

beginnings

CREAM OF  
CELERY ROOT SOUP  
mushroom, chile oil, pistachio  
11

BRUSSELS SPROUTS  
beef tongue, quail eggs,  
LP hot sauce  
12

SWEET POTATO PIEROGI  
Point Reyes Tomarashi cheese,  
house kimchi, sour cream  
15

ASH-ROASTED  
VEGETABLE TOSTADA  
Tucumcari feta,  
tepary beans, radish  
15

FIELD SALAD  
prickly pear, candied pistachio,  
onion, Vella Dry Jack  
11

BLUE CORN HUSHPUPIES  
carne adovada, coconut curry and  
cilantro sauce  
13

ARTISANAL CHEESE PLATE  
served with house-made  
accompaniments  
18

LP CHARCUTERIE BOARD  
served with house-made  
accompaniments  
18

*Chef recommends a drizzle of  
21-year aged New Mexico Monticello  
Balsamico on your cheese plate  
or charcuterie board*  
12



# CAMPO

mains

STEELHEAD TROUT\*  
cultivated and wild mushrooms, dill hollandaise,  
turnips, radish, potato  
36

LAVENDER CHICKEN BREAST  
crispy achiote rice, seasonal vegetables  
27

SHEPHERD'S LAMB MOLE NEGRO\*  
grilled rack, braised neck tamale,  
grilled vegetables  
40

12 oz NM BEEF RIBEYE RANCHERO\*  
glazed vegetables, red wine demi,  
Smokey Blue cheese, green chile  
43

GRILLED NM PORK LOIN  
cabbage, bacon, potatoes, hot sauce butter  
33

MOLE AMARILLO  
vegetable crepinette, mushrooms, tepary beans,  
local grains  
25

BRAISED LAMB PAPPARDELLE  
apricot, mint  
27

GREEN CAVATELLI  
sage cream, green chile pork sausage,  
brussels sprouts, crispy sunchoke  
25

TAGLIATELLE BOLOGNESE  
Vella Dry Jack, herbs, pepper  
23

*The story of heirloom blue corn*

*Heirloom blue corn is available thanks to the New Mexico Landrace Corn Project (NMLCP), which revived the traditional heirloom corn once grown on the Isleta and Santo Domingo Pueblos. This project is cultivating deepening conversations about whole farm management and profitability, soil quality, and agrobiodiversity. The early yields have provided teaching opportunities regarding the ideal growing conditions that have evolved over thousands of years in the central Rio Grande valley. By reintroducing this significant heirloom crop to New Mexico, the NMLCP, and thereby these farmers, provide Campo with a unique, locally adapted variety of blue corn that also has superior culinary characteristics. We are excited to present this delightful ingredient in the Creamy Blue Corn Hominy.*

with

HOUSE-MADE  
ASSORTED BREAD  
red chile manteca  
5

GRILLED SQUASH  
green chile, chevre  
8

CREAMY  
BLUE CORN HOMINY  
roasted green chile, cheddar jack,  
pork chicharron  
13

ROASTED NEW POTATOES  
crispy chicken skin  
7

HOUSE-MADE PICKLE JAR  
5



*For centuries, the practice of  
using live fire to cook with  
has been a way of life in the  
high deserts and river valleys  
of New Mexico. Campo,  
meaning field in Spanish, honors  
the heritage of using what comes  
from our own farm and food  
shed. We call it Rio Grande  
Valley Cuisine. Our menus are  
rooted in this tradition and pay  
homage to the rich history  
of our region.*

*Some fine local farmers and  
products we feature:  
Amyo Farms, Shepherd's Lamb,  
Otter Farm, Chispas Farm,  
Toad Road Farm,  
Old Monticello Organic Farms,  
Cutbow Coffee, Cornelio  
Candelaria Organics, Silver  
Leaf Farms, Sweetheart Farm,  
Urban Rebel Farm,  
Tucumcari Dairy,  
Laura Anazco, Rosales Produce,  
Mavis Goat Cheese,  
and Cecilia's Organics.*



*\*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 of ingredients.*