

Shared Plates

An Assortment of Mediterranean Olives \$14 With Basil Pesto and Pita	
Chef Catie's Cheese Board \$16 4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	
Oysters Casino On the Half Shell ~ 6 \$18 Broiled with Red Pepper, Garlic, Onion, Bacon and Panko Crumbs	
Our Famous Onion Rings \$8 You Won't Want to Share!	
Warm Shrimp, Ricotta and Caramelized Corn Dip \$16 House Made Potato Chips	
Crunchy Spicy Green Beans \$8 Sweet and Tart Dip	
Jumbo Shrimp Cocktail \$18 Traditional Cocktail Sauce	

Bruschetta ~ Choice of 4 ~ \$22

- Brie with Fig & Port Jam
- Spiced Shrimp, Feta and Guacamole
- Smoked Gouda and Grilled Pear
- Fresh Mozzarella, Grape Tomato & Balsamic
- Salmon 'Bacon' and Preserved Lemon Ricotta
- Italian Sopressata, Basil Pesto and Parmesan
- Cranberry Orange, Pecan Chutney and Goat Cheese
- Olive and Vegetable Tapenade

Soups & Salads

TerraCotta Soup Inspiration \$8	
French Onion Soup \$10 / 12 Topped with Melting Jarlsberg and Provolone	
Casa Salad \$8 / 10 Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies ~ Pomegranate Vinaigrette	
Wedge Salad \$10 / 15 Gem Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese Served with Ranch Dressing	
Caesar Salad \$9 / 15 Baby Romaine, Frico, Tomatoes and Croutons ~ Caesar Dressing	
Grilled Pear, Parmesan Frico and Walnut Salad \$10 / 15 On a Nest of Crisp Greens ~ Blood Orange Vinaigrette	
Roasted Beet, Orange and Feta Salad \$12 On a Gathering of Young Greens with Balsamic Dressing	
Simply the Best \$24 Planked Salmon with Whole Grain Mustard & Brown Sugar, Field Greens, Fresh Fruit ~ Pomegranate Dressing	

Chef's Entrées

Planked Salmon \$26 Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	
Southern Fried Chicken Breast \$22 Soaked in Buttermilk and Double Breaed ~ With Local Hot Honey Grits with Jack & Cheddar Cheese ~ Grilled Market Vegetables	
Baltimore Crab Cake \$26 / 34 Succulent Blue Cab with a Touch of Old Bay Tartar Sauce, Cider Vinegar Cole Slaw ~ Waffle Fries	
Rancher's Reserve Rib-Eye Steak \$38 Well Marbled Tender Beef With Cremini Mushroom Marsala Sauce, Oven Roasted Yukon Gold Potatoes and Market Vegetables	
Branzino Fillet \$32 Pan Seared Flaky Mild White Fish with Preserved Lemon Butter ~ Market Vegetables and Roasted Yukon Gold Potatoes	
Rustic Vegetable Ratatouille \$25 A Garden Harvest of Sautéed Vegetables and Herbs Crowned with Crispy Stone Ground Polenta Wedges Dusted with Parmesan Cheese	
Fish & Chips \$24 Crispy Grouper Fillets with Waffle Fries ~ Vinaigrette Slaw	
Catie's Barbecue Platter \$28 Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cole Slaw and Cheese Grits	

Fall & Winter Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert
\$45

Choice of Soup Inspiration, Casa Or Caesar Salad

Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko
Finished with Capers, Lemon & Tomatoes
Red Cabbage with Apples ~ Roasted Yukon Golds
\$30

Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$30

Oven Roasted 1/2 Chicken

Oven Roasted and Brushed with Orange Gastrique
Market Vegetables and Oven Roasted Yukon Golds
\$28

Choice of Any Dessert on Our List

Sweet Indulgences

Callebaut Dark Chocolate Mousse (GF)
Accented with Bordeaux Maraschino Cherry
\$9

Crème Brulee Cheesecake
Creamy Traditional Cheesecake Finished with Caramelized Sugar
\$9

Melting Chocolate Cake (GF)
\$9

Key Lime Pie
Sweet, Tart and Refreshing
\$9

Ice Cream
\$6

Sorbet of the Day
\$6

Water & Bread Served on Request. Gluten Free Bread Available +\$2
Consuming undercooked meats
may increase your risk of food-borne illness.
20% gratuity will be added to all parties 6 or larger.

TERRACOTTA
wine bistro

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