

CAMPO



starters

HOMEMADE CHIPS & SALSA
10

LP SEASONAL SOUP
12

SEASONAL FRUIT BOWL
8

GRANOLA BOWL
with prickly pear yogurt,
seasonal fruit, house
granola and local honey
14

**LOCAL MIXED
GRAINS PORRIDGE**
with seeds and nuts,
toasted coconut,
blackberry lavender jam,
bittersweet chocolate
and seasonal fruit
13

from the field

FARM SALAD
with pickles, herbs
and blended vinaigrette
12

BEET TARTARE
with farm greens,
Tucumcari feta, squash,
pistachio, cranberries
and balsamic reduction
14

GRILLED CHICKEN SALAD
with farm greens, dry
sour cherries, apples and
pecan-bleu cheese dressing
18

from the bakery

CROISSANT
with seasonal jam and
whipped butter
4.5

COFFEE CAKE
4

HOUSE-MADE GRANOLA
4

**A 20% automatic gratuity
will be added for parties
of six or more.**



breakfast favorites

FARM BREAKFAST
with two eggs any style, house-made sourdough toast,
LP cracked potatoes with herbs de Poblanos* and
choice of meat
15

BREAKFAST CAZUELA
with carne adovada, beans, sautéed greens, queso blanco,
two eggs any style and blue corn tortillas
16

EGGS BENEDICT
with house-made English muffin, poached eggs, seasonal
vegetables, sautéed greens, ham, hollandaise and LP cracked
potatoes with herbs de Poblanos*
20

CHILAQUILES
with corn tortillas, red chile, Tucumcari jack and cheddar,
onion, LP cracked potatoes with herbs de Poblanos*,
eggs any style and choice of meat
15

SEASONAL OMELETTE
with herbed goat cheese, sautéed greens, smoked rojo, local
mushrooms, root vegetables and side of toast
16

FRENCH TOAST
with seasonal fruit, toasted meringue, fall whipped cream,
organic maple syrup and choice of meat
16

BRISKET & EGG
with root vegetables, squash, farm greens,
whipped goat cheese with mustard
20

Egg white substitution available on any dish.

brunch mains

SHAKSHOUKA
with poached eggs, chicos,
Tucumcari feta, LP cracked
potatoes, cracked pepper
and green chile
garlic naan
17

**BEER BATTERED
FISH TACOS**
market fresh fish,
chipotle lime crema,
slaw and rémoulade
with chips or salad
18

WHITE WINE MUSSELS
with crispy root
vegetables, white wine
butter sauce, pecorino
and chile flake
20

**LOCAL MUSHROOM
AND SWISS BURGER**
with alliums, sunny egg
and Rosales green chile
aioli on a milk bun
with chips or salad
18



refreshments

- PIÑA PICANTE**
pineapple, lime, New Mexico
red chile, soda
6

BITTER SWEETIE
ginger, lemon, honey, tonic
6

LAVENDER SPRITZ
grapefruit, lavender, soda
6

SIGNATURE LP LEMONADES*
lavender, lime thyme or
prickly pear
6

GREEN GEYSER
mint, farm greens,
local turmeric, ginger,
cayenne, dates, lime
7

SEASONAL FRUIT SMOOTHIE
9

FRESH SQUEEZED ORANGE JUICE
SMALL 5 LARGE 9

APPLE JUICE
4

ORGANIC MILK
SMALL 3 LARGE 6

perks

- LP LAVENDER LATTE**
6

LP HOT CHOCOLATE
5

CHAI
6

DRIP
3

MOCHA
6

ICED COFFEE
6

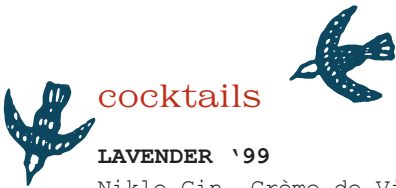
ESPRESSO OR AMERICANO
4

LATTE OR CORTADO
5

TEA, HONEY OR VANILLA LATTE
6

ICED TEA OR POT OF HOT TEA
6

\$1 upcharge for almond or
oat milk on refreshments
and perks.



cocktails

- LAVENDER '99**
Nikle Gin, Crème de Violette,
LP Lavender Simple Syrup*,
lemon, Domaine Saint Vincent
Brut sparkling wine
15

CAMPO MARGARITA
Tepozan Blanco Tequila,
orange liquer, LP Lavender
Simple Syrup*, lime, lemon
15

THE THREE GUINEAS
Wheeler's Gin, green
Chartreuse, Campari,
LP sage syrup, grapefruit
12

BLOODY MARY
LP house bloody mix with
Wheatley Vodka. Rimmed with
Oaxacan and Fuego Salts* and
Chimayó Red Chile*
12

warm cocktails

- FORBIDDEN FRUIT**
apple juice, Nonino
L'Aperitivo, Santa Fe Spirits
Apple Brandy and Atapiño,
nocino, amontillado, lavender
12

CAMPO CARAJILLO
espresso, Rey Campero mezcal,
LP Java Liqueur, Cuarenta y Tres
12

SAILOR'S STEIN
bourbon, Rhum J.M. VO,
chamomile tea, lemon, honey
12

wines

- SPARKLING**

NV Gruet "Sauvage" Blanc de Blancs

13/50

WHITE

2019 Sheehan Sauvignon Blanc

15/58

2019 Dönnhoff Estate Riesling

17/66

2018 Milagro Sémillon

15/58

2019 Trefethen Chardonnay

16/62

ROSÉ

Rosé of the Day

MP

RED

2020 Fatalone "Teres"

16/62

2018 Paul Hobbs "Crossbarn" Pinot Noir

18/70

2016 Luna Rossa "Nini"

15/58

Full wine list available by request.



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

Menu is subject to change due to seasonal availability.

partners



SOME FINE LOCAL
FARMERS AND PRODUCTS WE ARE
EXTREMELY PROUD TO FEATURE

- Amyo Farms

Owl Peak

Shepherd's Lamb

Polk's Folly Farm

Vida Verde Farm

Toad Road Farm

Chispas Farm

Cutbow Coffee

Tea ography

Sweetheart Farm

Old Monticello Organic Farms

Cornelio Candelaria Organics

Silver Leaf Farms

Matt's Mushroom Farm

Vida Green Acre Farms

St. Francis Farm

Urban Rebel Farm

Red Doc Farms

Tucumcari Dairy

Southwest Grain Collaborative

Rosales Produce

Mavis' Goat Cheese

* Can be purchased from our Farm Foods collection in the Farm Shop