

CAMPO



starters

HOMEMADE CHIPS & SALSA
10

LP SEASONAL SOUP
12

FARM SALAD
with pickles, herbs
and blended vinaigrette
12

from the field

HEARTH BAKED FIG & MAVIS' GOAT CHEESE FLATBREAD
with farm greens, red
grape vinaigrette, stone
fruit and LP honey
15

GRANOLA BOWL
with greek yogurt,
seasonal fruit, house
granola and LP honey
14

LOCAL GRAINS & VEGETABLE SALAD
with farm greens, corn,
tomatoes, green
goddess dressing and
Tucumcari feta
18

SALMON NIÇOISE SALAD
with farm greens,
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

COFFEE CAKE
4

HOUSE-MADE GRANOLA
4

A 20% automatic gratuity
will be added for parties
of six 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, two eggs any style
and blue corn tortillas
16

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
herbed whipped Mavis' goat cheese, sautéed greens, smoked
rojo, grilled achiote vegetables and side of toast
16

BLUE CORN PANCAKES
seasonal fruit, chocolate ganache, organic maple syrup
and choice of meat
16

BRISKET & EGGS
summer squash, underground corn, charred stone fruit
barbeque sauce, patatas bravas and red chile Chimayó aioli
20

brunch mains

GREEN CHILE GARLIC NAAN VEGETABLE WRAP
grilled achiote vegetables,
herb whipped Mavis' goat
cheese, farm greens and
green goddess dressing
18

SOFRITO WHITE WINE MUSSELS
grilled baguette,
underground corn, herbs
and pecorino
18

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

UNDERGROUND FRICO TACOS
butcher's choice meat,
queso blanco, cilantro,
onion, consommé, farm
greens and LP hot sauce
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

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

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 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

2019 Trefethen Chardonnay 16/62

ROSÉ

Rosé of the Day MP

RED

2019 Guy Breton "Cuvée Marylou" 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