

Cold Beverages

in an effort to conserve, tap water will be served upon request

Tea & Water

Iced Black Tea	2.50
San Pellegrino or Acqua Panna	5

Soft Drinks

Root Beer Vanilla Cream Ginger Ale	
Bottled Mexican Coke	2.50

Dinner

Hot Beverages

Coffee

Aroma organic regular & decaf	2.50
Espresso	3
Latte, Cappuccino, Mocha	4

Hot Tea

New Mexico Tea Co.	
Earl Grey Peach Apricot Black	
Jasmine Pearls Hibiscus-Mint	3

What's local this spring...

Spring is now upon us! Farmer Ric has 8,000 seedlings in the ground! Our greenhouse is still keeping leafy crops protected from wind and the occasional cold spell. (Remember when it snowed last year in April?!)

Here at Sol Harvest we now have spinach, kale, rainbow chard, corn mache, arugula, mustard greens, wild rocket, herbs & edible flowers, and carrots. From Agricultura we have spinach, salad greens, and turnips, asparagus, and radishes. ARCA—herbs & sauté greens, and asparagus. From up north we have potatoes, carrots & baby beets. From Deming we have hot-house tomatoes. We also have sunflower, daikon, and pea sprouts from Sungreen Farms in Santa Fe.

As usual we have grass-fed beef from Four Daughters Ranch; lamb from Talus Wind Ranch, pork from Kyzer in Belen; ground corn (polenta & atolé) from Santa Ana Pueblo; green & red chile from Lemitar; eggs from St. Francis Farm; cheese from Tucumcari & Estancia (Old Windmill); Heidi's Organic Raspberry Jam from Corrales; pecans from Mesilla; and honey from all over New Mexico. Featuring brunch bread from Sage Bakehouse. And our house-made baguette is made with flour from Sangre de Cristo.

See the community link on our website for more information about partnering farms.



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley

Small Plates

Soup of the day

7 bowl / 5 cup

Baby Root & Dirt Salad

mushroom | forbidden rice
roasted garlic vinaigrette | greens glass
8

Spring Herb Salad

sweet greens | farm egg | blossoms
white balsamic mustard vinaigrette
9

Rustic Quinoa Salad

roasted root vegetables | mixed local greens
panko-encrusted goat cheese | 12-year aged balsamic
12

Farmers' Salad

spring vegetables | mixed greens | pecan vinaigrette
8 full / 6 half

add grilled chicken 4 | add steak 6

Roasted Bone Marrow

capers | parsley | red onion | toast | sea salt
14

Cheese Trio

14

Mussels

tucumcari feta | green chile | carrots | red onion
14

Braised Local Pork Belly

apples | butterscotch miso
11

Stout-Battered Asparagus

potato | orange sesame aioli | oyster mushrooms
9

Mushroom & Kale Empanadas

roasted green chile | tucumcari sharp cheddar
8

Farm Fries

mixed local potatoes | smoked paprika aioli
6

Entrees

Rack of Lamb*

spring peas | basmati rice | tomato
yogurt | olives | cumin
36

Halibut Cheeks

asparagus | radish
saffron | mustard seed
28

Cocoa Dusted Duck Breast*

potato pavé | spinach arugula
red chile gastrique | pistachios
25

Beef Tenderloin *

6 oz local beef | shoestring potatoes | onions
red chile hollandaise | sautéed field greens
31

Vegetable Tian Stuffed Crêpe

roasted garlic coulis | soft ripened cheese
18

Chicken Ballotine

mushroom | herbs | spinach | quinoa | pecans
23

House-made Noodle

chef's daily creation
mp

Our food is made with thought, love and care.

Substitutions are respectfully discouraged.

**eating raw or undercooked meat & seafood can be risky*