

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

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

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

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 ♦ Cornelio Candelaria Organics ♦ Vida Green Acre Farms ♦ Native American Beef ♦ Mavis' Goat Cheese ♦ Silver Leaf Farms ♦ Central Milling ♦ St.Francis Farm ♦ Farm of Song ♦ Yappy Dog Farm ♦ Red Doc Farms ♦ Southwest Grain Collaborative ♦ Mountain Mama ♦ Tucumcari Dairy ♦ Trilogy Beef Community ♦ Lotus Farms ♦ Loose Leaf Farm ♦ Rosales Produce ♦ Owl Peak Farm ♦ Old Monticello Organic Farms ♦ New Mexico Fungi ♦ Monte Vista Farm ♦ Micro Feast ♦ Roots Farm ♦ Brown's Micro Creamery ♦ Mountain View Poultry ♦

COCKTAILS

COCKTAIL OF THE SEASON
INNER CIRCLE | 16
LP Western Dry Gin*, rum, mint, peach, pineau, fino, dill, lemon, LP Rose Cocktail Rimming Sugar*

- LAVENDER '99 | 18**
LP 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 Irish cream)

CHÉRIE '86 | 14
Gruet "La Chérie" Honey Lavender Spritz, elderberry and grape-infused LP Lavender Gin, lemon, Maleza bitters

MIMOSA | 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