

starters

CHIPS & SALSA

12

SIMPLE GREENS SALAD
herbs and blended vinaigrette

8

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

BUTTERNUT SQUASH &
APPLE SALAD

spiced pumpkin seeds, feta,
pomegranate and
curried honey vinaigrette

14

pastries & finishes

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

PEAR SORBET

jujube syrup, candied pistachios
and rosé gelee

9

PUMPKIN SPICE
BREAD PUDDING

caramel sauce and pepita tuile



breakfast anytime

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

mains

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

cocktails

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

full beer & wine list available

cafe

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

beverages

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.*