

beginnings

SEAFOOD CHOWDER
crispy potato, green chile,
house bacon
12

HAMACHI AGUACHILE
prickly pear, cilantro, lime
18

POTATO PIEROGI
goat cheese, sauerkraut,
pork bacon, garlic
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, red chile gribiche
13

WINTER SALAD
root vegetables, local chevre,
greens, pomegranate
12

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

HAPUKU SEA BASS*
pomegranate, jujube, cauliflower, lardo
38

LAVENDER CHICKEN BREAST
crispy achote 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
wood-fired mushrooms, tepary beans,
seasonal vegetables, toasted grains
25

LAMB PIBIL PAPPARDELLE
apricot, mint
27

TOMATO-LEAF CAVATELLI
green chile pork sausage, cardoon,
sage cream, crispy sunchoke
25

LAMB BACON CARBONARA
tagliatelle, Vella Dry Jack, quail egg, 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 WINTER SQUASH
green chile, local 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,
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.*