

CAMPO

from the fire

SMOKED BRISKET AND EGG 16

New Mexican harissa, underground corn cakes, queso blanco and calabacitas

BREAKFAST CAZUELA 15

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

PORK PIBIL TACOS & QUAIL EGGS 16

refried beans, queso blanco, crema, fire pit salsa, earth-baked corn and sunny quail eggs

CARNE ADOVADA CHIMICHANGA 16

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

from the field

SUMMER OMELETTE 16

Mavis' goat cheese, petite salad, basil, tomatoes and toast

SEASONAL VEGETABLE HASH BOWL 15

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

TURKISH EGGS 15

New Mexican piñon, red chile push arounds, tzatziki, poached eggs and green chile garlic Naan

SEASONAL FRUIT BOWL 12

mint gel, berry yogurt, fruit and bittersweet chocolate shavings

farm classics

HOUSE-MADE GRANOLA 12

with yogurt, seasonal fruit and LP lavender honey

FARM BREAKFAST 13

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

CINNAMON BANANA BLUE CORN PANCAKES 16

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

EGGS BENEDICT 18

house-made english muffin, poached eggs, seasonal vegetables, sautéed greens, ham, hollandaise and 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 and choice of meat

AVOCADO TOAST 15

Los Poblanos green chile jam, farm greens, poached egg and bacon

What is earth-baked corn?

Traditionally, in Native American culture, large fire pits are used for burying and slow-roasting large batches of corn as a method of preservation for the winter months. The corn can then be eaten freshly roasted (often times with honey) or dried. Underground corn can be found in most indigenous households. Our Chefs, David and Rey, have put their heads (and traditions) together to incorporate this favorite into our Smoked Brisket and Egg dish as well as our Pork Pibil Tacos.

Campo adds a 20% service charge to every check. This 20% is a restaurant community charge returned to all restaurant hourly employees and support staff. Any additional gratuity is at your discretion and goes directly to your service team.

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

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, 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 4

iced coffee 4

espresso 4

americano 4

mocha 6

latte 5

cortado 5

chai latte 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.