

## S w e e t

### Pastries

pumpkin almond coffe cake  
blackberry muffin  
cornmeal rosemary scone with candied grapefruit  
4 single | 11 trio

### Toast for the Table

house three seed loaf  
butter | raspberry jam  
6

### Atolé

a traditional new mexican toasted blue corn cereal  
cinnamon | brown butter | steamed milk  
fresh fruit | sugar  
7

## S o u p & S a l a d s

### Soup of the day

6

### Winter Greens

pickled beet | marcona almond | herbed chevre  
shallot coriander vinaigrette  
9

### Farmers Salad

field vegetables | greens  
charred onion vinaigrette  
half 6 | full 9  
*add chicken 5*

### 4Th Street Wedge

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

## S i d e s

local farm eggs 3  
breakfast potatoes or pinto beans 4  
bacon, sausage or ham 5  
farm fries 6  
spring veggies or fruit 6  
beef tenderloin 8

## S a v o r y

### Two Breakfast Tacos

carne adovada | mashed potatoes | farm eggs  
pico de gallo | flour & corn tortilla  
11  
*add a taco 4*

### Breakfast Biscuit Sandwich

farm eggs | bacon | tucumcari cheddar  
farm fries or salad  
12

### Autumn Scramble

farm eggs or tofu | autumn vegetables  
sol harvest potatoes  
12

### Enchiladas & Eggs

pinto beans | potatoes | red or green chile  
tucumcari cheddar | corn tortilla | farm eggs  
13  
*add hamburger patty\* 6*

### Biscuits & Gravy

house made biscuit | sausage gravy  
two eggs any style  
14

### Eggs Benedict

farm eggs | wilted greens  
house-made toast  
*your choice of sausage, bacon or ham*  
15

### Farm & Table Tortilla Burger \*

farm & table beef | tucumcari cheddar  
red or green | farm fries | beans  
14

*add chile con carne 5*  
*add green or red chile 2*  
*add egg 3*  
*add hollandaise 2*

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

## Cold Beverages

### Tea & Water

Iced Organic Black Tea	\$3
San Pellegrino   Aqua Panna	\$5

### Soft Drinks

Root Beer   Ginger Ale	
Bottled Mexican Coke	\$3

### Juice

Orange   Local Apple	\$4
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### Mimosa

Mont Marcal Cava	\$10   \$44
Gruet Blanc de Noir	\$12   \$50
Adami Proseco (half bottle only)	\$25

## Hot Beverages

Aroma Organic Coffee	\$3
Espresso   Americano	\$4
Latte   Cappuccino   Mocha	\$5
Hot Chocolate	\$3

### Hot Tea—New Mexico Tea Co.

English Breakfast   Peach Apricot Black	
Jasmine Pearl   Hibiscus-Mint	\$3 each
Lavender Lemongrass	

### *What's local now...*

*As always, our menu is over 80% local featuring seasonal food from our onsite farm and over 40 other nearby farmers, ranchers, and food artisans.*

From our resident farm Sol Harvest we are receiving an abundance of radishes, sun-chokes, sorrel greens, red tropea onion, micro greens, turnips, chard, kale, and green tomatoes. Thanks, Farmer Ric!

We are proud to be serving a variety of heirloom and cherry tomatoes from Tomato Culture LLC; butter-leaf and head lettuces as well as cucumber and zucchini from Silver Leaf Farms; potatoes, golden ghost peppers, garlic and shallots from Chispas Farm; green watermelon radishes from Vida Verde Farm; carrots, beets, melon and berries from Agri-Cultura Network; oyster mushrooms from For the Love of Mushrooms, eggplant and fall squash from Red Tractor Farm; Ground Lamb from Black Sheep Farm; green beans, tomatoes, onions and sweet potatoes from CE Laird and a very special locally grown ginger from our good friend David Rubin and so much more from small farms all over the city!

We're still butchering our own farm-raised beef, which we incorporate into our menu utilizing the whole cow. We have sourced ingredients locally including pork from Kyzer Farms, ground corn from Santa Ana Pueblo, green & red chile from Lemitar, Heidi's Organic Raspberry Jam from Corrales, Mesilla Valley pecans, cheese from Tucumcari and Old Windmill Dairy in Estancia, oyster mushrooms from Love of Mushrooms in Albuquerque, and honey from across New Mexico. Enjoy!

**Executive Chef:** Carrie Eagle

## Brunch



**FARM & TABLE**  
enjoy seasonally inspired cuisine in the north valley