COMMON FIRE: OPEN SEVEN DAYS A WEEK, NOON – 9:05, NONSTOP

Second Winter *

OUR BREAD

quarter-home loaf hearth-baked, (best bread around), good butter, roasted garlic **$5**
half-baguette our dough, hearth-baked, apollo olive oil, roasted garlic **$5**

ENTREES

o.g. chicken dinner half chicken (mary's, pitman farms, ca), champ, comes with ranch salad **$23**
nm pork chop salazar meats (manassa, co) loin chop, collard greens, corn cake **$22**
beef short rib nm native beef, smoked, braised, soy, mirin, ginger, jasmine rice, cucumber salad **$21**
vegetable green curry onion, garlic, celery, carrot, parsley, thai green curry, coconut milk, jasmine rice, greens **$16**
ropa vieja verde nm native beef brisket, braised, shredded, green chile, spices, alubia blanca beans (rancho gordo, napa, ca), jasmine rice, feta, corn tortilla **$18**
fishy stew onion, celery, fennel, sweet pepper, potato, clam, grouper, tarragon, lemon thyme, saffron **$18**
prime ny native beef (nm), prime, one-pound ny strip, fire grilled, roasted tomato-arugula salad **$38** [**half-pound steak $24]**

ALL ELSE

aunt bernie's mac and cheese penne, wisconsin sharp cheddar, tillamook extra sharp cheddar, mustard, thyme **$10**
lil' dipper roasted sweetgrass beef (tx, nm), gruyere, horseradish, our baguette, au jus **$14**
pork and noodle soup home broth, vietnamese egg white noodles, pork shoulder, poached egg, sambal **$16**
mushroom cacciatore buttermilk polenta, aleppo pepper, lemon thyme, crimini, button and wild mushrooms, roasted peppers, garlic, marinara **$12**
bo ssam lettuce leaf, pulled pork, rice, ssam sauce, boone's kimchi, ginger-leek **$10**
kali dal black lentils, onion, celery, madras curry, microgreen salad **$13**
grilled cheese home loaf, wisconsin sharp cheddar, our ghost-chi **$10**
common dog hebrew national all beef frank, sauerkraut, mustard, bun **$5**
uncommon dog charcutnuvo veal bratwurst (denver, co), our baguette, coarse mustard, sauerkraut **$10**
salumi plate il porcellino (denver, co) salami finocchiona, fermin (salamanca, spain) iberico salchichon, volpi (st. louis, mo) bresaola **$15**

GREEN

kale kale, garlic confit, garlic oil, salt, flash-roasted **$7**
broccolini flash-roasted, mint oil, oregano, salt $7
ranch salad dreamtree greens (taos, nm), our ranch dressing $**5**
big green salad dreamtree greens (taos, nm), nm feta, vinaigrette, beans, pepitas (add pork +$4) **$16**
little green salad as above, but little **$7**
microgreen salad con amor microgreens (velarde, nm), olive oil, lemon juice **$8**
cauliflower + fontina roasted cauliflower, olive oil, salt, fontina val d'aosta **$9**
champ yellow potatoes (white mountain farm, alamosa, co), mashed, butter, milk, braised leeks **$5**
carrot puree carrots, steamed, roasted, pureed, cardamom, coriander, caraway **$5**

ABOUT OUR GREENS

Taos' own DreamTree Project raises a custom Common Fire blend of 1/3 redleaf lettuce, 1/3 butter lettuce, 1/3 mixed herbs (watercress, parsley, escarole, chervil and tarragon), all done locally and hydroponically, 52 weeks a year! Our microgreens are also grown and harvested locally by High Vibe Micro Greens and by Con Amor Micro Greens.

SWEET

budino butterscotch custard, salted caramel, crème fraiche, almond lace cookie **$7**
lemon tart lemon curd, shortbread crust, lemon confit **$7**
oh, fudge chocolate-nm pecan, tiny piece **$1**
ice cream! made by us **$5**

* Common Fire creates three menus per year: Monsoon, First Winter, and Second Winter