

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

Dinner

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 this spring...

Spring is now upon us! Farmer Ric has 8,000 seedlings in the ground! Our greenhouse is still keeping leafy crops protected from wind and the occasional cold spell. (Remember when it snowed last year in April?!)

Here at Sol Harvest we now have spinach, kale, rainbow chard, corn mache, arugula, mustard greens, wild rocket, herbs & edible flowers, and carrots. From Agricultura we have spinach, salad greens, and turnips, asparagus, and radishes. ARCA—herbs & sauté greens, and asparagus. From up north we have potatoes, carrots & baby beets. From Deming we have hot-house tomatoes. We also have sunflower, daikon, and pea sprouts from Sungreen Farms in Santa Fe.

As usual we have grass-fed beef from Four Daughters Ranch; lamb from Talus Wind Ranch, pork from Kyzer in Belen; ground corn (polenta & atolé) from Santa Ana Pueblo; green & red chile from Lemitar; eggs from St. Francis Farm; cheese from Tucumcari & Estancia (Old Windmill); Heidi's Organic Raspberry Jam from Corrales; pecans from Mesilla; and honey from all over New Mexico. Featuring brunch bread from Sage Bakehouse. And our house-made baguette is made with flour from Sangre de Cristo.

See the community link on our website for more information about partnering farms.



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley

Small Plates

Soup of the day

7 bowl / 5 cup

Baby Root & Dirt

mushroom | forbidden rice
roasted garlic vinaigrette | greens glass

8

Strawberry Salad

lolla rossa | crispy faro berries
humboldt fog

10

Rustic Quinoa Salad

roasted root vegetables | mixed greens
panko-encrusted goat cheese | 12-year aged balsamic

12

Spring Herb Salad

mizuna | farm egg | blossoms
white balsamic mustard vinaigrette

9

Farmers' Salad

spring vegetables | sweet lettuce | pecan vinaigrette

9 full / 6 half

add grilled chicken 4 | add steak or halibut cheek 6

Mussels

tucumcari feta | green chile | carrots | red onion

14

Cheese Trio

14

Roasted Local Pork Belly

bleu cheese | raspberry | red onion | slaw

11

Mushroom & Kale Empanadas

roasted green chile | tucumcari sharp cheddar

8

Farm Fries

mixed local potatoes | smoked paprika aioli

6

Entrees

Rack of Lamb*

spring peas | quinoa parsley falafel
tomato | yogurt | olives | cumin

36

Halibut Cheeks

carrots | radish
saffron | mustard seed

28

Cocoa Dusted Duck Breast*

potato pavé | spinach | arugula
red chile gastrique | pistachios

25

Beef Tenderloin *

6 oz local beef | shoestring potatoes | onions
red chile hollandaise | field greens

31

Beluga Lentils

crispy onions | mizuna | baby beets

16

Chicken Ballotine

mushroom | herbs | spinach | quinoa | pecans

23

House-made Noodle

chef's daily creation

mp

Our food is made with thought, love and care.

Substitutions are respectfully discouraged.

**eating raw or undercooked meat & seafood can be risky*