

## 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
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.*

It's almost springtime! Farmer Ric and his crew are hard at work getting ready for the warm weather around the corner! Seedlings are going into the ground, onions and potatoes are being planted for summer, and springtime crops like green garlic, snap peas, and asparagus will be on our plates before we know it!

At the restaurant, we've got radishes, turnips, fennel, spinach, arugula, kale, chard, mustard greens, sorrel, leeks, sunchokes, and fresh herbs all from Sol Harvest Farm!

We've got pinto beans from Akin Farm in Estancia, russet potatoes from Farmington, and beautiful, fresh farm eggs from small farmers all over the city.

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!

## 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

### Spinach Salad

sunchoke | sweet potato | polenta  
lemon | yogurt | mascarpone  
goat cheese | marjoram  
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

### Farm & Table Braised Beef

chipotle | vanilla | turnip  
white bean | mushroom  
31

### Duck Confit

cocoa butter | polenta | asiago  
green chile | turnip | farm greens  
24

### Catch of the Day\*

MP

### Farm & Table Steak\*

12 oz.  
potato | mustard greens | carrot  
black garlic | turnip | horseradish  
42  
*add bleu cheese \$4 / foie gras butter \$5*

### Chicken Duo

fingerling potato | sweet potato | kale  
green chile | mustard seed | mizuna  
22

### Arancini & Winter Vegetable

salsify | potato | romanesco  
cauliflower | truffle | butter  
18

### Ravioli

spinach | chard | ricotta | mascarpone  
sunchoke | farm greens | pecan  
24

*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*