

*beginnings*

CHARRED CARROT SOUP  
WITH MINT  
10

LP ESCABECHE  
OF THE SEASON  
seasonal fish with  
marinated spicy vegetables  
16

CAMPO BEETS  
Old Windmill Dairy goat cheese,  
sprouted almonds, green chile  
12

FARM SALAD  
lemon vinaigrette, pistachio,  
pickled onion, Vella dry jack  
9

TOASTED BLUE CORN  
HUSHPUPPIES  
carne adovada, seasonal jam  
11

CHORIZO &  
TEPARY BEAN HASH  
3-minute quail eggs, onions,  
LP hot sauce, bread crumbs  
13

DUCK RILLETTES  
house-made sourdough,  
grainy mustard, pickles,  
fresh seasonal vegetables,  
red chile manteca  
13

SMOKED TROUT  
bone marrow toast, horseradish,  
pickled turnip  
15

ARTISANAL CHEESE PLATE  
Shakerag with fennel marmalade  
& seeded shortbread,  
Estero Gold with balsamic  
mushrooms & lavash,  
Bermuda Triangle with  
green chile jam & butter cracker  
16

*Chef recommends a drizzle of  
20 year-aged New Mexico Monticello  
Balsamico on your cheese plate*  
12



# CAMPO

*mains*

STUFFED CHICKEN BREAST  
lavender, garlic, herbs, potato coulis, greens,  
seasonal pickled vegetables  
27

12 OZ ACHIOTE GRILLED RIBEYE  
aligot, glazed carrots, smoky compound butter  
43

GRILLED CIDER-BRINED PORK CHOP  
stinging nettle spätzle, lardon, spring beans,  
chimichurri sauce and sunny-side up farm egg  
32

MOLE NEGRO  
braised lamb, mixed toasted grains, sautéed greens  
36

MOLE AMARILLO  
roasted seasonal vegetables  
24

STUFFED TROUT  
chapa-seared, spinach, charred lemon,  
white tepary beans, asparagus,  
sesame, green garlic  
34

FETTUCCHINI  
stinging nettle pesto, smoked pecan,  
Vella dry jack  
20

LAMB AGNOLOTTI  
piñon, sumac yogurt, radish  
24

POTATO GNOCCHI  
mushrooms, green chile, alliums,  
Pecorino and Vella dry jack  
19

*with*

HOUSE-MADE  
ASSORTED BREAD  
salted butter  
5

STEWED GREENS  
onion, house bacon  
5

CRISPY ARTICHOKE  
toasted Chimayó chile, aioli  
6

SEASONAL CHARRED  
VEGETABLES  
6

CRACKED NEW POTATOES  
herbs, vinegar, sea salt  
5

*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.*

*Some fine local farmers and  
products we feature:  
Amyo Farms, Sol Harvest,  
Shepherd's Lamb,  
Toad Road Farm,  
Old Monticello Organic Farms,  
Villa Myriam Coffee,  
Cornelio Candelaria Organics,  
Silver Leaf Farms,  
Laura Anazco,  
Growing Opportunities,  
Kyzer Farms, Tucumcari Dairy,  
Old Windmill Dairy,  
Rosales Produce,  
and Arca Organics.*

