

<i>beginnings</i>
CHICKEN PISTOU SOUP local grain, seasonal vegetables
12
CRISPY POTATO CAKE confit vegetables, Mavis’ Goat Cheese, salsa verde
15
CAULIFLOWER/BROCCOLI beef tongue, quail eggs, LP hot sauce
12
SWEET POTATO PIEROGI Point Reyes Tomarashi cheese, house kimchi, sour cream
15
ALASKAN HALIBUT CEVICHE* pickled green chile, tostadas, lime
18
CAMPO SALAD creamy thyme dressing, cucumbers, quail eggs, lamb bacon
12
SIMPLE GREENS SALAD herbs, blended vinaigrette
9
NOSH BOARD assortment of artisan cheeses, house cured meats, house made pickles, house made crackers and bread, Malpais Stout beer mustard
24
<i>Chef recommends a drizzle of 21-year aged New Mexico Monticello Balsamico on your Nosh Board</i>
12

The story of heirloom blue corn

Heirloom blue corn is available thanks to the Southwest Grain Collaborative (SGC), which helped to revive the traditional heirloom corn that is grown on the Isleta and Santo Domingo Pueblos, and bring it to a wider market. 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 renewing interest and disseminating seed of this significant heirloom crop to New Mexico, the SGC, 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 and Blue Corn Cavatelli.

What are push arounds?

We were introduced to the concept of push arounds by Chef Rey recounting a special family tradition. A push around is simply a carefully selected dried red chile fried briefly in oil until puffed to perfection. Rey fondly recalls ‘finishing a plate of potatoes and yolky eggs with shards of salted push arounds, and a fresh tortilla as the final vessel.’ It didn't take us long to realize this idea is delicious well beyond just breakfast, so we are excited to introduce their dinner debut on the Blue Corn Cavatelli dish.



<i>mains</i>
ALASKAN HALIBUT* cultivated and wild mushrooms, dill hollandaise, turnips, radish, potato
38
CREAM MARINATED CHICKEN turnips, carrot spätzle, crispy skin
30
LAVENDER LAMB* achiote rice, grilled summer squash, preserved lemon
38
12 oz NM BEEF RIBEYE RANCHERO* Smokey Blue Cheese, green chile, roasted vegetables, bourbon-mustard sauce
43
GRILLED PORK MOLE ROJO potatoes, vegetable tamale
33
MOLE VERDE vegetable crepinette, mushrooms, tepary beans, local grains
25
BRAISED LAMB PAPPARDELLE apricot, mint
28
POTATO GNOCCHI chicken sausage, leeks, cardoon cream, lemon
27
TAGLIATELLE BOLOGNESE Vella Dry Jack, herbs, pepper
26
TOASTED BLUE CORN CAVATELLI vegetable ragout, local beans, red chile push arounds
24

<i>with</i>
HOUSE-MADE ASSORTED BREAD red chile manteca
5
BIGOS (Polish hunter's stew) cabbage, pork, caraway
11
CREAMY BLUE CORN HOMINY roasted green chile, cheddar jack, pork chicharron
13
ROASTED NEW POTATOES herbs, frico
7
HOUSE-MADE PICKLE JAR
5
<i>»»» «««</i>
<i>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.</i>
<i>Some fine local farmers and products we feature:</i>
<i>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.</i>



**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.*

*Campo adds a 20% service charge to every
check. This 20% goes to the restaurant and
is returned to restaurant hourly employees
in the form of wages and benefits. Any
additional gratuity is at your discretion and
goes directly to your servers.*