

CAMPO



starters

HOMEMADE CHIPS & SALSA
10

LP SEASONAL SOUP
12

FARM SALAD
with pickles, herbs
and blended vinaigrette
12

**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, sautéed
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
4

A 20% automatic gratuity
will be added for parties
of 6 or more.



breakfast favorites

FARM BREAKFAST

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

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
15

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
18

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
18

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
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

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

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

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



cocktails

CAMPO MARGARITA

Milagro Blanco Tequila, Naranjo, LP Lavender Simple Syrup*, lime, lemon
13

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 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

wines

SPARKLING

NV Gruet "Sauvage" Blanc de Blancs	13/50
NV Cleto Chiarli "Centenario" Lambrusco	12/46

WHITE

2019 Sheehan Sauvignon Blanc	15/58
2018 Roland Lavanteroux Chablis	17/66
2019 Mateo Corregia Arneis	14/54

ROSE

2019 La Spinetta "Rose di Casanove"	15/58
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RED

2018 Guimaro "Camino Real"	17/66
2016 Brewer-Clifton Pinot Noir	16/62
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