

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 Ginger Ale	
Bottled Mexican Coke	2.50

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 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.

It's springtime! Farmer Ric and his crew are getting ready for the warm weather to come: seedlings are going into the ground, onions and potatoes are being planted for summer, and springtime crops like green garlic, snap peas, and asparagus are already being harvested!

Thanks to Van Riper Farm here in Albuquerque, we've got the first asparagus of the season! Asparagus is only in season for a few months out of the year, so it's always a special treat.

We've also got green garlic, fennel, farm greens, cabbage, and sunchokes all from Sol Harvest Farm! We have edible flowers from Entropy Farm, and greenhouse heirloom tomatoes from Jemez Valley Live.

We're still butchering our own farm-raised beef, which we incorporate into the menu using whole-animal utilization. We also have pork from Kyzer Farms, ground corn from Santa Ana Pueblo, green & red chile from Lemitar, cheese from Tucumcari and Old Windmill Dairy in Estancia, Heidi's Organic Raspberry Jam from Corrales, Mesilla pecans, and honey from across New Mexico. Enjoy!

Dinner



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley

Small Plates

Soup of the day

5 cup/ 7 bowl

Rustic Quinoa Salad

roasted vegetables | greens
goat cheese | aged balsamic

12

Farmers' Salad

field vegetables | sweet lettuce
house vinaigrette | pecan

5 half / 9 full

Spinach Salad

sunchoke | sweet potato | polenta
lemon | yogurt | mascarpone
goat cheese | marjoram

12

Seasonal Flatbread

12

Pork Belly

caramel | miso | apple | cilantro

11

Cheese Trio

14

Mushroom & Kale Empanadas

roasted green chile | tucumcari cheddar

8

Farm Fries

russet potatoes | house dipping sauce

6

Entrees

Farm & Table Steak*

12 oz.

potato | mustard greens | carrot
black garlic | beet | horseradish

42

add bleu cheese \$4 / foie gras butter \$5

Lamb Rack

risotto | spring garlic | asparagus | tomato
radish | apple mustard

28 | 38

Duck Confit

cocoa butter | polenta | asiago
green chile | farm greens

24

Catch of the Day*

MP

Chicken Duo

fingerling potato | sweet potato | kale
green chile | mustard seed | greens

22

Spring Vegetables

quinoa | salsify | sweet potato
cauliflower | radish | kumquat

18

Ravioli

spinach | chard | ricotta | mascarpone
sunchoke | pecan

24

*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*