

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

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 | sweet lettuce
house 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

Lamb Rack

risotto | mushroom | tomato
fennel | onion | black garlic

half 28 | full 38

Duck Confit

polenta | asiago
green chile | farm greens

24

Catch of the Day*

MP

Chicken Roulade

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

22

Spring Vegetables

a seasonal selection

16

House-made Pasta

chef's daily creation

MP

*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*