



# Breakfast

## La Fonda Eggs Benedict

Two poached eggs served on a toasted English muffin with Canadian bacon and grilled tomatillos topped with house made Hollandaise sauce and fresh cilantro, served with grilled breakfast potatoes 12

## Huevos Rancheros

Two eggs cooked over-easy, served on corn tortillas, New Mexico Hatch red, green or Christmas chile, asadero cheese and crispy tortilla strips, served with smoky black beans, pork posole and warm flour tortilla 11

## Chile Relleno con Huevos de Cualquier Estilo

Chile relleno topped with two any style eggs, New Mexico Hatch red, green or Christmas Chile and smoky black beans 12

## Huevos de Cualquier Estilo

Two eggs cooked any style served with your choice of apple wood smoked bacon, sausage links or ham steak and grilled breakfast potatoes and toast 11

## Huevos Oaxacas

Green onion cilantro scrambled eggs with crispy fried tortilla strips, salsa roja, poblano rajas and topped with assorted Mexican cheeses, served with black beans and grilled breakfast potatoes 11

## Chuletas de Puerco

Char-grilled pork chops served with two eggs any style, grilled breakfast potatoes and pinto beans 14

## New Mexico Burrito

A flour tortilla filled with scrambled eggs, chorizo sausage and grilled breakfast potatoes, covered with New Mexico Hatch red, green or Christmas Chile and topped with asadero cheese, served with smoky black beans 11

## Omelet

Three egg omelet with your choice of ham, avocado, chorizo sausage, green chile, smoked salmon, bell peppers, sautéed mushrooms, onions, cheddar or Mexican cheese served with grilled breakfast potatoes 12

## Beverages

Freshly brewed regular or decaf 2.50  
Hot herbal or black tea 2.50  
Espresso 4  
Cappuccino and Latte 5  
Hot chocolate 3  
Milk, 2%, skim, Soy or chocolate 3  
Freshly squeezed orange juice 4  
Freshly squeezed grapefruit juice 4  
Tomato, V-8, Apple or Cranberry Juice 3  
Sodas 2.50

\*Water is served on request only\*

Please allow us to add 20% gratuity to parties of 6 or more.

Executive Chef Lane Warner

## Trucha Con Huevos

Pan-fried rainbow trout served with two eggs any style, grilled breakfast potatoes and toast 13

## Brioche French Toast

Served with whipped butter, fresh seasonal berries and maple syrup 11

## Malted Belgian Waffle

Served with whipped butter, fresh seasonal berries and maple syrup  
Plain 10 \* Banana Pecan 11

## Croissant Breakfast Sandwich

Three scrambled eggs on a croissant with mayonnaise, tomato, crispy bacon, green chile and asadero cheese 10

## Pancakes

Your choice of buttermilk, whole wheat, blueberry or blue-corn piñon served with whipped butter, fresh seasonal berries and maple syrup 11

## Plain or Cinnamon Apple Oatmeal

Served with hot milk and brown sugar 6  
with cinnamon apple 8  
with fresh seasonal berries 3

## Biscuits and Gravy

Fresh-baked biscuits with roasted green chile and sausage creamed gravy 8

## La Plazuela

Sliced seasonal fresh fruits topped with honey-granola yogurt and toasted pecans, served with fresh-baked pastry and your choice of coffee or hot tea 12

## Crunchy Granola Parfait

Served with fresh seasonal berries and yogurt 10

## Dry Cereals

Served with skim milk, 2% milk, or light cream 5 Add fresh seasonal berries 7

## Smoothies (8 oz.)

Mango, strawberry/banana, green apple or Acai, a super antioxidant blend of blackberry, blueberry and pomegranate 8

## A La Carte

Single egg, any style 3  
Black beans, pinto beans or breakfast potatoes 3  
Pork Posole, small bowl 5  
Pork Posole, large bowl 7  
Apple wood smoked bacon (3 strips) 4  
Sausage links (2 links) 4  
Ham steak 5  
Fresh fruit, yogurt and pecans 5  
Red chile, green chile or salsa 3  
Fresh French pastry 5  
English muffin, bagel, toast or tortilla 3

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

# The Story of La Plazuela

Built over a period of time starting in the early 1920's La Fonda on the Plaza is a living testament to some of the best architects of the southwest. The northwest corner of the hotel, catty-corner to the Plaza, was built in the early 1920's by Rapp, Rapp & Hendrickson, a Colorado architecture firm. In the late 1920's an outdoor courtyard with fountain (where you are currently sitting), five-story bell tower and 99 more guest rooms were added by John Gaw Meem with Mary Elizabeth Jane Colter designing the building's interior. In the late 1940's additional rooms were added along Water Street, on the south side of the building.

A cherished gathering place for generations of Santa Feans and their guests, the outdoor courtyard was enclosed in the 1970's and converted to La Plazuela. Though the original fountain and guestrooms which originally overlooked the courtyard were removed, La Plazuela evolved into *Santa Fe's Dining Room*. In 2008 La Plazuela underwent a comprehensive renovation and reopened in 2009 – creating a true feast for the eyes and a celebration of the senses. Beloved in Santa Fe, the restoration of La Plazuela was a challenge: How is an icon transformed without altering the spirit and soul of an historic and much-loved space? Below is a brief story of our transformation:

It began with the selection of Santa Fe based Barbara Felix Architecture + Design. Barbara's goal was to honor La Fonda's story and sense of place, creating an authentic space where guests could connect with the past while creating their own story in the present. Along with Dierdre Wilson, interior designer and founding partner of Vivian/Nichols, she researched the remarkable 1920's collaboration of Mary Elizabeth Jane Colter and John Gaw Meem. Colter, the architect and designer for the Fred Harvey Company, had a long history of working closely with local craftsmen and artisans; and in La Fonda she designed beautiful carved woodwork, intricate wrought iron and tin light fixtures, and other unique, locally made architectural elements.

Following in this rich design tradition, the design team found talented local artisans to craft the many details seen in La Plazuela today – the wrought iron sconces and grand chandelier, the hand-forged railings and dramatic steel doors as well as the hand-carved furnishings and intricate wood detailing. The original flagstone flooring was duplicated as well as the tiles that surround the reinstalled fountain. The wood glazed window and door walls surrounding the dining room are original and were repainted their original 1929 color – while the whimsical glass panes which were painted in the 1980's were retained.

The beautiful Stiha Paintings that once hung in the dining room were restored and now have pride-of-place in lighted cases along the east and west walls of the Mezzanine above La Plazuela. The lively textiles that upholster many of the banquettes within the dining room are based on historic fabrics in the Museum of New Mexico collection. A new roof with perimeter and a center skylight flood the dining room while new skylights at the north and south ends of the mezzanine bring natural light back into the Lobby and the fireplace portal.

We're pleased with the renovation and feel that it honors the rich story and history of La Fonda. If you are new to La Plazuela, we hope you will come back again and again. And if you are an old friend, we look forward to creating new memories with you.

