

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 jack and cheddar, refried beans, potato, smothered in red and green chile

SMOKED BRISKET AND EGG 15

NM harissa, grilled achote vegetables, underground corn pancake, sautéed greens, queso blanco and poached egg

COCHINITA PIBIL TACOS & EGG 15

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

from the field

FALL OMELET 15

burrata, onions, sautéed NM chiles, peppers and tomato, petit salad, toast

HOT STEEL CUT OATS 12

steel cut oats, espresso fluff, Chimayo red chile caramel apples and local pecans, chocolate shavings and toasted coconut

AVOCADO TOAST 15

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

farm classics

HOUSE-MADE GRANOLA 12

served with yogurt, seasonal fruit, LP lavender honey

CHALLAH FRENCH TOAST 14

seasonal fruit, 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, Tucumcari jack and cheddar, onion, cracked potatoes with herbs de Poblanos, two eggs, choice of meat

GREEN CHILE PORK ENCHILADAS 15

spanish rice, red and green chile, eggs, three cheeses and crema

HAM, EGG & CHEESE SCRAMBLE 11

Tucumcari jack and cheddar blend, with toast

the story of underground 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 corn pancake (served with the smoked brisket) and fresh, Rio Grande Valley calabacitas.

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

calabacitas

green chile, underground corn, onions,

garlic and tomato 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

fresh apple or orange juice 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

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.