# CAMPO

#### starters

SEASONAL SOUP

LOCAL PECAN-BEET HUMMUS with seeds and the kitchen's accompaniments

15

# from the field

#### SIMPLE SALAD

with herbs and
blended vinaigrette
12

#### WINTER SALAD

with fresh apple, LP jujube, spiced pecan and prickly pear vinaigrette 14

Add seared chicken to any salad 10

# from the bakery

#### CROISSANT

with whipped butter 4.5

#### COFFEE CAKE

4

ORANGE, OAT AND FLAX MUFFIN 4.25

YOGURT AND
HOUSE-MADE GRANOLA\*

# HOUSE-MADE ASSORTED BREAD BASKET

with whipped butter 6

#### on the side

HOUSE-MADE JAM
1

HOUSE-MADE SONORA
WHEAT\*\* TORTILLA

PINTO BEANS

RED AND/OR GREEN CHILE 3

# SOURDOUGH\* TOAST with whipped butter

Egg white substitution available on any dish. Menu options can be modified to accommodate dietary restrictions.

# farm favorites

#### LP HOMINY GRITS

with grilled sausage made in house, wood-fired mushrooms, grilled seasonal vegetables, sunny quail eggs 18

#### EGGS BENEDICT

with house-made English muffin, poached eggs, seasonal vegetables, ham, hollandaise and crispy potatoes with herbs de Poblanos\*

21

#### CHILAQUILES

with corn tortillas, red chile, Tucumcari jack and cheddar, onion, crispy potatoes with herbs de Poblanos\*, eggs any style and choice of meat

17

#### BLUE CORN SONORA WHEAT\*\* PANCAKES

with organic maple syrup, whipped cream and choice of meat  ${f 16}$ 

#### SMOKED BRISKET EMPANADA

with Tucumcari cheddar and jack cheeses, beans, onions, red chile sauce, fresh cabbage slaw and crema

#### SONORA WHEAT\*\* CAVATELLI

with seared chicken, rosemary cream, seasonal vegetables, red chile push-arounds, and Vella Dry jack and pecorino cheeses

#### GRILLED FARM VEGETABLE SANDWICH

with local pecan and beet hummus, seasonal grilled vegetables, farm greens, blended vinaigrette on Sonora wheat\*\* focaccia with a simple salad

16

#### SPECIAL OF THE DAY

inquire with your server for today's selection and price

# \*\*The Southwest Grain Collaborative (SGC) & Sonora White Wheat

Sonora White Wheat is a heritage grain with a rich agricultural history in the southwest. Originally cultivated by the Spanish missionaries in the 17th century, this drought-tolerant grain was a staple that produced the first flour tortillas. Sonora White Wheat is highly nutritious and low-gluten with a rich nutty flavor and unique texture.

Los Poblanos is proud to be working with the Southwest

Grain Collaborative to support a renewed grain infrastructure for New Mexico and revive traditional heirloom grains through regenerative organic farming. The early yields have provided teaching opportunities around farming in the Rio Grande Valley and renewed interest in this significant heirloom crop. All of our SGC grains can be purchased in the Farm Shop.

Head Chef, Chris Bethoney

#### refreshments

#### PIÑA PICANTE

pineapple, lime, soda, New Mexico red chile

#### BITTER SWEETIE

ginger, lemon, honey, tonic

#### LAVENDER SPRITZ

grapefruit, lavender, soda 6

SIGNATURE LP LAVENDER LEMONADE\*

LAVENDER PEACH ARNOLD PALMER TEA

FRESH ORANGE JUICE SMALL 5 LARGE 9

APPLE JUICE

ORGANIC MILK SMALL 3 LARGE 6

#### perks

LP LAVENDER LATTE

LP HOT CHOCOLATE

CHAI

DRTP

MOCHA

ICED COFFEE

ESPRESSO OR AMERICANO

LATTE OR CORTADO

TEA, HONEY OR VANILLA LATTE

ICED TEA/POT OF HOT TEA

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

#### wines

#### SPARKLING

NV Lanson "Black Label" Brut	23 90
NV Gruet "Sauvage" Rosé	13 50
NV Krug "Grande Cuvée" (375ml)	155

#### WHITE

2021	Dönnhoff	"Oberhäuser Leistenberg" Riesling Kabinett	18 68
2021	Sheehan	Sauvignon Blanc	15 58
2020	Domaine	Gueguen "Cotes Salines" Chardonnay	16162

# ROSÉ

Rosé of the Day MP

# RED

201	19 Darting Pinot Meunier Trocken	15 58
201	18 Luna Rossa "Nini"	15 58
202	20 Trefethen "Eschol"	18 70

Full wine list available by request.

Menu is subject to change due to seasonal availability.

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

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

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

## cocktails



LP Lavender Gin\*, Crème de Violette, LP Lavender Syrup\*, lemon, sparkling wine 16

#### THE THREE GUINEAS

LP Western Dry Gin\*, chartreuse, aperitivo, sage, grapefruit

#### SPLIT PEARSONALITY

LP Western Dry Gin\*, pear, rosemary, white colheita, oloroso, lemon, black pepper 15

#### CAMPO MARGARITA

Tepozan Blanco Tequila, orange liquer, LP Lavender Syrup\*, lime, lemon

#### BLOODY MARY

LP house bloody mix with Wheatley Vodka, Oaxacan and Fuego Salt\* and Chimayó Red Chile\* rim 12

#### hot cocktails

#### MOLINILLO

Charanda, Dolin Genepy, LP chocolate liqueur, Amaro Nonino, piloncillo, milk, blue corn 14

#### ALLITERATION

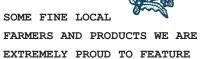
brown butter Buffalo Trace bourbon, banana, Bodegas Yuste amontillado

#### 14

#### BON VOYAGE

Diplomatico rum, Uruapan Charanda Anejo, Flor de Cana rum, Cognac, Cardamaro, apple, lemon, fig leaf 14

## partners



Farmshark North Valley Organics Shepherd's Lamb Polk's Folly Farm Vida Verde Farm RCJ Orchards Solar Punk Farm Cutbow Coffee Tea · o · graphy Native American Beef Old Monticello Organic Farms Cornelio Candelaria Organics Silver Leaf Farms Matt's Mushroom Farm Vida Green Care Farms St. Francis Farm New Mexico Fungi Red Doc Farms Tucumcari Dairy Southwest Grain Collaborative Rosales Produce Mavis' Goat Cheese Trilogy Beef Community Loose Leaf Farm