

beginnings

CHILLED BEET SOUP
garlic scape crema
10

CEVICHE*
seasonal fish, pickled green chile
16

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

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

POTATO PIEROGI
goat cheese, sauerkraut,
asparagus, spring garlic
15

CUCUMBER & RADISH
harissa vinaigrette, Taos honey,
preserved lemon, mint
11

BLUE CORN HUSHPUPPIES
carne adovada, red chile gribiche
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

CROSTINI
escabeche, Quadrello di Bufala
12

LAMB MERGUEZ
soubise, pickled radish
15



CAMPO

mains

CHAPA-SEARED HALIBUT*
asparagus, potato, preserved lemon,
spring alliums
38

LAVENDER CHICKEN BREAST
fresh beans, blue corn polenta
27

SHEPHERD'S LAMB MOLE ROJO
grilled rack, braised neck tamale,
grilled vegetables
40

12 oz NM BEEF RIBEYE RANCHERO*
glazed vegetables, red wine demi,
Shropshire Blue cheese
43

MILK-BRAISED NM PORK LOIN
cabbage, bacon, potatoes, hot sauce butter
33

MOLE VERDE
smoked mushrooms, tepary beans,
seasonal vegetables, quinoa
25

SMOKED CARROT TORTELLINI
peas, turnips
21

COCHINITA RAVIOLI
chicharron, blue corn, beets
26

SPAGHETTI CARBONARA
quail egg, Vella Dry Jack, pepper
22

with

HOUSE-MADE
ASSORTED BREAD
salted butter
5

GRILLED ASPARAGUS
Gabriel's lonzino
8

ROASTED NEW POTATOES
butter, herbs,
crispy chicken skin
7

FRITTO-MISTO
cardoon, artichoke, onion, lemon
with black garlic aioli and pecorino
9

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, Sol Harvest,
Shepherd's Lamb, Otter Farm,
Toad Road Farm,
Old Monticello Organic Farms,
Cutbow Coffee,
Cornelio Candelaria Organics,
Silver Leaf Farms,
Laura Anazco,
Kyzer Farms, Tucumcari Dairy,
Old Windmill Dairy,
Rosales Produce,
and Cecilia's Organics.*

