

CAMPO

from the fire

SMOKED BRISKET AND EGG 16

house BBQ sauce, patatas bravas, red chile aioli

BREAKFAST CAZUELA 15

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

PORK PIBIL TACOS & QUAIL EGGS 16

refried beans, queso blanco, crema, fire pit salsa, sunny quail eggs

CARNE ADOVADA CHIMICHANGA 16

choice of eggs, refried beans, Tucumcari jack and cheddar, red and green chile sauce, crema, LP cracked potatoes with herbs de Poblanos

from the field

SUMMER OMELET 16

spinach, alliums, herbs, goat cheese, petite salad, toast

SEASONAL VEGETABLE HASH BOWL 15

summer vegetables with tumeric, currants, apples, onion, NM piñon, farm greens, two eggs any style, queso blanco, red chile push arounds

TURKISH EGGS 12

NM piñon, push arounds, tzatziki, poached eggs and green chile garlic Naan

GRAINS AND TOFU SCRAMBLE 15

carrot-turmeric coulis, seasonal vegetables, push arounds, pistachio, arugula pesto and pecorino

SEASONAL FRUIT BOWL 12

mint gel, berry yogurt, fruit and bittersweet chocolate shavings

farm classics

HOUSE-MADE GRANOLA 12

with yogurt, seasonal fruit, LP lavender honey

FARM BREAKFAST 12

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

CINNAMON BANANA BLUE CORN PANCAKES 16

seasonal berries and rhubarb, choice of meat, whipped bittersweet ganache, 100% organic maple syrup

EGGS BENEDICT 18

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

CHILAQUILES 14

corn tortillas, red chile, Tucumcari jack and cheddar, onion, LP cracked potatoes with herbs de Poblanos, eggs any style, choice of meat

What are push arounds?

We were introduced to the concept of push arounds by Chef Rey recounting a special family tradition. Simply a carefully selected dried red chile fried briefly in oil until puffed to perfection, Rey fondly recalls 'finishing a plate of potatoes and yolky eggs with shards of salted push arounds, and a fresh tortilla as the final vessel. Not every breakfast had push around chiles, so waking up to the smells of the chile and oil was considered a treat.'

Campo adds a 20% service charge to every check. This 20% goes to the restaurant and is returned to restaurant hourly employees in the form of wages and benefits. Any additional gratuity is at your discretion and goes directly to your servers.

on the side

flour tortilla 1

two blue corn tortillas 1

sausage, ham steak or bacon 3.25

two eggs any style 5

red or green chile 2

chicharrones with red chile & flour tortilla 7

seasonal vegetables 5

avocado rose with salt, pepper & olive oil 3

LP cracked potatoes with herbs de Poblanos 4

greek yogurt 2

seasonal fruit 6

from the bakery

LP biscuit with whipped butter 4

croissant, seasonal jam and whipped butter 4.5

pastry of the day 3.75

toast, seasonal jam and butter 3.5

house-made granola 5

beverages · cocktails · café

organic milk 3

fresh apple or orange juice 4

fruit smoothie 8

Green Geyser 5

farm greens, shot of cucumber, fresh turmeric, fresh ginger, apples, dates and sparkling water

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

mocha 6

latte 5

cortado 5

hot chocolate 5

hot tea (by tea · o · graphy) 5

tea latte (by tea · o · graphy) 5.5



Campo is proud to pay homage to the rich history of our region by using what comes from our own farm and food shed. We call it Rio Grande Valley Cuisine. 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.