

## 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   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.*

Spring is around the corner and there are lots of exciting things happening! 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 Murphey (Sol Harvest Farm) is expanding 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.

From Agricultura we have spinach, salad greens, and turnips, and radishes. ARCA—kale, bok-choy and 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 also 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

7 bowl / 5 cup

### Winter Squash & Greens

field greens | pecan | feta | honey

10

### Rustic Quinoa Salad

roasted winter vegetables | mixed greens

panko-encrusted goat cheese | 12-year aged balsamic

12

### Beet Salad with Yellowtail Snow

forbidden rice | mushroom | tarragon

lemon | olive oil

10

### Farmers' Salad

field vegetables | sweet lettuce

house mustard vinaigrette | pecan

9 full / 6 half

### Mussels

tucumcari feta | green chile | carrot | red onion

14

### Pork Belly

sultana | daikon sprouts | green chile

11

### Cheese Trio

14

### Mushroom & Kale Empanadas

roasted green chile | tucumcari sharp cheddar

8

### Farm Fries

mixed local potatoes | house dipping sauce

6

## Entrees

### Pork Tenderloin Duo

potato | mustard seed | sauté greens

31

### Variation of Lamb

french lentils | greek yogurt | clover sprouts

32

### Seared Duck Breast

turnip | bacon | spicy greens | shallot | port

25

### Farm & Table Steak

6 oz local beef | smoked marrow

potato | field greens | green chile

MP

### Pan-seared & Croquette Chicken Duo

polenta | rosemary | arugula | carrot | onion

25

### Vegetable Harvest

potato | black bean | white bean | onion

red & green chile | turnips | sprouts

18

### Catch of the Day

chef's ever-changing creation!

MP

### House-made Pasta

chef's daily creation

24

*Our food is made with thought, love and care.*

*Substitutions are respectfully discouraged.*

*\*eating raw or undercooked meat & seafood can be risky*