

## Shared Plates

An Assortment of Mediterranean Olives .....	\$7
<b>Chef Catie's Cheese Board</b> .....	\$16
4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	
<b>Deli Picnic with Cheese</b> .....	\$22
4 Cured Meats, 4 Interesting Cheeses, Roasted Garlic & Cornichons	
<b>Chicken Liver Mousse</b> .....	\$12
Chopped Egg, Red Onion, Cornichons and Crackers	
<b>Oysters Rockefeller ~ 6</b> .....	\$16
On the Half Shell, Broiled with Spinach & Buttered Bread Crumbs	
<b>Our Famous Onion Rings</b> .....	\$8
You Won't Want to Share!	
<b>Smoked Norwegian Trout</b> .....	\$16
Thinly Sliced on Flat Bread with Yogurt, Dill and Cucumber Cream	
<b>Warm Crab and Corn Dip</b> .....	\$15
House Made Potato Chips	
<b>Grilled Globe Artichoke with Lemon Butter</b> .....	\$15
<b>Jumbo Shrimp Cocktail</b> .....	\$16
Bloody Mary Cocktail Sauce	

## Bruschetta ~ Choice of 4 ~ \$16

Brie with Fig & Port Jam  
 Artichoke, Spinach and Ricotta  
 Smoked Gouda and Grilled Pear  
 Fresh Mozzarella, Overnight Tomato & Balsamic  
 Idaho Smoked Trout and Chive Boursin  
 Goat Cheese and Woodland Mushroom Duxelles  
 Seared Ahi Tuna with Sriracha Louis Sauce  
 Chicken Liver Mousse, Chopped Egg and Red Onion

## Soups & Salads

TerraCotta Soup Inspiration .....	\$6
<b>French Onion Soup</b> .....	\$8 / 12
Topped with Melting Jarlsberg and Provolone	
<b>Casa Salad</b> .....	\$6 / 9
Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies ~ Pomegranate Vinaigrette	
<b>Wedge Salad</b> .....	\$12
Jewel Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese	
<b>Caesar Salad</b> .....	\$8
Romaine, Frico, Tomatoes and Croutons ~ Caesar Dressing	
<b>Grilled Pear, Parmesan Frico and Pecan Salad</b> .....	\$12
On a Nest of Crisp Greens ~ Pomegranate Vinaigrette	
<b>Burrata Salad</b> .....	\$16
Romaine Lettuce, Basil Pesto, Grape Tomatoes & Balsamic	
<b>Spinach Salad with Warm Bacon Dressing</b> .....	\$14
Crisp Pork Belly, Creminis, Hard Boiled Egg, Overnight Tomatoes	
<b>Large Shrimp Greek Salad</b> .....	\$18
Romaine, Cucumber, Tomato, Celery, Olives and Feta Lemon Oregano Vinaigrette	
<b>Simply the Best</b> .....	\$18
Planked Salmon Crusted with Whole Grain Mustard & Brown Sugar, Organic Field Greens, Fresh Fruit ~ Pomegranate Vinaigrette	
<b>Bloody Mary Flank Steak Salad</b> .....	\$18
Marinated, Grilled and Sliced New Mexico Beef on Mixed Greens, Tomatoes, Celery and Olives ~ Bloody Mary Dressing	
<b>Catherine's Chicken Salad</b> .....	\$16
With Grapes & Tarragon on Baby Iceberg, Sprinkled with Almonds	

Water & Bread Served on Request. Gluten Free Bread Available. Consuming undercooked meats may increase your risk of food-borne illness.  
 A 20% gratuity will be added to all parties 6 or larger.

## Chef's Entrées

<b>Planked Salmon</b> .....	\$24
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Spring Asparagus	
<b>Southern Fried Chicken</b> .....	\$21
Braised Collard Greens with Bacon ~ Longhorn Cheddar Grits Cooked to Order ~ Please Allow 25 Minutes	
<b>Grilled Flank Steak</b> .....	\$24
Marinated in Coffee and Cola, Smokey Paprika Compound Butter Oven Roasted Yukon Gold Potatoes ~ Market Vegetables	
<b>Baltimore Crab Cake</b> .....	\$20 / 26
Succulent Blue Crab with a Touch of Old Bay Tartar Sauce, Cider Vinegar Slaw ~ Yukon Gold Waffle Fries	
<b>Rancher's Reserve Tenderloin of Beef</b> .....	\$35
New Mexico Fillet with Cremini Mushroom Demi Glace Buttery Mashed Potatoes ~ Sautéed Fresh Spinach	
<b>Catie's Barbecue Platter</b> .....	\$24
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Collard Greens and Cheese Grits	
<b>Branzino Fillet</b> .....	\$30
Pan Seared Flaky Mild White Fish with Smoked Garlic, Capers and Brown Butter ~ Spring Asparagus, Roasted Yukon Gold Potatoes	
<b>Duck Confit</b> .....	\$25
Slowly Cooked Tender Duck Leg and Thigh ~ Apricot, Orange and Cranberry Chutney, Asparagus ~ Polenta Wedge	
<b>Fish &amp; Chips</b> .....	\$20
Crispy Grouper with Yukon Gold Waffle Fries ~ Vinaigrette Slaw	
<b>Stone Ground Polenta Wedges</b> .....	\$22
On a Bed of Spinach and Grilled Market Vegetables Sprinkled with Moody Blue Smoked Cheese	

**Spring!**  
**Prix-Fixe or A La Carte**

Prix-Fixe Menu ~ Appetizer, Entrée & Dessert

\$35

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TerraCotta Soup Inspiration Or Casa Salad

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Lamb Kebob

Talus Wind Ground Lamb Kofta and Grilled Vegetables, Quinoa Salad, Tzatziki,  
Red Pepper Hummus, Dolmas, Warm Naan  
\$24

Chicken Schnitzel

Free Range Boneless Breast Dipped in Egg and Seasoned Panko Topped  
with Lemon & Capers ~ Buttery Mashed Potatoes and Fresh Spinach  
\$24

PEI Mussels

Steamed with Artichoke Hearts, Pork Belly, Tomato, Parsley, Garlic, White  
Wine and Root Vegetable Crispies ~ Aioli Crostini  
\$24

Primavera Pot Pie

Asparagus, Early Peas, Onions, Red Pepper and Corn in a Light Veloute  
Topped with Flaky Pastry Crust  
\$22

~  
Strawberry Waffle Trifle in a Jar

Layers of Ripe Berries, Grand Marnier Infused Pastry Cream and Waffle Pieces  
\$8

Crème Brulee (GF)

\$8

**Sweet Indulgences**

Key Lime Pie

Sweet, Tart and Refreshing  
\$8

Melting Chocolate Cake (GF)

With Raspberry Sauce  
\$8

Crème Brulee (GF)

\$8

Strawberry Waffle Trifle in a Jar

Layers of Ripe Berries, Grand Marnier Infused Pastry Cream and Waffle Pieces  
\$8

Olive Oil Carrot Cake (GF)

Carrots, Pineapple and Raisins with Cream Cheese Frosting  
\$8

Callebaut Dark Chocolate Mousse (GF)

Accented with Bordeaux Maraschino Cherry  
\$8

Ice Cream

Vanilla, Caramel or Cinnamon Brown Sugar  
\$6

Sorbet of the Day

\$6

TerraCotta  
wine bistro

505.989.1166

[terraccottawinebistro.com](http://terraccottawinebistro.com)

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