



# Breakfast



**Fresh Squeezed Orange or Grapefruit Juice** \$4.50

**Today's Fresh Fruit** \$6.95/\$4.75

**Peyton's Fresh Baked Muffins and Coffee Cake**

**Bagel with Cream Cheese** \$3.95

*Gluten Free Bagels add \$2.25*

**Bagel with Smoked Salmon** and Cream  
Cheese \$11.95

**Homemade Granola** with Almonds, Cranberries, Coconut, Fresh Fruit and Yogurt \$7.95

**Eggs with Home Fries and Toast** \$7.75

*with Homemade Turkey Sausage, Hickory Smoked Bacon, Ham or Homemade Scrapple \$9.95*

**Omelet** served with Home Fries and Toast \$7.75

*Add your choice of breakfast*

*meats, cheese, mushrooms, onion and sautéed pepper or Avocado for an additional charge.*

**Scrambled Eggs, Smoked Salmon, Cream Cheese and Onion** served with home fries and toast \$11.50

**Omelet** with Extra Sharp Aged Cheddar, Hickory Smoked Bacon, Tomato and Scallions served with Home Fries and Toast \$10.25

**Breakfast Burrito** — A Flour Tortilla rolled around Scrambled Eggs with Hickory Smoked Bacon and Potatoes, topped with Red or Green Chile and Melted Cheese \$9.75

**Huevos Rancheros** with Black Beans \$9.50

**Migas** — Scrambled Eggs with Onion, Green Pepper, Tomato, Pickled Jalapeno, Tortilla Chips and Cheese served with a side of Black Beans and Salsa \$9.95, *With Chorizo \$11.75*

**Traditional Mexican Chilaquiles** with Tomatillo Salsa, Queso Asadero and Cotija, with Eggs any Style and Black Beans \$9.75

**Lemon Ricotta Pancakes** with Fresh Strawberries -Three Small Cakes \$9.25

**Buckwheat Pancakes** with Wild Maine Blueberries - Stack of Two Large Cakes \$9.50

**Tres Leches French Toast** with Dulce de Leche and Berries \$9.50

**Blue Cornmeal Waffle** with Honey Butter and Bananas \$8.25

**Guy's Favorite** - Two Strips of Hickory Smoked Bacon cooked inside our Blue Cornmeal Waffle topped with Bananas \$9.75

# Lunch



## New Item - All Chicken is Organic

### Appetizers



**Soup** of the Day \$4.75/\$6.25

**Salsa and Chips** \$5.25/ with Guacamole \$8.25

**Nachos** \$10.25

*Add Chorizo or Tinga de Pollo for \$3.50*

### Salads



**Cobb Salad** — Diced Turkey, Avocado, Hickory Smoked Bacon, Danish Blue Cheese, Hard Cooked Egg, Scallions, Tomato and Cucumber on Romaine with the Traditional Brown Derby Vinaigrette \$11.25

**Southwestern Veggie Chop** with lots of Veggies, ask your server for a complete list, and Black Beans, tossed in an Avocado Dressing, topped with Cornbread Croutons, Sprouts and Avocado \$9.50

**Organic Apple Salad** with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$10.25

**Caesar Salad** \$8.75

**Roadhouse Salad** with Organic Mixed Greens, Roasted Peppers, Avocado, Onion and Balsamic Vinaigrette \$8.75

**Add to any salad:**

Grilled Organic Chicken Breast \$5.95

Grilled Salmon \$7.95

Grilled Bistro Steak \$8.25

### Sandwiches, etc...



**Burger** with fries \$9.95

**La Mont's All-Natural Buffalo Burger**, locally raised, served with fries \$14.95

*Sub Chile Cheese Fries \$1.75*

*Add Cheese, Chile, Mushrooms, Grilled Onions, Avocado, Apple Wood Smoked Bacon or Danish Blue Cheese for an additional charge.*

**Gluten Free Bun** \$2.25

**Roadhouse Veggie Burger**, made with Quinoa, Garbanzo, Spinach and Brown Rice, on a Bun with Feta, Arugula and a Beet-Walnut-Yogurt Sauce, with Fries \$9.95

**BBQ Chicken Sandwich (Organic)** with Green Chile, Bacon, Cheddar Cheese, Beer Battered Onion Rings and Slaw \$11.95

**Catfish Po' Boy** with Lettuce, Tomato, Onion and Jalapeno Tartar Sauce served with Fries, Cole Slaw and a Pickle \$10.95

**Smoked Salmon on a Bagel with Cream Cheese**, Red Onion, Tomato and Capers served with a small House Salad \$13.95. *Gluten Free Bagel add \$2.25*

**Grilled Cheese** (Aged Cabot Extra Sharp Cheddar) with Caramelized Onions and Hot 'n Sweet Mustard on Sourdough Bread with Fries \$9.50  
*Add Avocado, Roasted Peppers, Spinach or Tomato, Grilled Portobello Mushrooms or Ham for an additional charge.*

Half Sandwich with Soup or Salad \$8.25

**Fresh Roasted Turkey Breast Sandwich** with Green Chile, Avocado, Apple Wood Smoked Bacon, Lettuce, Tomato, on Sourdough—served with a side of Chipotle Mayonnaise, Cole Slaw and Chips \$11.50

Half Sandwich with Soup or Salad \$9.95

**Turkey Reuben** on Rye with Swiss Cheese, Sauerkraut and Thousand Island Dressing - served with French Fries \$11.50

Half Sandwich with Soup or Salad \$9.95

**Tuna Salad Sandwich** (Pole and Line Caught) on Wheat with Cole Slaw and Chips \$9.75

Half Sandwich with Soup or Salad \$8.50

**Half Rack of Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with Fries or Ranch-Style Pinto Beans, Slaw and Cornbread \$15.95

**Hot Turkey Meatloaf** served with Mashed Potatoes, Mushroom Gravy and a House Salad \$12.25

**Buddha Bowl** with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$11.95

**Huevos Rancheros** with Black Beans \$9.50

**Shrimp Quesadillas** on Alicia's Corn Tortillas with Oaxaca Cheese, Corn and Green Chile, served with Chipotle Salsa and Black Beans \$13.50

**California Dreamin'** — A Big Hand Held Burrito filled with Ranch-Style Pinto Beans and Rice, Onions, Garlic, Poblanos, Guacamole and your choice of Grilled Chicken or Mexican style Ground Beef with Roasted Tomato Chipotle Salsa on the side \$10.25

**Tinga de Pollo Tacos a los Cocineros** (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and a Roasted Tomato Chipotle Salsa \$11.95

**Carne Asada Tacos** – Grilled Bistro Tender Steak served with Alicia's Tortillas, Roasted Tomatillo Salsa, Salsa Cruda, Pickled Onions with Black Beans and Avocado \$13.25

**Grilled Salmon Tacos** with Refried Black Beans and a Tomatillo Salsa \$13.95

**Smothered Burrito** with your choice of Grilled Chicken Breast or Mexican style Ground Beef and Black Beans, topped with Red or Green Chile, melted Jack and Cheddar, Guacamole and Sour Cream \$11.75

**Quesadilla** with Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$12.95/Half \$9.95

**Stacked Blue Corn Turkey Enchiladas** with Ranch-Style Pinto Beans, Guacamole, Sour Cream and a Tortilla \$12.50 *Sub Carne Asada add \$2.50*

**Roadhouse Tostada** — A Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Baby Greens, Southwestern Veggie Chop, Grilled Chicken, Guacamole and Salsa \$12.50

**Additional vegetarian options** - Weekly Special, or sub Tofu, Shiitake Mushroom, Spinach and Broccoli filling for Tacos, Burritos and Enchiladas

## Pizzas



**Cheese** \$9.50

**Pepperoni** with Mozzarella \$10.50

**Margherita** with Tomato Sauce, Fresh Mozzarella and Basil \$10.75

**Eggplant Parmesan** Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$10.75

**Hawaiian** with Ham, Pineapple, Red Onion, Tomato Sauce and Mozzarella \$10.75

**White with Italian Sausage**, Asiago, Mozzarella, Broccoli, Garlic Slivers and Oregano \$10.95

**Meat Lover's** with Italian Sausage, Pepperoni, Prosciutto, Green Chile and Mozzarella \$11.75

**Greek Pizza** with Feta, Mozzarella, Spinach, Kalamata Olives, Pepperoncini, Oregano and Cherry Tomatoes \$10.75

**Wild Mushroom Pizza** — with Oyster, Shiitake, Portobello and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$11.95

*Chef's suggestion — add prosciutto \$2.00*

**Loaded Veggie** – Tomato Sauce, Mozzarella, Asiago, Artichoke Hearts, Fried Eggplant, Shiitake Mushrooms, Kalamata Olives, Green and Red Pepper and Onion topped with Arugula and Extra Virgin Olive Oil \$11.50

**Gluten Free Pizza Dough add \$2.50**

### ☉ SIDES ☉

French Fries \$5.25

Chile Cheese Fries \$6.75

Red or Green Chile \$1.00

Gluten Free Bread additional \$2.25

Black Beans \$2.50

Tortilla \$1.00

# Dinner



## Appetizers



**Roasted Cauliflower** with Romesco \$6.25

**Shrimp Quesadilla** on Corn Tortillas with Oaxacan Cheese, Rajas and Corn with Roasted Tomato-Chipotle Salsa \$9.50

**Smokey St. Louis Ribs** (2) with Cole Slaw and BBQ Sauce \$6.95

**Chips and Salsa** \$5.25/with Guacamole \$8.25

**Nachos** \$10.25

*Add Chorizo, Ground Beef or Tinga de Pollo \$3.50*

**Soup** of the Day \$4.75/\$6.25

## Salads



**Caesar Salad** \$8.75

**Roadhouse Salad** Mixed Greens tossed in Balsamic Vinaigrette or Creamy Dijon Vinaigrette topped with Tomato, Onion, Roasted Pepper and Avocado \$8.75

**Southwestern Veggie Chop** with lots of Veggies, ask your server for a complete list including Black Beans, tossed in an Avocado Dressing, topped with Cornbread Croutons, Sprouts and Avocado \$9.50

**Organic Apple Salad** with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$10.25

### Add to any salad:

Grilled Organic Chicken Breast \$5.95

Grilled Salmon \$7.95

Grilled Bistro Steak \$8.25

## Roadhouse Entrees



**New York Strip – Pasture Raised in New Mexico** (10 oz) topped with Peppercorn Butter served with Scalloped Potatoes and Sautéed Broccoli \$28.95

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with choice of Fries or Ranch-Style Pinto Beans, Cole Slaw and Cornbread \$15.95

**Fried Catfish Plate** with Chile-Cheese Grits and Collard Greens (with Ham hock) \$14.50

**Vietnamese Caramelized Catfish** with Jasmine Rice and Baby Bok Choy \$14.95

**Grilled Salmon Tacos** with Refried Black Beans and Tomatillo Salsa \$13.95

**Tinga de Pollo Tacos a los Cocineros** (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and a Roasted Tomato Chipotle Salsa \$11.95

**Carne Asada Tacos** – Grilled Bistro Tender Steak served with Alicia's Tortillas, Roasted Tomatillo-Arbol Salsa, Salsa Cruda, Pickled Onions with Black Beans and Avocado \$13.25

**Smothered Burrito** with your choice of Grilled Chicken Breast or Mexican style Ground Beef and Black Beans, topped with Red or Green Chile, Melted Cheese, Guacamole and Sour Cream \$11.75

**Stacked Blue Corn Turkey Enchiladas** topped with cheese, served with Ranch-Style Pinto Beans, Sour Cream, Guacamole and a Flour Tortilla \$12.50

*Sub Carne Asada add \$2.50*

**Quesadilla** with Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$12.95

**Tostada Roadhouse-Style** — A crispy Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Greens, Southwestern Veggie Chop, Grilled Chicken, Guacamole and Salsa \$12.50

**Turkey Meatloaf** served with Mashed Potatoes, Mushroom Gravy and Collard Greens \$12.25

**Buddha Bowl** with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$11.95

**Additional Vegetarian Option** – Substitute our Tofu, Shiitake Mushroom, Spinach and Broccoli filling for Tacos, Burritos or Enchiladas



## Burgers



**La Mont's All Natural Buffalo Burger**, locally raised, served with fries \$14.95

**Burger** with Fries \$9.95

*Sub Chile Cheese Fries add \$1.75*

*Cheese, Red or Green Chile, Mushrooms, Grilled Onions, Avocado, Apple Wood Smoked Bacon or Danish Blue Cheese for an additional charge.*

Gluten Free Buns \$2.00

**Roadhouse Veggie Burger**, Quinoa, Garbanzo, Spinach and Brown Rice, topped with Feta and Arugula on a Bun served with a Beet-Walnut-Yogurt Sauce, and Fries \$9.95

## Pizzas



**Cheese** \$9.50

**Pepperoni** and Mozzarella \$10.50

**Eggplant Parmesan** Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$10.95

**White with Italian Sausage**, Asiago, Mozzarella, Broccoli, Garlic Slivers, and Oregano \$10.95

**Meat** with Italian Sausage, Pepperoni, Prosciutto, Green Chile, and Mozzarella \$11.75

**Greek** with Feta, Mozzarella, Spinach, Kalamata Olives, Pepperoncini, Oregano, and Tomatoes \$10.75

**Margherita** with Fresh Basil, Tomato Sauce and Fresh Mozzarella \$10.75

**Hawaiian** with Ham, Pineapple, Red Onion, Tomato Sauce, and Mozzarella \$10.75

**Veggie** – Tomato Sauce, Mozzarella, Asiago, Artichoke Hearts, Fried Eggplant, Shiitake Mushrooms, Kalamata Olives, Onion, Green and Red Pepper topped with Arugula, and Extra Virgin Olive Oil \$11.50

**Wild Mushroom** — with Shiitake, Portobello, Oyster and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$11.95

*Chef's suggestion — add prosciutto \$2.00*

**Gluten Free Pizza Dough** add \$2.50



- ☉ Split checks on large tables must be approved by management before ordering. Please permit us to add an 18% Gratuity to your party of 6 or more

### ☉SIDES ☉

- ☉ French Fries \$5.25
- ☉ Chile Cheese Fries \$6.75
- ☉ Brown Rice \$1.50
- Tortilla \$1.00
- Black Beans \$2.50
- Quinoa \$2.50
- Red or Green Chile \$1.00

