

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,
pork bacon, garlic
15

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

CROSTINI
escabeche, Quadrello di Bufala
12

BLUE CORN HUSHPUPIES
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



CAMPO

mains

CHAPA-SEARED HALIBUT*
summer squash, potato,
preserved lemon, 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,
Bellamy blue cheese
43

GRILLED 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
23

PORK PIBIL RAVIOLI
chicharron, blue corn, beets
26

LAMB BACON CARBONARA
tagliatelle, Vella Dry Jack, quail egg, pepper
22

with

HOUSE-MADE
ASSORTED BREAD
salted butter
5

GRILLED SUMMER SQUASH
green chile, queso blanco
8

ROASTED NEW POTATOES
crispy chicken skin
7

GLAZED TURNIPS
sautéed greens, butter and herbs
6

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,
Laura Anazco,
Tucumcari Dairy,
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.