

# CAMPO



## 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, 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**  
3

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  
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

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

### ROSÉ

2019 La Spinetta "Rose di Casanove" 15/58

### 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*