

starters

HOMEMADE CHIPS & SALSA  
9

LP SEASONAL SOUP  
12

FARM SALAD  
with pickles, herbs  
and blended vinaigrette  
10

SMOKEY BEEF &  
CABBAGE TAQUITOS  
with blackened onion  
buttermilk and petite  
salad  
14

from the field

HEARTH BAKED LOCAL  
MUSHROOM FLATBREAD  
with alliums, pecorino,  
garlic cream, arugula,  
quail eggs and chile oil  
17

LOCAL GRAINS & CHICKEN  
with asparagus, herbed  
buttermilk, sauteed  
greens, push arounds  
and pecorino  
21

TUNA NIÇOISE SALAD  
with boiled egg, fire-  
roasted potatoes, grilled  
achiote vegetables, olives  
and creamy dijon dressing  
24

SEASONAL FRUIT BOWL  
8

from the bakery

CROISSANT  
with seasonal jam and  
whipped butter  
4.5

PASTRY OF THE DAY  
4

HOUSE-MADE GRANOLA  
3

Every check includes a 20% service charge. 17% goes directly to your server and the service staff. The remainder is distributed to the culinary team for their efforts in creating your dining experience. Additional gratuity is at your discretion but is not expected.



# CAMPO



breakfast favorites

FARM BREAKFAST  
two eggs any style, house-made sourdough toast,  
LP cracked potatoes with herbs de Poblanos and  
choice of meat  
14

BREAKFAST CAZUELA  
carne adovada, beans, sautéed greens, queso blanco, herbs,  
two eggs any style and blue corn tortillas  
15

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

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

SEASONAL OMELETTE  
with herbed whipped Mavis’ goat cheese, sautéed greens, smoked  
rojo, grilled achiote vegetables and side of toast  
16

ORANGE SOUFFLÉ PANCAKES  
with orange marmalade, seasonal fruit, organic maple syrup,  
pistachio tuile and choice of meat  
16

SMOOTHIE BOWL OF THE DAY  
seasonal fruit, orange marmalade, house granola, nuts,  
seeds and toasted coconut  
14

brunch mains

GREEN CHILE GARLIC NAAN  
VEGETABLE WRAP  
grilled achiote vegetables,  
herb whipped Mavis’ goat  
cheese, farm greens and  
green goddess dressing  
16

SMOKED BEEF SANDWICH  
sunny side egg, alliums,  
local mushrooms, bbq aioli  
on a milk bun with  
petite salad  
19

GREEN CHILE  
BACON CHEESEBURGER  
Tucumcari cheddar,  
Rosales green chile, bacon,  
horseradish mayo on a milk  
bun with chips or salad  
18

MONTE CRISTO  
Holey Cow Swiss, egg,  
seasonal fruit, organic  
maple syrup and choice  
of meat  
17

## refreshments

### PIÑA PICANTE

pineapple, lime, New Mexico  
red chile, soda  
6

### BITTER SWEETIE

ginger, lemon, honey, tonic  
6

### LAVENDER SPRITZ

grapefruit, lavender, soda  
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 OR ICED COFFEE

3

### ESPRESSO OR AMERICANO

4

### LATTE OR CORTADO

5

### TEA, HONEY OR VANILLA LATTE

6

### MOCHA

6

### ICED TEA

4

### POT OF HOT TEA

6

## cocktails

### CAMPO MARGARITA

Milagro Blanco Tequila,  
Naranjo, LP Lavender  
Simple Syrup\*, lime, lemon  
12

### LAVENDER '99

Nikle Gin, Crème de  
Violette, LP Lavender  
Simple Syrup\*, lemon,  
Domaine Saint Vincent Brut  
sparkling wine  
14

### THE THREE GUINEAS

Wheeler's Gin, Green  
Chartreuse Campari,  
LP sage syrup, grapefruit  
12

### MIMOSA OR BELLINI

10

### 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 Chimayo 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 Care Farms  
St. Francis Farm  
Urban Rebel Farm  
Red Doc Farms  
Tucumcari Dairy  
Southwest Grain Collaborative  
Rosales Produce &  
Mavis' Goat Cheese

## our culinary mission

Campo, meaning field in Spanish, reflects our dedication to organic farming, both in our own fields and within our local food shed. As our talented culinary team imagines new menus and sources ingredients, the underlying mission is to stay close to home. At home, this means our culinary and farm teams work together each season and create plans for growing heirloom, organic produce. This partnership supports our regenerative agricultural

model and  
brings  
freshly  
harvested

ingredients to your plate. Herb gardens, fruit trees and rows of vegetables can be found around every corner of our 25-acre property, and you may even spot a chef running out from the kitchen to harvest fresh herbs. As the growing seasons change throughout the year, the culinary team's inspirations will shift to reflect the regional bounties.

We also rely on longstanding relationships with trusted farm and ranch partners in our community to provide fresh, local produce, grains and meats. The Campo menu is an homage to all the local farmers and ranchers who work tirelessly to perfect their craft.



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