

CAMPO

LA PRIMERA COMIDA DEL DÍA

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

COFFEE CAKE | 5

CROISSANT | 6

with whipped butter, house-made jam

LIGHT BITES

BEET HUMMUS | 12

grilled sourdough crostini, fresh seasonal vegetables, sesame seeds, pistachios, preserved citrus

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

CARNE ADOVADA EMPENADAS | 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, sour plum-bacon vinaigrette, croutons

BARBACOA VEGETABLE TORTA | 20

green chickpea, barbacoa-spiced seasonal vegetables, queso blanco, pickled vegetables, chips

. MENU SUBJECT TO CHANGE DUE TO AVAILABILITY.

SIDES | 3

RED OR GREEN CHILE

BEANS

HOUSE-MADE TOAST

HOUSE-MADE WHITE SONORA

WHEAT TORTILLA

FROM THE COOP

EGG WHITE OMELETTE | 19

farm greens, grilled squash, onions, 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 sauteed with onion, red chile and Tucumcari jack and cheddar, crispy potatoes with Herbs de Poblanos*, eggs any style, choice of meat or beans

FROM THE FARM

GRILLED NATIVE

BEEF RIBEYE | 38

New Mexico harissa, preserved eggplant and roasted squash, chimichurri

WARM GRAINS AND HOUSE-MADE

GRILLED SAUSAGE BOWL | 22

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

BLUE CORN WHITE SONORA

WHEAT PANCAKES | 17

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

. 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.

SWEETS

SEASONAL SORBET | 6

with a blue corn lavender shortbread

SEASONAL ICE CREAM | 6

with a biscochito

QUINCE TART | 13

cardamom quince butter, sesame brittle, mesquite ice cream

REFRESHMENTS

- BITTER SWEETIE | 6**
ginger, lemon, honey, tonic
- LAVENDER SPRITZ | 6**
grapefruit, lavender, soda
- SIGNATURE LP**
LAVENDER LEMONADE* | 6
- LAVENDER-PEACH ICED TEA* | 6**
- LAVENDER-PEACH**
"ARNOLD PALMER" | 6
- STARGAZER COTA KOMBUCHA | 8**
- FRESH ORANGE JUICE | 6**
- APPLE JUICE | 4**
- ORGANIC MILK 3 | 6**

PERKS

ALMOND OR OAT MILK AVAILABLE.

- HOT OR ICED COFFEE | 5**
- LP LAVENDER LATTE | 8**
- CHAI OR MOCHA | 7**
- ESPRESSO OR AMERICANO | 5**
- CAPPUCCINO OR CORTADO | 6**
- MATCHA | 6**
- LATTE | 7**
- LATTE - TEA, HONEY OR VANILLA | 7**
- ICED TEA | 6**
- HOT TEA | 6**

ZERO-PROOF

- SIMM'S CUP | 14**
Stargazer kombucha, aperitif blend, Monticello balsamic, lemon, honey
- MORNING REMEDY | 14**
sage and rosemary-infused Pentire Adrift zero alcohol spirit, citrus bitters, Fever Tree Mediterranean tonic

. A 25% AUTOMATIC SERVICE CHARGE WILL BE ADDED FOR PARTIES OF FIVE OR MORE.

. STARRED ITEMS CAN BE PURCHASED FROM OUR FARM SHOP.



RIO GRANDE VALLEY CUISINE



OUR RIO GRANDE VALLEY CUISINE IS ROOTED IN SEASONAL ORGANIC INGREDIENTS FROM OUR OWN FARM AS WELL AS PROVISIONS SOURCED FROM LONGSTANDING RELATIONSHIPS WITH LOCAL FARMERS AND HERDSMEN. SEASONAL INGREDIENTS, TRADITIONAL PRESERVATION TECHNIQUES AND USING LIVE FIRE COOKING HAVE BEEN A WAY OF LIFE IN THE HIGH DESERTS AND RIVER VALLEYS OF NEW MEXICO FOR CENTURIES. INFORMED BY OUR HERITAGE AND THE DAILY HARVEST, EACH DISH ON THE MENU EVOLVES WITH THE SEASON AND CELEBRATES THE FOODS INDIGENOUS TO THIS REGION.



PARTNERS

WE PROUDLY PARTNER WITH THESE FINE LOCAL FARMERS AND PURVEYORS

- Farmshark ♦ Cutbow Coffee ♦ North Valley Organics ♦ Shepherd's Lamb ♦ Fink Inc. RCJ Orchards ♦ Tea.o.graphy ♦ Vida Verde Farm ♦ Native American Beef ♦ Mavis' Goat Cheese ♦ Silver Leaf Farms ♦ St. Francis Farm ♦ Farms of Song ♦ Red Doc Farms ♦ Tucumcari Dairy ♦ Trilogy Beef Community ♦ Southwest Grain Collaborative ♦ Loose Leaf Farm ♦ Rosales Produce ♦ Owl Peak Farm ♦ Old Monticello Organic Farms ♦ New Mexico Fungi ♦ Monte Vista Farm ♦ Micro Feast ♦ Roots Farms ♦ Regeneration Farm

COCKTAILS

AMARILLO FINO (SEASONAL) | 16
LP Western Dry Gin*, turmeric, hoja santa, mint tisane, Fino sherry, dry vermouth, americano

LAVENDER '99 | 18
Lavender Gin*, Crème de Violette, LP Lavender Simple Syrup*, lemon, sparkling wine

YUCATAN-LINES | 18
mint-infused Lavender Gin, grapefruit, Aperol, D'Aristi Xtabentún, Cuarenta y Tres, LP Lavender-Lemon Bitters

CAMPO MARGARITA | 16
Tepozan Blanco Tequila, orange liqueur, LP Lavender Simple Syrup*, lime, lemon, LP Lavender Cocktail Rimming Salt*

BLOODY MARY | 16
house bloody mix with Rolling Still red & green chile vodkas, LP Hot Sauce*, LP Spicy and Lime Cocktail Rimming Salts*

ESPRESSO MARTINI | 16
order it dry and black OR sweet and creamy (with Bailey's)

LP CHAMPAGNE COCKTAIL | 14
with LP Lavender Simple Syrup*

MIMOSA OR BELLINI | 14

MIMOSA KIT | 60
Serves 4-6. Includes a bottle of Gruet Blanc de Noir and sides of grapefruit and orange juices.

WARM COCKTAILS

AN APPLE A DAY | 16
spiced Santa Fe Spirits apple brandy, cider, rum, amaro, sherry, walnut

SAILOR'S STEIN | 16
Campo single barrel-select Woodford rye, Diplomático Mantuano rum, chamomile tea, lemon, honey



EXECUTIVE CHEF
Chris Bethoney
EXECUTIVE SOUS CHEF
Kennedi Martinez
AM SOUS CHEF
Jubilee James