

THE LOVE APPLE EARLY SUMMER

LA POMME D'AMOUR (THE LOVE APPLE), THE NAME THE FRENCH ADORINGLY GAVE THE TOMATO IN THE 16TH CENTURY, IS A NORTHERN NEW MEXICAN RESTAURANT EMPHASIZING REGIONAL ORGANIC HOME COOKING. WE BELIEVE IN PROVIDING THE COMMUNITY WITH A COMFORTING SPACE TO SHARE NATURAL WHOLE SUSTENANCE. ALL PRODUCTS ARE ORGANIC IN NATURE, REGIONAL IN SOURCE & PREPARED FROM SCRATCH.



(CORNBREAD AND TORTILLAS MADE IN-HOUSE DAILY)

SANGRE DE CRISTO FLOUR TORTILLAS

WITH HARISSA, HOMEMADE CRÈME FRAÎCHE & CILANTRO LIME RELISH

5

BUTTERMILK YELLOW AND WHEAT-FREE BLUE CORNBREAD

WITH SWEET AND SAVORY SEASONAL BUTTERS

7

SMOKED CHEESE, MUSHROOM AND CHIPOTLE QUESADILLA

WITH LOCAL EDAM, ROASTED PORTABELLA MUSHROOMS,

SWEET ONIONS AND CHIPOTLE PEPPERS

SERVED WITH AN ORANGE CILANTRO CRÈME FRAICHE

8

GRILLED ASPARAGUS AND LOCAL OYSTER MUSHROOMS

WITH BACON, PARMESAN CHEESE & FRIED FARM EGG

DRIZZLED WITH TRUFFLE OIL

12



SIMPLE SALAD

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE

AND PARMESAN CHEESE, TOPPED WITH AN ARTICHOKE TAPENADE TOPPED CROUTON

9

RAW BEET, AVOCADO, AND SOUTHWEST RUBY GRAPEFRUIT SALAD

WITH CITRUS VINAIGRETTE AND FRESH MINT

9

LOCAL GREEN SALAD WITH SEASONAL FRUIT, PECANS & WARM GOAT CHEESE

TOSSED WITH CITRUS VINAIGRETTE AND FINISHED WITH TAOS HONEY

10

SEASONAL SOUP

CUP 6 BOWL 9



The love apple is housed in a 100 year old church once known as the Placitas Chapel.

We proudly serve an 85%-95% organic menu. We source exclusive grass-fed and finished beef & wild game.

We do this because it is proven to be healthier for both the animal and for the human, to support our local food system and to honor the environmental sustainability of grass fed animals. We source carefully and know this meat to be delicious and decidedly different than corn fed meat. It is undoubtedly leaner. We highly recommend ordering this meat medium-rare. We hope that you may taste this meat without comparing it, it really is a different product altogether.

VEGETARIAN POTATO AND SPRING VEGETABLE GNOCCHI

HOMEMADE POTATO GNOCCHI WITH A SAUTÉ OF SHELL & SNAP PEAS, ASPARAGUS & FETA CHEESE, TOPPED WITH LOCAL ARUGULA AND TARRAGON OLIVE OIL

18

ADD SALAZAR NATURAL MEATS SMOKED TASSO HAM +5

GRILLED RUBY RAINBOW TROUT

WRAPPED IN CORN HUSKS WITH LIME BUTTER, TOPPED WITH CHIPOTLE CRÈME SERVED WITH A QUINOA PINON FRITTER AND CILANTRO LIME RELISH

17

LOVE APPLE TACOS:

CHICKEN CONFIT *OR* FRIED AVOCADO *OR* BRAISED GRASS FINISHED BEEF WITH CABBAGE ORANGE SLAW, PEPITAS AND GREEN CHILE CRÈME FRAÎCHE IN OUR HOMEMADE FLOUR TORTILLAS
SERVED WITH GREEN CHILE COCONUT CREAMED CORN

16

LAMB ALBÓNDIGAS WITH SUMMER VEGETABLES

SHEPHERD'S LAMB MEATBALLS SERVED IN A LIGHT, BROTHY SAUCE OF GRILLED SQUASH, TOMATOES, CILANTRO AND TAMARIND
SERVED WITH GREEN CHILE CHEESE CORN CAKE

20

PAN SEARED ORGANIC PETITE DUCK BREAST

DUCK BREAST SERVED WITH CRISP HERB POTATOES AND LOCAL JAPANESE TURNIPS, DRIZZLED WITH ROSEMARY HONEY AND CRÈME FRAICHE

24

HOMEMADE BAKED TAMALES AND OAXACAN STYLE MOLE

LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALES
TOPPED WITH OUR RED CHILE MOLE
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAÎCHE

17

ON THE SIDE

SEASONAL FARMERS VEGETABLE	7
SAUTÉED GREENS WITH CINNAMON AND PECANS	5
FARMER'S SEASONAL SAUSAGE	6
FRIED FARM FRESH EGG	2

MUCHO AMOR, TO OUR NORTHERN NEW MEXICAN FARMERS, RANCHERS, BEEKEEPERS AND CHEESE MAKERS!

SALAD GREENS ~ MORNINGSTAR FARM, COPPER POT FARMS, TALPA GARDENS & LAS AGUAS FARM

GRASS FINISHED BEEF ~ SILVER FALLS FARM

LAMB ~ SHEPHERD'S LAMB

GOAT CHEESE ~ ARROYO SECO CHÈVRE

FLOUR ~ SANGRE DE CRISTO

CORNMEAL ~ SANTA ANA PUEBLO

SIMPLY HONEY, PEPPERS, ONIONS & POLENTA ~ RED MOUNTAIN FARM

TIERRA AMARILLA CHURRO SHEEP ~ SHEPHERD'S LAMB



Please enjoy our local bounty! The love apple is a cash and check only establishment. *Please no separate checks.*