

THE LOVE APPLE

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 HOME COOKING. WE BELIEVE IN PROVIDING THE COMMUNITY WITH A COMFORTING SPACE TO SHARE NATURAL WHOLE SUSTENANCE. OUR FOOD IS ORGANIC IN NATURE, REGIONAL IN SOURCE & PREPARED FROM SCRATCH.

🍷 TO BEGIN 🍷

BUTTERMILK YELLOW AND WHEAT-FREE BLUE CORNBREAD

MADE IN HOUSE FRESH DAILY
WITH SWEET AND SAVORY BUTTER

7

SANGRE DE CRISTO FLOUR TORTILLAS

WITH HARISSA, HOMEMADE CRÈME FRAÎCHE & CILANTRO LIME RELISH

4

BEETS ON BEETS

CANDIED BLACK PEPPER BEETS, WHIPPED IN-HOUSE RICOTTA & BEET PUREE, LIME BEET DUST,
BEET MOLASSES, WATERCRESS & SEED- NUT CRUMBLE

12

CARAMELIZED ONION AND APPLE QUESADILLA

WITH LOCAL ASADERO AND BLUE CHEESES, SERVED WITH CHIPOTLE ORANGE CRÈME FRAÎCHE

8

ROASTED OYSTER MUSHROOMS

WITH BACON, PARMESAN CHEESE & FRIED FARM EGG
DRIZZLED WITH TRUFFLE OIL

12

MAPLE APPLE GLAZED PORK BELLY

WITH ROASTED, SPICED APPLE, CARAMELIZED CARROT PUREE,
COPPER POT FARM MUSTARD GREENS, & SEED & NUT CRUMBLE

14

🍷 ENSALADA 🍷

GRILLED PEAR, PECAN & BLUE CHEESE SALAD

WITH ENDIVE & DATE MOLASSES SPREAD

11

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE

AND PARMESAN CHEESE, TOPPED WITH A PARMESAN CROUTON AND OLIVE TAPENADE

9

CURED TROUT CITRUS SALAD

MIXED GREENS WITH SOW FARM SALANOVA,
SHAVED FENNEL, BLOOD ORANGE, CURED TROUT, TOASTED ALMOND & MICRO GREENS
TOSSED IN TARRAGON GINGER ORANGE FENNEL SEED VINAIGRETTE

12

🍷 SOPA 🍷

SEASONAL SOUP

CUP 6 BOWL 9

🍷 MAINS 🍷

QUAIL EN NOGADA

WILD QUAIL STUFFED WITH GREEN CHILE, FETA CHEESE AND QUINOA,
SERVED WITH A CREAMY NOGADA WALNUT CRÈME FRAÎCHE SAUCE,
CILANTRO AND POMEGRANATE SEEDS

18

RUBY TROUT

GRILLED RUBY TROUT WRAPPED IN CORN HUSKS WITH LIME COMPOUND BUTTER
TOPPED WITH CHIPOTLE CRÈME
SERVED WITH A QUINOA 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

HOMEMADE BAKED TAMALE AND OAXACAN STYLE MOLE

LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALE

TOPPED WITH OUR RED CHILE MOLE

FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAICHE

17

CREAMY ROSEMARY POLENTA CAKE & GRILLED ITALIAN SAUSAGE

SERVED WITH SPICED TOMATO SAUCE, FRESH IN-HOUSE MADE RICOTTA AND AN
APPLE BALSAMIC REDUCTION WITH LOCAL SPINACH

19

BRAISED LAMB SHANK

NEW MEXICO LAMB FORE SHANK SERVED WITH

STEWED LOCAL PINTO BEANS AND TOMATOES,

TOPPED WITH WINTER SQUASH CALABACITAS AND CHIMICHURRI SAUCE

24



☞ **SIDES** ☞

GRILLED YAM WEDGES WITH

CRÈME FRAICHE & MARIA LUISA SALSA 9

COPPER POT FARM SPINACH

LIME & GARLIC FLASH SEARED 7

LOCAL OYSTER MUSHROOMS GRILLED 8

The Love Apple is housed in a 150 year old church once known as the Placitas Chapel. We proudly serve a 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.

The Love Apple is a cash and check only establishment. *Please no separate checks.*