

beginnings

SEAFOOD CHOWDER
crispy potato, green chile,
house bacon
12

WILD STRIPED SEA BASS
AGUACHILE
prickly pear, cilantro, lime
16

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, red chile gribiche
13

WINTER SALAD
root vegetables, greens,
Mavis' Goat Cheese, 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

WILD STRIPED BASS*
pomegranate, jujube, cauliflower, lardo
38

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
wood-fired mushrooms, tepary beans,
seasonal vegetables, toasted 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 WINTER SQUASH
green chile, Mavis' Goat Cheese
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.