

# 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

**AUTUMN CHICKEN SALAD**  
with grilled chicken,  
farm greens, dry sour  
cherries, apples,  
pomegranate 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 whipped Mavis' 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, Mavis' 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

**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

**SEARED SCALLOPS**  
with local mushrooms,  
arancini, creamy red chile  
and lemon caper sauce,  
roasted parsnip purée,  
pecorino and crispy  
farm greens  
24

## refreshments

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

**BITTER SWEETIE**  
ginger, lemon, honey, tonic  
6

**LAVENDER SPRITZ**  
grapefruit, lavender, soda  
6

**LAVENDER LEMONADE**  
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

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

## perks

**LP LAVENDER LATTE**  
6

**LP HOT CHOCOLATE**  
5

**HOMEMADE CAMPO CHAI**  
6

**DRIP**  
3

**ICED COFFEE**  
6

**ESPRESSO OR AMERICANO**  
4

**LATTE OR CORTADO**  
5

**TEA, HONEY OR VANILLA LATTE**  
6

**MOCHA**  
6

**ICED TEA**  
6

**POT OF HOT TEA**  
6

## cocktails

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

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

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

**MIMOSA OR BELLINI**  
12

**LP CHAMPAGNE COCKTAIL**  
with LP Lavender  
Simple Syrup\*  
12

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

## 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

## 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

2017 Brick House "Cascadia" 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 the glass and bottle.  
Please ask your server.



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