with a touch of sweetness 7oz wheel COW	
<b>GF V</b> LITTLE FRIAR SOFT GOAT CHEESE	7.00
• Creamy, sweet and smooth 5oz GOAT	
<b>GF</b> NORWEGIAN JARLSBERG	14.00
• Semi-soft, mellow and nutty alpine cheese 8oz COW	

## GOURMET IMPORTED MEATS AND PÂTÉ

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- GF** THREE LITTLE PIGS DUCK LIVER MOUSSE 16.00  
• All natural, pairs well with a fruit forward light bodied red or a medium bodied dry white 7oz
- GF** GENOA SALAME (SLICED) 10.00  
• Zesty with a rich, red texture 4oz  
PORK
- GF** PROSCIUTTO (SLICED) 9.00  
• Dry cured ham, thin sliced 3oz  
PORK
- GF** VOLPI CHORIZO 14.00  
• Dried Spanish sausage, smoked paprika, fresh garlic, herbs and spices 6oz  
PORK

## CRACKERS, BREADS AND SPREADS

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- V** BAGUETTE *half 4.00 full 7.00*  
• La Brea baguette and butter
- V** LA PANZANELLA-CROCCANTINI 4.00  
• Rosemary crackers 3oz
- GF V** ENGLISH DEVON CREAM BUTTER 12.00  
• Slightly salted butter of the highest quality 8oz
- GF VEGAN** CASA FORCELLO MOSTARDA 18.00  
• Sweet Italian jelly spread flavored with mustard oil  
CHOICE OF: PEAR, CRAB APPLE, AND WHITE WATERMELON
- GF VEGAN** MITICA FIG JAM 13.00  
• Marmalade made from Pajarero figs and lemon flower
- GF VEGAN** PLUM MEMBRIO 10.00  
• Firm plum jelly 10oz
- GF VEGAN** GOLDEN TURMERIC HUMMUS 9.00  
• Bright and creamy house made hummus with a touch of turmeric served with fresh veggies

## FRUIT, NUTS AND OLIVES

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- GF VEGAN** MIXED MEDITERRANEAN OLIVES 7.00  
• 6oz (pitted)
- GF VEGAN** SPANISH ALMONDS 9.00  
• 4oz