

Cold Beverages

Tea & Water

Iced Black Tea	2.50
San Pellegrino Acqua Panna	5.00

Soft Drinks

Root Beer Ginger Ale	
Bottled Mexican Coke	2.50

Hot Beverages

Coffee

Aroma Organic Regular & Decaf	3.50
Espresso Americano	4.00
Latte Cappuccino Mocha	5.00

Hot Tea

New Mexico Tea Co.

Peppermint Peach Apricot Black	
Jasmine Pearls Hibiscus-Mint	
Lavender Lemongrass	3.00

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, and kale. Thanks, Farmer Ric!

We are proud to be serving a variety of heirloom 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

upon request we will split checks for parties fewer than eight

Dinner



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley

Small Plates

Grilled Artichoke Hearts

house ciabatta | garlic | lemon
old windmill dairy goat cheese
12

Garlic-Ginger Pork Belly

cilantro | anise | jalapeño | micro greens
13

Artisan Cheese Trio

toasted nuts | preserves
seeded bread
15

Farm Fries

russet potatoes | housemade aioli
6

Salads

Soup of the Day

6

Farmers' Salad

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

Beet and Greens

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

4th Street Wedge

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

Rustic Quinoa Salad

roasted vegetables | greens
goat cheese | chimichurri vinaigrette
half 8 | full 12

Entrées

Pan-Seared Rainbow Trout

greens | radish | grilled lemon
sprouts | poblano crema | pepitas
26

Ribeye

roasted cauliflower | whipped russets
smoked beet puree | cabernet bordelaise
44
add bleu cheese compound butter 3
add truffle butter 4

Winter Vegetables

tempura sweet potato | oyster mushroom | turnip
carrot | basmati rice | sriracha | teriyaki
18

Agnolotti

butternut squash | mascarpone | pecan
oyster mushroom | fennel | winter greens
28

Country Fried Quail

whipped russet potatoes | carrots
braised greens | green chile sausage gravy
26

Bone-in Pork Chop

green chile polenta cake | cabbage
sunchoke puree | chipotle barbeque sauce
28

NM Filet of Beef

roasted estancia fingerlings | seasonal vegetables
red chile demi glace
36
add bleu cheese compound butter 3
add truffle butter 4

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