

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 Ginger Ale	
Bottled Mexican Coke	2.50

Hot Beverages

Coffee

Aroma organic regular & decaf	2.50
Espresso	3/5
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 finally here! We are starting to see the first crops from this exciting and abundant season.

Right now, out at Sol Harvest, Farmer Ric has hundreds and hundreds of pounds of potatoes to harvest for the restaurant! He is also bringing us chard, lettuce, onions, leeks, garlic, and turnips. And, before we know it, peppers, eggplants, string beans and more summer crops will be ready to be harvested!

We've also got cauliflower coming to us from Silver Leaf Farms in Corrales, radishes from Agri-Cultura, and baby carrots from Vida Verde Farm! Plus, we still have heirloom tomatoes from Jemez Valley Live and mushrooms from Adobe Greenery.

We're still butchering our own farm-raised beef, which we incorporate into the menu using whole-animal utilization. We also have 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: Carrie Eagle



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 | greens
charred onion vinaigrette | pecan
half 5 | full 9

Pigs' Ears & Peaches

farm greens | tucumcari feta
cucumber | avocado

12

Seasonal Flatbread

12

Pork Belly

caramel | miso | apple | cilantro

12

Cheese Trio

15

Mushroom & Kale Empanadas

green chile | cheddar

8

Farm Fries

russet potatoes | house dipping sauce

6

Entrees

Farm & Table Steak*

14 oz.

potato | horseradish root | carrot
black garlic | beet | baby leek

42

add bleu cheese \$4

Bone-in Pork Chop

cabbage | parsnip | potato
cauliflower | apricot | jalapeño | cheddar

30

Duck Breast

polenta | asiago | kale
cherry | green chile | carrot

28

Pan-Seared Ruby Red Trout

farm greens | radish | poblano crema
lemon | sprouts | pepitas

26

Chicken Roulade

swiss chard | potato | citrus | sage
peas | radish | onion

24

Summer Vegetables

applewood-smoked tofu | polenta
oyster mushroom | fennel marinara
summer squash | eggplant

18

Caprese Pappardelle

tomato | basil | garlic
onion | mozzarella

24