

CAMPO



starters

LP SEASONAL SOUP
12

**LOCAL PECAN
& BEET HUMMUS**
with seeds and
kitchen's accompaniments
14

from the field

SIMPLE SALAD
with herbs and
blended vinaigrette
12

STONE FRUIT SALAD
with farm greens,
local cherries, candied
pistachios, red onion,
Point Reyes bleu
cheese, pickles and
stone fruit vinaigrette
15

*Add seared chicken
to any salad 10*

from the bakery

CROISSANT
with seasonal jam
and whipped butter
4.5

COFFEE CAKE
4

**YOGURT AND
HOUSE-MADE GRANOLA***
8

**HOUSE-MADE ASSORTED
BREAD BASKET**
with whipped butter
and house-made jam
7

on the side

WARM FLOUR TORTILLA
2

PINTO BEANS
3

RED AND/OR GREEN CHILE
3.5

**SEASONAL VEGETABLES
AND SAUTÉED GREENS**
5

SOUSDOUGH* TOAST
with house-made jam
and butter
3.5

farm favorites



FARM BREAKFAST
with two eggs any style, house-made sourdough*
toast, crispy potatoes with herbs de Poblanos*
and choice of meat
16

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

CHILAQUILES
with corn tortillas, red chile, Tucumcari jack and
cheddar, onion, crispy potatoes with herbs de Poblanos*,
eggs any style and choice of meat
17

BLUE CORN SONORA WHEAT PANCAKES**
with house-made jam, organic maple syrup, whipped cream
and choice of meat
16

SONORA WHEAT CAVATELLI**
with seared chicken, farm pesto, seasonal vegetables,
red chile push-arounds, cured egg yolks and Vella Dry jack
and pecorino cheeses
23

GRILLED FARM VEGETABLE SANDWICH
with local pecan and beet hummus, seasonal grilled
vegetables, Mavis' goat cheese, farm greens, blended
vinaigrette on Sonora wheat** focaccia with choice of
chips or salad
15

SANDWICH OF THE DAY
inquire with your server for today's selection and price

**The Southwest Grain Collaborative (SGC) & Sonora White Wheat

*Sonora White Wheat is a heritage grain with a rich
agricultural history in the southwest. Originally cultivated
by the Spanish missionaries in the 17th century, this
drought-tolerant grain was a staple that produced the first
flour tortillas. Sonora White Wheat is highly nutritious
and low-gluten with a rich nutty flavor and unique texture.*

*Los Poblanos is proud to be working with the **Southwest
Grain Collaborative** to support a renewed grain
infrastructure for New Mexico and revive
traditional heirloom grains through regenerative
organic farming. The early yields have provided
teaching opportunities around farming in the
Rio Grande Valley and renewed interest in this
significant heirloom crop.*



Chef de Cuisine, Rey Melton

Egg white substitution available on any dish. Menu options can be modified to accommodate dietary restrictions.



refreshments

- PIÑA PICANTE
pineapple, lime, soda,
New Mexico red chile
6
- BITTER SWEETIE
ginger, lemon, honey, tonic
6
- LAVENDER SPRITZ
grapefruit, lavender, soda
6
- SIGNATURE LP
LAVENDER LEMONADE*

6
- LAVENDER PEACH
ARNOLD PALMER TEA
6
- FRESH ORANGE JUICE
SMALL 5 LARGE 9
- APPLE JUICE
4
- ORGANIC MILK
SMALL 3 LARGE 6

perks

- LP LAVENDER LATTE
6
- LP HOT CHOCOLATE
5
- CHAI
6
- DRIP
4
- MOCHA
6
- ICED COFFEE
6
- ESPRESSO OR AMERICANO
4
- LATTE OR CORTADO
5
- TEA, HONEY OR VANILLA
LATTE
6
- ICED TEA/POT OF HOT TEA
6

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



cocktails

- LAVENDER '99
Nikle Gin, Crème de
Violette, LP Lavender Syrup*,
lemon, sparkling wine
15
- CAMPO MARGARITA
Tepozan Blanco Tequila,
orange liquer, LP Lavender
Syrup*, lime, lemon
15
- THE THREE GUINEAS
Wheeler's Gin, green
Chartreuse, Campari,
sage, grapefruit
12
- BLOODY MARY
LP house bloody mix with
Wheatley Vodka, Oaxacan and
Fuego Salt* and Chimayó
Red Chile* rim
12
- MIMOSA OR BELLINI
12
- LP CHAMPAGNE COCKTAIL
with LP Lavender Syrup*
12

wines

- SPARKLING

NV Gruet Blanc de Noirs 13|50
- WHITE

2019 Sheehan Vidal Blanc 16|62
2019 Trimbach Gewürtztraminer 16|62
2019 Guy Robin "Vieilles Vignes" Chablis 18|70
- ROSÉ

Rosé of the Day MP
- RED

2020 Stolpman Vineyards "Combe" Trousseau 16|62
2020 Pico Maccario "Lavignone" Barbera d'Asti 13|50
2013 R. López de Heredia "Viña Cubillo" Crianza 16|62

Full wine list available by request.



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 ography
- 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



Menu is subject to change due to seasonal availability.

Consuming raw or undercooked meats, seafood, or eggs
may increase your risk of food borne illness.

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

*Can be purchased from our Farm Foods collection in the Farm Shop.