

beginnings

CRISPY
POTATO CAKE

confit vegetables,
Mavis' Goat Cheese, salsa verde
15
Milagro Riesling 13

SUMMER SQUASH
CALABACITAS

green chile, smoked beef tongue,
Tucumcari jack and cheddar,
alliums and oregano
13
Château d'Auvernier Neuchâtel Blanc
16

SWEET POTATO PIEROGI

Point Reyes Tomarashi cheese,
house kimchi,
charred allium sour cream
16
Passionate Wines
"Via Revolucionara" Torrontes 15

ALASKAN HALIBUT
CEVICHE*

pickled green chile, tostadas, lime
18
Pacifico with chimayo chile salt rim
& wedge of lime 6

CAMPO SALAD

cucumbers, quail eggs, lamb bacon,
blue cheese
12
Domaine Costal Chablis 17

GREEN CHILE GARLIC NAAN

Tucumcari feta, mushrooms, beets,
seasoned whey cheese
16
Brewer-Clifton Pinot Noir 17

NOSH BOARD

assortment of artisan cheeses,
house cured meats, house made
pickles, house made crackers and
bread, Malpais Stout beer mustard
25
Cleto Chiarli Lambrusco 12

Chef recommends a drizzle of
21-year aged New Mexico Monticello
Balsamico on your nosh board

13



mains

ALASKAN HALIBUT*

blistered tomatoes and peppers, earth-baked
sweet corn, gold-bar squash puree with epazote
38
Fatalone "Teres" 13

CREAM MARINATED CHICKEN

sweet peppers, carrot spätzle, crispy skin
30
Domaine Costal Chablis 15

LAVENDER LAMB*

wood-roasted eggplant, sautéed greens,
blistered grapes
38
Chateau Musar "Hochar Pere et Fils" 17

12 oz NM BEEF RIBEYE RANCHERO*

Smokey blue cheese, green chile,
roasted vegetables, bourbon-mustard sauce
45
L'Ecole #41 Cabernet Sauvignon 15

GRILLED PORK MOLE ROJO

potatoes, vegetable tamale
33
Casa Magoni Sangiovese/Cabernet Sauvignon 16

LOCAL GRAINS & VEGETABLES

tomato coulis, marble potatoes, amaranth
25
J.L. Chave Selections "Circa" Saint-Joseph Blanc 14

GARGANELLI

rosemary-braised lamb, fresh beans,
Mavis' goat cheese, pickled blackberry
28
Luna Rossa "Nini" 15

POTATO GNOCCHI

green chile pork sausage, leeks, lemon,
cardoon cream
27
Venica & Venica "Jesera" Pinot Grigio 15

TOMATO-LEAF FETTUCCHINE

fresh tomato, garlic and chile flake,
Heart of the Desert pistachios, bread crumbs
27
Fatlone "Teres" 13

TOASTED BLUE CORN CAVATELLI

vegetable ragout, local beans,
red chile push arounds
24
Rosé of the Day MP

with

HOUSE-MADE
ASSORTED BREAD

red chile manteca
5

BEETS

green chile, Mavis' goat cheese,
quail eggs
10

SIDE OF LOCAL TOMATOES

Monticello balsamico condimento,
sel gris, blackberries
12

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, Polk's Folly Farm, Otter Farm, Toad Road Farm, Chispas 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.

Campo adds a 20% service charge to every check. This 20% is a restaurant community charge returned to all restaurant hourly employees and support staff. Any additional gratuity is at your discretion and goes directly to your service team.