

Running With a Fork: Weekend fit for pancakes, wine, garlic and more

[Rob DeWalt](#) | The New Mexican

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A local-favorite south-side dinner spot (and my personal go-to joint for fresh mozzarella during tomato season) is open for breakfast. Joe's, formerly Joe's Diner, has expanded its hours (7:30-11 a.m. Tuesday-Sunday, brunch on Sunday 9 a.m.-2 p.m.), and I already know my car will drift there often during the busy summer tourist season. Long days dodging rental cars and distracted pedestrians downtown require a hearty breakfast away from the madness, and my mind is already set on "Joe's Scramble" (\$8.99), a blend of mushrooms, bell peppers, onions, cheese, sausage, potatoes, ham and bacon topped with a locally harvested, hormone-, pesticide- and antibiotic-free egg. You can also nosh on things like French toast, blue-corn/piñon pancakes, the ubiquitous breakfast burrito or three-egg omelets made to the chef's specifications or your own. Joe's owner, Roland Richter — who participates in the Santa Fe Alliance Farm to Restaurant program and presents a demonstration as part of the Cook With the Chef series at the Santa Fe Farmers Market on Aug. 26 — is a strong supporter of sourcing ingredients locally, and has been doing it longer than many restaurateurs in town. He's just less talkative about it, which I admire. But Roland: Please get that breakfast menu up on the website, (www.joesdinerandpizza.com) — and soon!

Send tips on the food scene to rdewalt@sfnewmexican.com, and follow Taste on Twitter at www.twitter.com/sfnmTASTE.