

CAMPO

from the fire

BREAKFAST CAZUELA 15

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

CHICHARRON BURRITO 14

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

SMOKED BRISKET AND EGG 15

with mixed grains, spinach, seasonal vegetables, golden milk parsnip sauce

COCHINITA PIBIL TACOS & EGG 15

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

from the field

SPRING OMELET 15

mushroom, garlic, onion, gruyere, petit salad, toast

FORBIDDEN RICE 12

prickly pear rolled oats, coconut fluff, almonds, seeds, seasonal fruit and jam

LOS POBLANOS SHAKSHUKA 15

tomato, poblano peppers, mint, feta, poached eggs

CAPRESE SALAD 13

fresh mozzarella, beets, cucumbers, push arounds, toasted garlic focaccia, arugula pesto, NM balsamico condimento

KALE & QUINOA POACHED EGG 13

avocado, dates, seeds, beet chips

TORTA DE HUEVO 14

beans, red chile, sauté greens, egg dumplings, calabasitas, queso blanco and a flour tortilla

farm classics

HOUSE-MADE GRANOLA 12

served with yogurt, seasonal fruit, LP lavender honey

CHALLAH FRENCH TOAST 14

seasonal berries, orange reduction, maple syrup, and choice of meat

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, cheddar cheese, onion, cracked potatoes with herbs de Poblanos, two eggs any style, choice of meat

HAM, EGG & CHEESE SCRAMBLE 11

with toast

on the side

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

sautéed spinach with onion 3

pastry of the day 2.75

cracked potatoes with herbs de Poblanos 4

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, Laura Anazco, Cornelio Candelaria Organics, Kyzer Farms, Tucumcari Dairy, Old Windmill Dairy, and Rosales Produce.

*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.