

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

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.

Summer is winding down, and as we move into fall we experience the most bountiful season of the year! Every day on our farm and around New Mexico, new items are being harvested!

Out at Sol Harvest, resident farmer Ric Murphy is bringing us squash blossoms, leeks, greens, sweet peppers, and even some okra. You are welcome to take a walk on the farm to see what's growing!

From all around the state we're getting peppers, peppers and more peppers: bell, shishito, padron and more! We've got fresh corn from Schwebach Farm, and from ARCA we have blackberries and tomatoes. From Vida Verde here in the North Valley—grape leaves, more tomatoes and herbs.

And from Ancient Waters in Ojo Caliente we've got melons, squash, tomatoes and salad greens.

We're still butchering our own farm-raised beef, which Chef Sinclair incorporates into the menu using whole-animal utilization! We also have lamb from Roswell, NM; 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: Sean Sinclair

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

Kale Salad

carrot | pecan | honey | mustard
red onion | bacon

12

Braised Duck Tamales

apple | green chile | pomegranate
sage | butter | masa

16

Pork Belly

sultana | onion

11

Cheese Trio

14

Mushroom & Kale Empanadas

roasted green chile | sharp cheddar

8

Farm Fries

russet potatoes | house dipping sauce

6

Entrees

"Peking" Pig

coffee | farm greens | potato | cheddar | red chile

31

Lamb Stew

potato | onion | carrot | turnip
rutabaga | rosemary | thyme

22

Barbecue Chicken

maple | molasses | sweet potato
onion | apple

25

Catch of the Day

Chef's daily creation

MP

Farm & Table Steak*

6 oz beef

acorn squash | beets | blue corn
field greens | cayenne butter

MP

add bleu cheese \$4

Autumn Vegetable Harvest

pumpkin | squash | quinoa | arugula
raisin | onion | balsamic

18

Acorn Squash Ravioli

red chile | port | goat cheese

kale | cherry

24

Our food is made with thought, love and care.

Substitutions are respectfully discouraged.

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