

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.

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

ROSÉ

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

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