

Small Plates

Farm Fries

russet potatoes | house dipping sauce
6

Seasonal Flatbread

12

Garlic-Ginger Pork Belly

cilantro | anise | jicama | hot peppers
13

Artisan Cheese Trio

15

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 | aged balsamic
half 8 | full 12

Entrees

Spring Vegetables

fingerling potato | oyster mushroom
carrot | sprouts | cabbage | cauliflower
sol harvest greens | basil oil
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 | sunchoke | russet potato
cheddar | chipotle bbq | parsnip
baby spinach | bleu cheese
28

Duck Breast

polenta | asiago | green chile
tart cherry | kale | carrot
30

New Mexico Filet of Beef

6oz.
roasted fingerling | seasonal vegetable
truffle butter | mushroom bordelaise
34

Farm & Table Ribeye

14 oz.
potato | asparagus | beet
black garlic
42

add bleu cheese compound butter 4

*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*

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.

English Breakfast 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.

Spring is in high gear now, and we're seeing all of our favorites of the season in the restaurant! New from Sol Harvest Farm this month is green garlic! We're also still getting kale, chard, salad mix, micro-greens and herbs from Farmer Ric.

Speaking of herbs: all of the herbs that we use in house are local: tarragon, parsley, cilantro, chive, and marjoram, with basil on the way! We're also getting butterhead lettuce, red leaf lettuce, and heirloom tomatoes from Silver Leaf Farms. From Chispas we're getting spring garlic, shallots and an heirloom Italian leaf broccoli called spigarello! We're getting tri-color baby carrots, easter egg radishes, and turnips from Agri-Cultura; asparagus from Van Riper Farm; bok choy, mizuna, mustard greens and pea shoots from Vida Verde... and even more!

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