

Salads

Soup of the Day

6

Farmers' Salad

field vegetables | greens
charred onion vinaigrette
half 6 | full 9

Kale & Apple Salad

toasted pecans | tucumcari feta
chispas shallot
pomegranate vinaigrette
9

4th Street Wedge

house blue cheese cream | cherry tomato
chive | bacon | carrot | brioche
11

Rustic Quinoa Salad

roasted vegetables | greens
goat cheese | tahini | miso
half 8 | full 12

Small Plates

Artisan Cheese Trio

toasted nuts | local fruit
seeded crostini
15

Seasonal Flatbread

12

Garlic-Ginger Pork Belly

cilantro | anise | jalapeño | micro greens
13

Farm Fries

russet potatoes | housemade aioli
6

Entrees

Autumn Vegetables

roasted green chile | peppers
carrot | turnip | estancia polenta
tucumcari cheddar | piñon basil pesto
oyster mushroom | farm greens
18

Fettuccine Alfredo

cream | chives | lemon | garlic
oyster mushroom | farm greens
25
add shrimp 12

Pan-Seared Rainbow Trout

chard | radish | poblano crema
lemon | sprouts | pepitas
26

Country Fried Quail

whipped russet potatoes | carrots
braised greens | kyzer farm sausage
26

Bone-in Pork Chop

roasted green chile polenta cake | braised cabbage
roasted cauliflower | apple ginger chutney
28

NM Filet of Beef

7 oz.

whipped russet potatoes | smoked beet
seasonal vegetables | cabernet bordelaise
36

add truffle butter 4

New York Strip

12 oz.

hand cut fried farm potatoes | bok choy
chimichurri | bleu cream
38

add egg 3

*Our food is made with thought, love and care.
Substitutions are respectfully discouraged.*

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*