

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	5.00

Soft Drinks

Root Beer Ginger Ale Cherry Vanilla Creme	
Bottled Mexican Coke	2.50

Hot Beverages

Coffee

Aroma Organic Regular & Decaf	3.00
Espresso	3.50 5.50
Latte, Cappuccino, Mocha	4.50

Hot Tea

New Mexico Tea Co.	
Earl Grey Peach Apricot Black	
Jasmine Pearls Hibiscus-Mint	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.

Fall is upon us, and the harvest season will be ending soon—but until then we still have lots of beautiful late-season produce coming to us from nearby farms!

At Sol Harvest, the sunchokes Farmer Ric planted in spring are finally ready to be harvested! Ric is also bringing us winter squash, leeks, root vegetables, and winter greens, as well as the last of the summer crops: peppers, eggplants, summer squash and okra.

From around town we're getting romaine, frisée and sweet potatoes from Vida Verde; end-of-season green tomatoes from Red Tractor; winter squash from Chispas Farms and Sterling Gardens; and greens, beets, cauliflower and cabbage from Silver Leaf Farms. Thank you to all our local farms for such an abundant and delicious season!

We're still butchering our own farm-raised beef, which we incorporate into the menu utilizing the whole animal. 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!

Executive Chef: Carrie Eagle

Dinner



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley

Small Plates

Soup of the day

5 cup | 6 bowl

Rustic Quinoa Salad

roasted vegetables | greens
goat cheese | aged balsamic

12

Farmers' Salad

field vegetables | greens
charred onion vinaigrette | tomato
half 6 | full 9

Poached Egg Frisée

arugula | smokehouse bacon | brioche
apple | champagne vinaigrette

12

Red Romaine & Butter Lettuce

creamy bleu cheese | shallot | baby carrot
jemez heirloom tomato | rosemary crouton

8

Seasonal Flatbread

12

Garlic-Ginger Pork Belly

rock candy | anise | jicama | hot peppers

13

Cheese Trio

15

Fried Brussels Sprouts

tucumcari gouda | bosque lager

13

Farm Fries

russet potatoes | house dipping sauce

6

Entrees

Farm & Table Steak*

14 oz.

potato | winter greens
carrot | black garlic | beet

42

add bleu cheese compound butter \$4

Duck Breast

polenta | asiago | kale
black currant | green chile | carrot

30

Bone-in Pork Chop

cabbage | parsnip | cauliflower
chipotle | apple

28

Pan-Seared Ruby Red Trout

farm greens | radish | poblano crema
lemon | sprouts | pepitas

26

Lacquered Chicken

couscous | parsley | tomato | pepper
garlic | chives | yogurt | butternut squash

24

Autumn Vegetables

arborio rice | oyster mushroom | baby leek
sprouts | squash | pepper | winter greens | basil oil

18

Eggplant Parmesan

marinara | basil | garlic | fennel
onion | mozzarella | linguine

23

Ravioli Bolognese

farm & table beef | pork | carrot | onion
Brussels Sprouts | mushroom | tomato | Romano

25

*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*