

CAMPO

from the fire

BREAKFAST CAZUELA 15

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

STEAK AND EGGS* 24

native beef ribeye, winter vegetables, spinach, house tortilla, red chile push-around

PORK COCHINITA PIBIL TACOS & EGG 15

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

from the field

SMOKED BRISKET AND EGG 16

ham hock, beans and chicos, queso blanco, house tortilla, red chile push-around

WINTER OMELET 15

braised greens, lardons, local goat cheese, petite salad, pumpkin seed

BLUE CORN PANCAKES 15

choice of meat, maple syrup, seasonal fruit

FORBIDDEN PORRIDGE 13

winter squash fluff, seeds, currants, toasted coconut

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

CRAB 'N' GRITS 18

Toma cheese, poached egg, chorizo, toast point

CHILAQUILES 14

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

the story of heirloom blue corn

Heirloom blue corn is available thanks to the New Mexico Landrace Corn Project, which revived the traditional heirloom corn once grown on the Isleta and Santo Domingo Pueblos and is now being grown by farmers across the state. This project is cultivating deepening conversations about whole farm management, agrobiodiversity and soil quality, and ways to help make farm businesses more profitable. The early yields have provided teaching opportunities regarding the ideal conditions of corn that evolved through thousands of years in the central Rio Grande valley. By reintroducing this significant heirloom crop to New Mexico, the NMLCP, and thereby these farmers, provide Campo with a unique, locally adapted variety of blue corn that also has superior culinary characteristics. We are extremely proud to highlight this delightful ingredient in our blue corn tortillas featured in the Breakfast Cazuela and in our Blue Corn Pancakes.

on the side

fire-roasted salsa 1.75

one 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

winter vegetables & sautéed greens 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.*