

### *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\*

#### GREEN CHILE BACON CHEESEBURGER

Tucumcari cheddar, Rosales green chile,  
bacon, horseradish mayo, on a milk bun  
with chips or salad

18

*Baron de Ley Reserva* 8 | 15\*

#### 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

26

*Venica "Jesera" Pinot Grigio* 6 | 12\*

#### SPAGHETTI CARBONARA

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

24

*Domaine Vetricchie Corse Rosé* 6 | 12\*

#### TAGLIATELLE BOLOGNESE

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

24

*Luna Rossa "Nimi"* 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.*