

*beginnings*

ONION SOUP  
Holy Cow fondue,  
NM Beef, crouton  
12

CEVICHE\*  
seasonal fish, pickled green chile  
16

BEETS  
prickly pear, candied pistachio,  
onion, Vella Dry Jack  
11

CARDOON MEZZALUNA  
maitake, sunchoke, cream  
14

BLUE CORN HUSHPUPIES  
carne adovada, seasonal jam  
11

SMOKED TROUT TOSTADA  
avocado, cilantro, green chile  
15

HOUSE BRATWURST  
pretzel, beer mustard, sauerkraut  
14

ARTISANAL CHEESE PLATE  
Big Woods Blue  
Nerstrand, MN, sheep  
Bufarolo  
Brooklyn, NY, buffalo  
Detroit Street Brick  
Ann Arbor, MI, goat  
served with house-made  
accompaniments  
18

*Chef recommends a drizzle of  
21 year-aged New Mexico Monticello  
Balsamico on your cheese plate*  
12



# CAMPO

*mains*

CHAPA-SEARED BASS\*  
posole, ash-roasted onion, radish  
38

LAVENDER CHICKEN BREAST  
garlic, herbs, winter squash, greens  
27

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

12 oz ACHIOTE GRILLED RIBEYE\*  
aligot, chimayo-glazed vegetables,  
smoky compound butter  
43

GRILLED NM PORK CHOP\*  
cabbage, bacon, potatoes, hot sauce-butter  
33

MOLE AMARILLO  
wood-fired mushrooms, tepary beans,  
seasonal vegetables  
25

LAMB MERGUEZ AGNOLOTTI  
piñon, sumac yogurt, radish  
24

POTATO GNOCCHI  
green chile, celeriac, winter herbs  
21

SPAGHETTI CARBONARA  
quail egg, Vella Dry Jack, pepper  
22

*with*

HOUSE-MADE  
ASSORTED BREAD  
salted butter  
5

CROSTINI  
Quadrello di Bufala, escabeche  
12

ACHIOTE-CHARRED  
VEGETABLES  
6

CRISPY NEW POTATOES  
vinegar, chile, herb aioli  
6

---

*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.*



\*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.