

## COLD START

### CORN MAIDEN SALAD 11

Tomato | Cucumber | Jicama | Avocado | Corn  
Black Beans | Chile Lime Vinaigrette

### BUTTER LETTUCE WEDGE 11

Heirloom Tomatoes | Bacon  
Corn Bread Croutons | Scallions | Meyer Lemon Vinaigrette

### \* BEEF TARTARE 12

Escabeche | Egg Yolk | Crostini | Red Wine Vinegar | Herb Oil

### BEETS AND GOAT CHEESE 10

Roasted Beets | Creamy Goat Cheese | Candied Walnuts  
Cress | Orange Gastrique

### TRIO of CHEESE AND JAM 15

Barely Buzzed | Old Windmill Dairy | Tucumcari  
Jam | Tamaya Honey | Raisins on the Vine | Walnuts | Fry Bread

## HOT START

### SWEET CORN CHOWDER 11

Cotija | Crema | Corn Crunch

### PEI MUSSELS 13

Roasted Tomatoes | Citrus | Shallots | Kalamata  
Charred Focaccia

### PRAWNS A LA PLANCHA 13

Tamaya Honey Grits | Almonds | Maldon Flakes

### GREEN CHILE STRIPS 11

“Hatch Green Chile” | Sundried Sweet Corn | Cilantro Lime Crème

# CORN MAIDEN

## ROTISSERIE COLLECTIONS

Signature Rotisserie Grilled Proteins  
Served with Green Chile Potatoes Au Gratin,  
Market Vegetables.  
Molé Sauce, Cholla Pico

### \* The Corn Maiden Classic 46 “K’uchininak’u”

Native Beef Strip Loin

Buffalo Sausage

Fresno Chicken Breast

### \* The Range 47 “Sratyii Tsatya”

Native Beef Strip Loin

Fresno Chicken Breast

Herb Rubbed Pork Loin

### \* The Earth and Water 49 “Tyini Kaisrpitra Ku Tsitsi”

Native Beef Strip Loin

Duck Breast

Jumbo Shrimp

## ENTREES

### \* BUFFALO TENDERLOIN 50

Sonoran Wheat Berries | Cherries | Buffalo Sausage  
Cholla Bud Pico | Chocolate Demi

### LOBSTER PASTA 30

Handmade Pasta | Sweet Pea Alfredo |  
Pea Tendrils | Pimenton Pepitas

### SCALLOPS AND PRAWNS 36

Chicos “Risotto” | Asparagus | Heirloom Tomatoes | Cholla Pico  
Brown Butter Citrus Sauce

### PAN ROASTED CHICKEN BREAST 26

Zuni Gold Beans | Asparagus | Drunken Apricots | Pan Jus

### CHIMAYO NATIVE BEEF SHORT RIBS 32

Tucumcari Cheddar Potato Whip | Crispy Mushrooms  
Braising Jus | Onion Ash

### \* PORK TENDERLOIN 28

Reggiano-Herb Grits | Pork Belly Braised Dandelion Greens  
Charred Peach Chutney

### \* DUCK BREAST 30

Grilled Artichoke Hearts and Baby Gem Lettuce  
Citrus | Raspberry Gastrique

### \* LAMB LOIN A LA PLANCHA 36

Three Sisters Succotash  
Epazote Lime Crema

### \* NATIVE BEEF FILÉT 50

Goat Cheese Roesti | Cipollini  
Tomatillo Salsa

### \* GRILLED NATIVE BEEF RIBEYE 50

Humboldt Fog Whipped Potatoes  
Foraged Mushrooms | Melted Leeks  
Horseradish Brown Butter

### STUFFED POBLANO 22

Carolina Gold Rice | Soyrizo | Mushrooms  
Micro Cilantro | Dried Corn | Cumin Broth

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*\$10.00 Split plate charge for sharing any entrée.*

All Parties of 8 or more are subject to a 20% service charge.