

CAMPO

from the fire

BREAKFAST CAZUELA 15

carne adovada, Bolita beans, sautéed greens, queso blanco, radish, herbs, two eggs any style, blue corn tortillas

PORK PIBIL TACOS & EGG 15

refried beans, queso blanco, crema, fire pit salsa, sunny egg

from the field

SMOKED BRISKET AND EGG 16

butternut squash BBQ sauce, patatas bravas, red chile aioli

MONTE CRISTO 16

ham, Holey Cow Swiss, sweet and sour LP hot sauce, green chile jam, fruit

WINTER OMELET 15

spinach, alliums, goat cheese, petite salad, toast

SMOKED MUSHROOM MONTADITO 16

sunny quail eggs, crostini, sage-garlic cream, pecorino

CHORIZO APPLE FONDITO 14

apples, chorizo, poached egg, Toma cheese, crostini

SEASONAL HASH BOWL 15

roasted root vegetables with tumeric, currants, apples, onion, NM piñon, farm greens, two eggs any style, chicos

farm classics

HOUSE-MADE GRANOLA 12

served with yogurt, seasonal fruit, LP lavender honey

FARM BREAKFAST 12

two eggs any style, house-made sourdough toast, cracked potatoes with herbs de Poblanos, choice of meat

EGGS BENEDICT 18

house-made english muffin, poached eggs, seasonal vegetables and sautéed greens, ham, hollandaise, cracked potatoes with herbs de Poblanos

CHILAQUILES 14

corn tortillas, house-made red chile, Tucumcari jack and cheddar, onion, cracked potatoes with herbs de Poblanos, two eggs, choice of meat

CARNE ADOVADA CHIMICHANGA 16

choice of eggs, refried beans, cheddar and jack cheeses, red and green chile sauce, crema, LP potatoes

on the side

house-made flour tortilla 1

two blue corn tortillas 1

sausage, ham steak or bacon 3.25

two eggs any style 3.5

red or green chile 1.5

seasonal vegetables 3.5

avocado rose with salt, pepper & olive oil 3

cracked potatoes with herbs de Poblanos 4

greek yogurt 2

seasonal fruit 3

from the bakery

croissant, seasonal jam and whipped butter 3.5

pastry of the day 2.75

toast, seasonal jam and butter 1.5

house-made granola 3

beverages · cocktails · café

fresh apple or orange juice 3

fruit smoothie 6

organic milk 3

Mimosa 10

Bellini 10

Los Poblanos Champagne Cocktail 12

Campo Margarita 14

Bloody Mary 12

Lavender '99 14

full beer & wine list available

drip coffee 3

espresso 4

americano 4

latte 5

cortado 5

hot chocolate 5

hot tea (*by tea · o · graphy*) 5

tea latte (*by tea · o · graphy*) 5.5

mocha 6

For centuries, the practice of using live fire to cook with has been a way of life in the high deserts and river valleys of New Mexico. Campo honors the heritage of using what comes from our own farm and food shed. We call it Rio Grande Valley Cuisine. Our menus are rooted in this tradition and pay homage to the rich history of our region.

Some fine local farmers and products we feature: Amyo Farms, Shepherd's Lamb, Tucumcari Dairy, Cutbow Coffee, Old Monticello Organic Farms, Silver Leaf Farms, Laura Anazco, Cornelio Candelaria Organics, Tucumcari Dairy, Urban Rebel Farm, Rosales Produce and Toad Road Farm.

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness. Menu options can be modified to accommodate dietary restrictions. Menu is subject to change due to seasonal availability of ingredients.*