

## Small Plates

### Farm Fries

russet potatoes | house dipping sauce  
6

### Seasonal Flatbread

12

### Garlic-Ginger Pork Belly

rock candy | anise | jicama | hot peppers  
13

### Artisan Cheese Trio

15

### Soup of the Day

5 cup | 6 bowl

### Farmers' Salad

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

### Poached Egg Frisée

arugula | pancetta crumble  
brioche | champagne vinaigrette  
13

### Chopped Salad

creamy bleu cheese | shallot | baby carrot  
jemez heirloom tomato | rosemary crouton  
8

### Rustic Quinoa Salad

roasted vegetables | greens  
goat cheese | aged balsamic  
half 8 | full 12

## Entrees

### Winter Vegetables

risotto | oyster mushroom  
carrot | sprouts | squash | pepper  
winter greens | basil oil  
18

### Chicken Pot Pie & Greens

carrot | celery | peas | sage | puff pastry  
salad greens | root vegetables  
onion vinaigrette  
18

### Spaghetti Bolognese

farm & table beef | pork | carrot  
onion | parsley | tomato | romano  
23

### Squash Ravioli

delicata | butternut | pumpkin | pecan  
mascarpone | winter greens | mushroom  
garlic | lemon  
26

### Pan-Seared Rainbow Trout

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

### Bone-in Pork Chop

cabbage | sunchoke | russet potato  
cheddar | chipotle | quince | sweet potato  
spinach | bleu cheese  
28

### Duck Breast

polenta | asiago | kale  
tart cherry | green chile | carrot  
30

### Farm & Table Steak\*

14 oz.  
potato | broccoli raab | beet  
black garlic  
42  
*add bleu cheese compound butter 4*

*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*

## Cold Beverages

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

### 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	3.00
Espresso   Americano	3.50
Latte   Cappuccino   Mocha	5.00

### Hot Tea

*New Mexico Tea Co.*

English Breakfast   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.*

We're in the middle of winter now – by far the leanest and most difficult time of the year to keep local food on our plates. But with the help of our wonderful year-round farms, we still keep the menu 80% local even during the wintertime.

Our resident farm, Sol Harvest, is making use of its 3,000-square foot greenhouse, and supplying us with leeks, rainbow chard, arugula, spinach, mustard greens and salad mix, as well as winter squash that Farmer Ric harvested in the fall. We are also starting to see a few pea shoots—the first sign spring is around the corner!

We're still getting hothouse heirloom tomatoes and lettuce from Jemez Valley Live; beets, cabbage and winter greens from Silver Leaf Farms out in Corrales; and oyster mushrooms from Love of Mushrooms in Albuquerque.

We're still butchering our own farm-raised beef, which we have incorporated 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, , and honey from across New Mexico. Enjoy!

**Executive Chef:** Carrie Eagle

## Dinner



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