

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
apple | 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, sunchokes, spinach, mustard greens and salad mix - as well as winter squash that Farmer Ric harvested in the fall.

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