

CAMPO

LA PRIMERA COMIDA DEL DÍA

LIGHT BITES

GRILLED ASPARAGUS | 12
with Béarnaise sauce

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 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, sour plum-bacon vinaigrette, croutons

BARBACOA VEGETABLE TORTA | 20
green chickpea, barbacoa-spiced seasonal vegetables, queso blanco, pickled vegetables, chips

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

FROM THE FARM

GRILLED NATIVE BEEF RIBEYE | 38
New Mexico harissa, preserved eggplant, grilled mushrooms, chimichurri



WARM GRAINS AND HOUSE-MADE GRILLED SAUSAGE BOWL | 22
local vegetables, grains from the Southwest Grain Collaborative, herbs, honey mustard sauce

SEARED FISH | 34
chilled dill spaetzle, chile oil dressing, pickled onions and chiles

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



COFFEE CAKE | 5

SEASONAL SORBET | 6
with a blue corn lavender shortbread

SEASONAL ICE CREAM | 6
with a biscochito

HIBISCUS TRES LECHES | 12
chantilly, white chocolate feuilletine, spiced candied pepitas

REFRESHMENTS

LIME POTION N°.9 | 9

lime, cranberry, cardamom, ginger soda

LAVENDER SPRITZ | 6

grapefruit, lavender, soda

SIGNATURE LP

LAVENDER LEMONADE* | 6

LAVENDER-PEACH ICED TEA* | 6

LAVENDER-PEACH

"ARNOLD PALMER" | 6

STARGAZER COTA KOMBUCHA | 9

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 ♦
 Farm 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

COCKTAIL OF THE SEASON

STRAWBERRY FIELDS GIMLET | 16

hawthorn-infused LP Western Dry Gin, strawberry amaro, LP barrel-aged aperitivo, lime, LP Lavender Syrup*

LAVENDER '99 | 18

Lavender Gin*, Crème de Violette, LP Lavender 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)

CHÉRIE '86 | 14

Gruet "La Chérie" Honey Lavender Spritz, elderberry and grape-infused LP Lavender Gin, lemon, Maleza bitters

MIMOSA OR BELLINI | 14

MIMOSA KIT | 60

Serves 4-6. Includes a bottle of Gruet Blanc de Blancs and sides of grapefruit and orange juices.



EXECUTIVE CHEF

Chris Bethoney

EXECUTIVE SOUS CHEF

Kennedi Martinez