

## 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

## 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.*

We've reached the most abundant season of the year! Sol Harvest Farm, and farms all over New Mexico, are overflowing with summer's bounty!

Out at Sol Harvest, Farmer Ric has summer squash, peppers, eggplant, chard, onions, peaches, figs, tomatoes, cucumbers, herbs and more! Wow!

We're also getting heirloom tomatoes from Jemez Valley Live and Chispas Farms; cucumbers and peppers from Sterling Gardens; eggplant from Vida Verde Farm; and squash, kale, and more tomatoes from Silver Leaf Farms.

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!

**Executive Chef:** Carrie Eagle



**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 8

### Crispy Quail Salad

arugula | pomegranate | pepitas  
tucumcari feta | bacon vinaigrette  
13

### Seasonal Flatbread

12

### Pork Belly

caramel | miso | apple | cilantro  
12

### Cheese Trio

15

### Mushroom & Kale Empanadas

green chile | cheddar  
8

### Farm Fries

russet potatoes | house dipping sauce  
6

## Entrees

### Farm & Table Steak\*

14 oz.  
potato | green bean  
black garlic | beet  
42  
*add bleu cheese compound butter \$4*

### Bone-in Pork Chop

cabbage | parsnip | potato  
cauliflower | peach | jalapeño | cheddar  
30

### Duck Breast

polenta | asiago | kale  
cherry | green chile | carrot  
28

### Pan-Seared Ruby Red Trout

farm greens | radish | poblano crema  
lemon | sprouts | pepitas  
26

### Lacquered Chicken

cucumber | yogurt | mint  
zucchini | red tropea onion | arugula  
whole grain mustard | couscous  
24

### Summer Vegetables

polenta | oyster mushroom  
eggplant | tomato | seasonal peppers  
18

### Eggplant Parmesan

marinara | basil | garlic | fennel  
onion | mozzarella | fettuccine  
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*