

# 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 sauce

### COCHINITA PIBIL TACOS & EGG 15

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

## *from the field*

### SPRING OMELET 15

tomato, herbed goat cheese, basil, spinach, with petit salad and toast

### FORBIDDEN RICE 12

steel-cut rolled oats, coconut fluff, almonds, seeds, seasonal fruit and jam

### AVOCADO TOAST 15

bacon, green chile jam, salad greens, sourdough and poached egg

### KALE & QUINOA POACHED EGG 13

stone fruit spread, pecorino cheese, dried fruit, seeds, beet chips, fennel aioli

## *farm classics*

### HOUSE-MADE GRANOLA 12

served with yogurt, seasonal fruit, LP lavender honey

### CHALLAH FRENCH TOAST 14

seasonal berries, real 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

calabacitas with green chile,

onions, garlic and tomato 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

hot tea (*by tea · o · graphy*) 5

tea latte (*by tea · o · graphy*) 5.5

*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, Tucumcari Dairy, Old Windmill Dairy, Urban Rebel Farm 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.