

Cold Beverages

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

Tea & Water

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|-------------------------------|------|
| Iced Black Tea | 2.50 |
| San Pellegrino or Acqua Panna | 5 |

Soft Drinks

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| Root Beer Vanilla Cream 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 |

Dinner

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.

Summer is here—and lots of new things are growing and being harvested! We have recently butchered our own farm-raised, grass-fed beef! Chef Sinclair is now incorporating whole-animal utilization into the menu!

Out on the farm, resident farmer Ric Murphy (Sol Harvest Farm) recently expanded his growing capacity with another hoop house! You are welcome to take a walk on the farm to see what we are growing. You'll see kale, chard, leeks, salad greens, mustard greens, herbs, and more.

New from Peculiar Farms is Kale! From Agricultura we have spinach, salad greens, and turnips, and radishes. ARCA—kale, bok choy and more kale! From up north we have potatoes and carrots. From Alcalde we have hydroponic tomatoes. We also have sunflower, daikon, and pea sprouts from Sungreen Farms in Santa Fe.

In addition to our own farm-raised beef we are now serving beef from Sweet Grass Cooperative. We also have lamb from Talus Wind Ranch, pork from Kyzer, ground corn from Santa Ana Pueblo, green & red chile from Lemitar, cheese from Tucumcari, Heidi's Organic Raspberry Jam from Corrales, Mesilla pecans; and honey from across New Mexico.
Enjoy!

Executive Chef: Sean Sinclair



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 | mixed greens

panko-encrusted goat cheese | 12-year aged balsamic

12

Farmers' Salad

field vegetables | sweet lettuce

house vinaigrette | pecan

5 half / 9 full

Kale Salad

carrot | pecan | honey | mustard

red onion | bacon

12

Squash & Blossom

zucchini | squash blossom | feta | la cumbre ipa

basil | crème fraîche

14

Pork Belly

fig | onion

11

Duck Confit

field greens | farm egg

onion | mustard | balsamic

16

Cheese Trio

14

Mushroom & Kale Empanadas

roasted green chile | sharp cheddar

8

Farm Fries

russet potatoes | house dipping sauce

6

Entrees

Garlic-Encrusted Pork Tenderloin

potato | field greens | port wine demi

31

Lamb Loin

cherry tomatoes | fregula sarda | leek scapes

fennel | green tomato

32

Branzino & Spaetzle

kohlrabi | dill | purple beans | tomato

28

Chicken Duo

polenta | thyme | field greens | carrot | onion

25

Farm & Table Steak

6 oz beef

blue corn polenta | zucchini | tropea onion

balsamic | roasted garlic butter

MP

add foie butter \$6

add bleu cheese \$4

Vegetable Harvest

potato | leek | garlic | onion

fennel | nasturtium

18

House-made Pasta

chef's daily creation

24