

CAMPO

from the fire

BREAKFAST CAZUELA 15
carne adovada, Bolita beans, braised greens, queso blanco, radish, herbs, two eggs any style, blue corn tortillas

CHILAQUILES 14
corn tortillas, house-made red chile, cheddar cheese, onion, cracked potatoes with herbs de Poblanos, two eggs any style, choice of meat

CHICHARRON BURRITO 14
eggs, Tucumcari cheddar, beans, potato, smothered in red and green chile

CHIPPED BEEF 15
toasted Japanese milk bread, fresh herbs, and two eggs any style

from the field

FIELD OMELET 16
herbed goat cheese, buratta, mushrooms, achiote charred vegetables, petit salad, toast

LOS POBLANOS SHAKSHUKA 15
tomato, poblano peppers, mint, feta, poached eggs

FORBIDDEN RICE PORRIDGE 12
almonds, currants, and coconut fluff

farm classics

CHORIZO TORTA 14
potato, onion, and petite salad

BLUE CORN PANCAKES 14
butter, maple syrup, choice of meat

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, sautéed vegetables, canadian bacon, hollandaise, cracked potatoes with herbs de Poblanos

HAM, EGG & CHEESE SCRAMBLE 11
with toast

on the side

one flour tortilla 1
two 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
pastry of the day 2,75
cracked potatoes with herbs de Poblanos 4
braised greens with house-cured bacon 3,5
greek yogurt 2
toast with butter and jam 1,5
seasonal fruit 3
house-made granola 3
croissant with seasonal jam & whipped butter 3,5

beverages

fresh apple or orange juice 3
organic fair trade hot tea 3
fruit smoothie 6
organic milk 3

cocktails

Mimosa 10
Bellini 10
Los Poblanos Champagne Cocktail 12
Campo Margarita 14
Bloody Mary 12
Lavender '99 14
full beer & wine list available

café

drip coffee 3
espresso 4
americano 4
latte 5
cortado 5
hot chocolate 5
tea latte 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, meaning field in Spanish, 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, Sol Harvest, Shepherd's Lamb, Toad Road Farm, Old Monticello Organic Farms, Cutbow Coffee, Silver Leaf Farms, Cornelio Candelaria Organics, Laura Anazco, Growing Opportunities, Kyzer Farms, Tucumcari Dairy, Old Windmill Dairy, Rosales Produce, and Arca Organics.

*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.