

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, 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 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

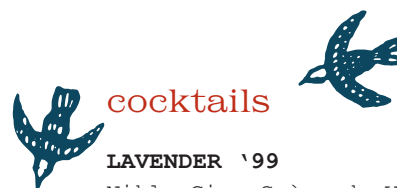
TEA, HONEY OR VANILLA LATTE

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 liqueur, 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 Blanc de Noirs 13/50

WHITE

2019 Sheehan Vidal Blanc 16/62

2019 Trimbach Gewürtztraminer 16/62

2020 Brea Chardonnay 13/50

ROSÉ

Rosé of the Day MP

RED

2020 Gustavo Riffo "Vina Lomas de Llahuen" Pipeño 12/46

2020 Pico Maccario "Lavignone" Barbera d'Asti 13/50

2013 R. López de Heredia "Viña Cubillo" Crianza 16/62

Full wine list available by request.

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 · o · graphy

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



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.

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