

<i>starters</i>	
CHIPS & SALSA	12
SIMPLE GREENS SALAD herbs and blended vinaigrette	9
GREEN CHILE CHICKEN POSOLE Rosales green chile, hominy, onion and dried oregano	11
SMOKEY BEEF & CABBAGE TAQUITOS blackened onion buttermilk salad	13
LOCAL GRAINS & KALE easy poached egg, chicos, feta, pecorino, toasted piñon and preserved lemon vinaigrette	15
<i>pastries & finishes</i>	
CROISSANT seasonal jam and whipped butter	4-5
PASTRY OF THE DAY	3-75
SEASONAL FRUIT	6
HOUSE-MADE GRANOLA yogurt, seasonal fruit and LP lavender honey	12
CHOCOLATE BROWNIE caramel popcorn, chocolate cream and Chimayó chile chantilly	10
APPLE SORBET herb pecan streusel, candied red chile and Chimayó caramel	9
LEMON MERINGUE lemon cream, meringue and graham cracker crust	10
OLIVE OIL CAKE yogurt mousse, orange segments and croquante	10



<i>breakfast favorites</i>	
FARM BREAKFAST two eggs any style, house-made sourdough toast, LP cracked potatoes with herbs de Poblanos and choice of meat	13
EGGS BENEDICT house-made English muffin, poached eggs, seasonal vegetables, sautéed greens, ham, green chile hollandaise and LP cracked potatoes with herbs de Poblanos	18
BREAKFAST CAZUELA carne adovada, beans, sautéed greens, queso blanco, herbs, two eggs any style and blue corn tortillas	15
CHILAQUILES corn tortillas, red chile, Tucumcari jack and cheddar, onion, LP cracked potatoes with herbs de Poblanos, eggs any style and choice of meat	14
WOOD-FIRED MUSHROOM & POTATO OMELETTE sautéed greens, roasted green chile hollandaise, side salad and toast	16
CAMPO BLUE CORN PANCAKES bittersweet chocolate ganache, 100% organic maple syrup and choice of meat	15
<i>mains</i>	
GREEN CHILE BACON CHEESEBURGER Tucumcari cheddar, Rosales green chile, bacon, horseradish mayo, on a milk bun with chips or salad	18
SMOKED SWEET POTATO "CROQUE MADAME" brioche, béchamel, Holey Cow, sunny egg with chips or salad	16
RED CHILE BRAISED PORK GRILLED CHEESE Tucumcari cheddar and jack cheeses on toasted sourdough with chips or salad	14

<i>cocktails</i>	
CAMPO MARGARITA Milagro Blanco Tequila, Naranja, lavender, lemon, lime	12
LAVENDER '99 Wheeler's Gin, Crème de Violette, Domaine Saint Vincent Brut sparkling wine, lavender, lemon	14
BELLINI Cocchi Americano, Peach Giffard, sparkling wine	12
BLOODY MARY Wheatley Vodka or Milagro Tequila, LP Bloody Mary mix	12
LP CHAMPAGNE COCKTAIL Sparkling wine, Dram Lavender Lemon and Hair of the Dog bitters, lavender simple syrup, lemon twist	12
MIMOSA Fresh squeezed orange juice, sparkling wine	12
<i>full beer & wine list available</i>	
<i>cafe</i>	
drip coffee	4
iced coffee	4
espresso	4
americano	4
latte	5
mocha	6
cortado	5
hot chocolate	5
hot tea (by tea · o · graphy)	5
tea latte (by tea · o · graphy)	5
<i>beverages</i>	
organic milk	3
fresh apple or orange juice	4
fruit smoothie	8

Menu is subject to change due to seasonal availability of ingredients.

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

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.