

## 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.*

Spring is has arrived in full force, and summer will be quick on its heels! Out at Sol Harvest, Farmer Ric is already transplanting summer crops like peppers, squash and tomatoes!

Right now, Ric is harvesting plenty of greens, root vegetables like turnips, beets, radishes and carrots, spring onions and snap peas for the restaurant.

We're getting the first wave of summer squash from Silverleaf Farms in Corrales! We've also got heirloom tomatoes from Jemez Valley Live, mushrooms from Adobe Greenery, spinach and arugula from Agricultura Network, and turnips and romaine lettuce from Vida Verde Farm.

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!



**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

### Seasonal Flatbread

12

### Pork Belly

caramel | miso | apple | cilantro

11

### Cheese Trio

14

### Mushroom & Kale Empanadas

green chile | cheddar

8

### Farm Fries

russet potatoes | house dipping sauce

6

## Entrees

### Farm & Table Steak\*

14 oz.

potato | mustard greens | carrot  
black garlic | beet

42

*add bleu cheese \$4 / foie gras butter \$5*

### Bone-in Pork Chop

cabbage | parsnip  
cauliflower | apricot

30

### Duck Confit

polenta | asiago  
green chile | farm greens

24

### Pan-Seared Ruby Red Trout

beet greens | purple daikon  
lemon | micro greens

26

### Chicken Roulade

swiss chard | potato | citrus  
sage | roasted vegetables | onion

22

### Spring Vegetables

a seasonal selection

18

### Rabbit Pappardelle

oyster mushroom | tomato | thyme

26

*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*