

beginnings

GREEN CHILE CHICKEN POSOLE

Rosales green chile, hominy,
onion and dried oregano

11

Campo Margarita 6 | 12*

SWEET POTATO PIEROGI Holey Cow Swiss, house kimchi and charred allium sour cream

16

Passionate Wines

"Via Revolucionara" Torrontes 8 | 15*

SIMPLE GREENS SALAD herbs and blended vinaigrette

9

Sohm & Kracher Grüner Veltliner 7 | 13*

SPICY KALE SALAD

creamy red chile dressing,
house croutons, fresh radish,
Vella Dry Jack and pecorino cheeses

14

Henri Badoux

"Aigle les Murailles" 8 | 15*

NOSH BOARD

assortment of artisan cheeses,
house-cured meats, house-made
pickles, house-made crackers and
bread, Malpais Stout beer mustard

25

Cleto Chiarli "Centenario"

Lambrusco 6 | 12*

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

13



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.

*Wine pairings are listed with 3 oz and 6 oz pricing. Beer pairings are listed with 8 oz and 16 oz pricing.

**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.



mains

DAY BOAT SCALLOPS

pistachio dukkah, celeriac, apple, black garlic
and pickled pomegranate

38

Roland Lavantereaux Chablis 9 | 17*

GRILLED CHICKEN KALE SALAD

grilled chicken breast, creamy red chile dressing
house croutons, fresh radish, Vella Dry Jack
and pecorino cheeses

28

Henri Badoux "Aigle les Murailles" 8 | 15*

BRAISED NM LAMB

blue corn polenta, cardamom carrots,
preserved blood orange and mint

38

Stolpman Syrah 9 | 17*

NATIVE BEEF RIBEYE

wood-fired cauliflower and mushrooms,
toasted piñon and chile flake, smokey beef sauce

45

Kiona Cabernet Sauvignon 8 | 15*

CARROT CAVATELLI

lemon-chicken sausage, poblano cream,
charred carrots and chicken-skin bread crumbs

28

Venica "Jesera" Pinot Grigio 6 | 12*

SPAGHETTI CARBONARA

lamb bacon, quail egg, Vella Dry Jack
and pecorino cheeses, pepper

26

Domaine Vetricchie Corse Rosé 6 | 12*

TAGLIATELLE BOLOGNESE

NM pork and beef ragu, Vella Dry Jack
and pecorino cheeses

26

Luna Rossa "Nini" 8 | 15*

MOLE AMARILLO

grilled winter squash, local grains and beans,
mushrooms, green chile, chicos
and Mavis' goat cheese

26

Greywacke Sauvignon Blanc 7 | 14*

with

HOUSE-MADE ASSORTED BREAD red chile manteca

5

BEETS

green chile, Mavis' goat cheese
and quail eggs

10

HOUSE-MADE PICKLE JAR

5

desserts

CHOCOLATE BROWNIE

caramel popcorn, chocolate cream
and Chimayó chantilly

10

Fonesca 20 Year Tawny Port 12

APPLE SORBET

herb pecan streusel, candied red chile
and Chimayó caramel

9

Domaine des Baumard

Quarts de Chaume 18

LEMON MERINGUE

lemon cream, meringue
and graham cracker crust

10

Iniskillin Riesling Icewine 18

OLIVE OIL CAKE

yogurt mousse, orange segments
and croquante

10

Chateau Romieu Sauternes 12



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.

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.