

CAMPO

LA PRIMERA COMIDA DEL DÍA

LIGHT BITES

LP FRUTAS | 12

plum chamoy, Hoja Santa salt, seasonal fruit

BRISKET CARNITAS TACOS | 14

two tacos with cabbage slaw, queso blanco, salsa verde, house-made corn tortillas

SEASONAL FISH CEVICHE | 18

Rosales roasted red chile, cilantro, ginger, lime, mint

TRES HERMANAS SOPE | 16

bolita beans, summer squash, poached egg, salsa bruja, toasted seeds and peanuts

CARNE ADOVADA EMPANADAS | 14

Tucumcari cheddar and jack, red chile-quince sauce

FROM THE GARDEN

CHICKEN CONFIT & FIELD GREENS SALAD | 24

house bacon lardon, 9-minute egg, pickled onion, blue cheese, stone fruit-bacon vinaigrette, croutons

MOLLETE | 22

bolillo, bolita beans, huevos a la mexicana, queso blanco, radish, mixed greens

SIDES | 3

RED OR GREEN CHILE

BEANS

HOUSE-MADE TOAST

HOUSE-MADE WHITE SONORA WHEAT TORTILLA

. EGG WHITE SUBSTITUTION AVAILABLE ON ANY DISH
AND MENU OPTIONS CAN BE MODIFIED TO ACCOMMODATE
DIETARY RESTRICTIONS.

. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD,
OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

. MENU SUBJECT TO CHANGE DUE TO AVAILABILITY.

FROM THE BAKERY

YOGURT & HOUSE-MADE GRANOLA* | 10

PASTRY OF THE DAY | 6

fresh from our bakery

BREAD BOARD | 9

house-made assortment, whipped butter

CROISSANT | 6

whipped butter, house-made jam

COFFEE CAKE | 5

SEASONAL SORBET | 6

with a blue corn
lavender shortbread

SEASONAL ICE CREAM | 6

with a biscochito

PLUM UPSIDE-DOWN CAKE | 13

bluecorn cake, vanilla anglaise,
cardamom milk crumb

FROM THE FARM

GRILLED NATIVE

BEEF RIBEYE | 38

New Mexico harissa,
roasted golden beets,
grilled mushrooms, chimichurri



WARM GRAINS AND HOUSE-MADE

GRILLED SAUSAGE BOWL | 22

local vegetables, grains from the
Southwest Grain Collaborative, herbs,
honey mustard sauce

GRILLED SEASONAL FISH | 34

chilled spaetzle, lemon-chile dressing,
pickled onion, seasonal vegetables

BLUE CORN WHITE SONORA WHEAT PANCAKES | 17

organic maple syrup, meringue, seasonal
fruit compôte, choice of meat

FROM THE COOP

EGG WHITE OMELETTE | 19

farm greens, mushrooms, alliums,
goat cheese, red chile, toast

CHORIZO QUESADILLA | 22

house-made tortilla, scrambled eggs,
house chorizo, Tucumcari jack and
cheddar, salsa, cabbage slaw

EGGS BENEDICT | 22

house-made English muffin, poached eggs,
seasonal vegetables, house ham, crispy
potatoes with Herbs de Poblanos*

CHILAQUILES | 20

corn tortillas sautéed with onions
and red chile, Tucumcari cheddar and
jack, crispy potatoes with Herbs de
Poblanos*, lime crema, eggs any style,
choice of meat or beans