

*beginnings*

SEAFOOD CHOWDER  
sweet corn, crispy potato,  
green chile  
10

SCALLOP AGUACHILE  
cucumber, cilantro, lime  
18

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

TOMATOES & CHEVRE  
pickled blackberry, sunflower seeds  
12

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



# 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,  
Smokey Blue cheese  
43

GRILLED NM PORK LOIN  
cabbage, bacon, potatoes, hot sauce butter  
33

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

LAMB PIBIL PAPPARDELLE  
apricot, mint  
27

TOMATO LEAF TRIANGOLI  
eggplant, mushroom, NM piñon  
25

LAMB BACON CARBONARA  
tagliatelle, Vella Dry Jack, quail egg, pepper  
23

*with*

HOUSE-MADE  
ASSORTED BREAD  
red chile manteca  
5

GRILLED SUMMER SQUASH  
green chile, queso blanco  
8

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,  
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.