

## 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

## 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 deep of winter now, and reaching deep into our reserves to keep our food as local as possible during these sparse months. We still have enough frozen green chile from Lemitar to make it through the winter; we're also relying heavily on grains, proteins and potatoes and winter greens from our wonderful year-round farms.

Out at Sol Harvest, Farmer Ric has packed his hoop-house full of chard, kale, mustard greens, and more to make it through until the spring! Ric is still harvesting his sauté greens and salad greens for us at the restaurant. We're also still drawing on a huge supply of winter squash that Farmer Ric harvested and stored for us in the fall.

In addition, we've got fresh spinach and fennel from Red Tractor Farm; arugula and kale from ARCA; sweet potatoes from Chispas Farm; and russet potatoes from Farmington, NM.

We're still butchering our own farm-raised beef, which Chef Sinclair incorporates into the menu using whole-animal utilization! We also have lamb from Roswell, NM; 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!

**Executive Chef:** Sean Sinclair

## 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

### Arugula Salad

roasted beet | goat cheese | pecan  
honey | mustard  
12

### Pork Belly

sunchoke | pickled apple  
11

### Cheese Trio

14

### Mushroom & Kale Empanadas

roasted green chile | tucumcari cheddar  
8

### Farm Fries

russet potatoes | house dipping sauce  
6

## Entrees

### St. Louis Ribs

potato | red chile | brioche | pickles  
31

### Pan-Seared Duck

arugula | forest mushroom | carrot  
grapefruit | radish | lemon | olive oil  
22

### Catch of the Day

Chef's daily creation  
MP

### Farm & Table Steak

6 oz beef  
potato | turnip | black garlic | truffle  
MP  
*add bleu cheese \$4*  
*add foie gras butter \$5*

### Roasted Poussin

fingerling potato | celery root | leek | ash  
22

### Arancini & Winter Vegetable

salsify | potato | romanesco  
cauliflower | truffle | butter  
18

### Lasagna

roasted squash | sweet potato | mascarpone  
field greens | arugula | bechamel  
mozzarella | tomato  
24

*Our food is made with thought, love and care.  
Substitutions are respectfully discouraged.*