

Salads

Soup of the Day

6

Farmers' Salad

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

Butter Leaf Salad

blackberry | cotija | toasted almond
hibiscus vinaigrette
9

Caprese Salad

hand-pulled mozzarella | local tomato
basil | aged balsamic | maldon sea salt
10

Rustic Quinoa Salad

roasted vegetables | greens
goat cheese | tahini | miso
half 8 | full 12

Small Plates

Artisan Cheese Trio

toasted nuts | local fruit
seeded crostini
15

Seasonal Flatbread

12

Garlic-Ginger Pork Belly

cilantro | anise | jalapeño | micro greens
13

Farm Fries

russet potatoes | housemade aioli
6

Entrees

Autumn Vegetables

roasted green chile | shishito peppers
heirloom tomato | estancia polenta
tucumcari cheddar | piñon basil pesto
18

Braised Chicken Thigh

harissa | tzatziki | eggplant
zucchini | onion | tomato
spanish olive cous cous
24

Eggplant Parmesan

fresh fettuccini | house marinara | mozzarella
bread crumb | mozzarella | garden greens
basil
24

Pan-Seared Rainbow Trout

chard | radish | poblano crema
lemon | sprouts | pepitas
26

Bone-in Pork Chop

roasted green chile polenta cake | green beans
chipotle peach barbecue
28

New Mexico Filet of Beef

6oz.
potato | seasonal vegetables
truffle butter | mushroom bordelaise
34

Farm & Table Ribeye

14 oz.
potato | summer squash | beet
black garlic | veal glace
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*