

Small Plates

Soup of the Day

6

Sol Harvest Greens

spinach | arugula | toasted pecan
tucumcari feta | citrus supremes
champagne vinaigrette

8

Farmers' Salad

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

Fourth Street Wedge

head lettuce | creamy bleu cheese
shallot | tomato | carrot
brioche crouton | bacon

9

Rustic Quinoa Salad

roasted vegetables | greens
goat cheese | tahini | miso
half 8 | full 12

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Artisan Cheese Trio

15

Seasonal Flatbread

12

Garlic-Ginger Pork Belly

tarragon | anise | cabbage | jalapenos

13

Farm Fries

russet potatoes | housemade aioli

6

Entrees

Spring Vegetables

tamari tofu | oyster mushroom
summer squash | cherry tomato
greens | carrot | garlic miso

18

Harissa-Glazed Chicken Breast

orange | orzo | kalamata olives
roasted pepper | basil

24

Fettuccine Alfredo

cream | chives | lemon | garlic
oyster mushroom | farm greens

24

Pan-Seared Rainbow Trout

chard | radish | poblano crema
lemon | sprouts | pepitas

26

Bone-in Pork Chop

cabbage | cavatappi | gouda
sun-dried tomato | pickled green peach
smoked jalapeno

28

Country Fried Quail

kyzer sausage gravy | russets
rainbow carrots | peas

26

New Mexico Filet of Beef

6oz.

potato | seasonal vegetables
truffle butter | mushroom bordelaise

34

Farm & Table Ribeye

14 oz.

potato | summer squash | beet
black garlic | veal glace

42

add bleu cheese compound butter 4

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	3.50
Espresso Americano	4.00
Latte Cappuccino Mocha	5.00

Hot Tea

New Mexico Tea Co.

Peppermint 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.

It's now July, and the deeper we go into summer, the more and more amazing local produce we see making its way to the restaurant!

From our resident farm Sol Harvest we are receiving leeks, onions, radishes, rainbow chard, salad greens, and more! Thanks, Farmer Ric!

And from around town we are getting beets, carrots and arugula from Chispas Farms; tomatoes, squash, zucchini and cucumbers from Silver Leaf Farms; carrots, baby beets, and turnips from Vida Verde; and fresh garlic and garlic scapes from small farms all over the city!

We're still butchering our own farm-raised beef, which we incorporate 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, oyster mushrooms from Love of Mushrooms in Albuquerque, and honey from across New Mexico. Enjoy!

Executive Chef: Carrie Eagle

Dinner



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley