



Farm Table Menu

<https://menuweb.menu>

8900 4th Street Northwest, Los Ranchos De Albuquerque, 87114, United States Of America
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The place from Los Ranchos De Albuquerque offers **131** different **dishes and drinks** on [the menu](https://menuweb.menu) for an average price of \$22.0. Come enjoy a unique dining experience in Albuquerque's beautiful North Valley at our restaurant. Our seasonal dishes are made from scratch with fresh ingredients sourced locally, including from our own on-site farm, Sol Harvest. Our menu features delectable dishes inspired by New Mexico's growing season, catering to both omnivores and vegetarians. We offer a variety of entrees and small plates, along with a selection of craft beer and a diverse wine list. Dine indoors during the fall and winter or relax on our outdoor patio during the spring and summer, overlooking our lush ten-acre farm. After your meal, explore the farm or check out our sister business, La Parada, for unique treasures from around the world. We look forward to seeing you soon!.

Farm Table Menu



Desserts

CHOCOLATE CAKE

Non Alcoholic Drinks

WATER

Alcoholic Drinks

SANGRIA

Pizza

GRILLED ARTICHOKE HEARTS \$12.0

Vegetarian

CAULIFLOWER

Gnocchi

GNOCCHI

Snacks

FRIED MUSHROOMS

Sandwiches

BLT

Breakfast

SCRAMBLED EGGS

Pork

PORK BELLY

Starters & Salads

FRENCH FRIES

Chicken

FRIED CHICKEN

Vegetarian Dishes

CARROT CAKE

Appetizer

ARTISANAL CHEESE PLATE \$15.0

Beef Dishes

FILET MIGNON

Starters

SEASONAL VEGETABLE PLATE \$24.0

From The Grill

RIBS

Indian

CHICKEN CURRY

Entrée

FARMER'S SALAD

Main Course

VENISON LOIN \$36.0

Homemade Sauces

CHIMICHURRI

South American Beef

NEW YORK STRIP

Farm Table Menu



Fresh Juices

CARROT JUICE

Main

HOUSE GRANOLA \$9.0

American Food

EGGS BENEDICT

Schwarze Tees

EARL GREY

Ribs

PRIME RIB

Dinner Combos

GREEN OR RED CHILE \$2.0

Egg Dishes

OMELETTE

Featured Items

FARM EGG \$3.0

Popular Items

FARM SCRAMBLE \$12.0

The Classics

ENCHILADAS EGGS \$13.0

Cordials

DOLIN DRY VERMOUTH \$8.0

Seafood Entrees

TROUT \$26.0

Atoles

ATOLE \$7.0

Hot Teas

HIBISCUS MINT

Herbal

LAVENDER LEMONGRASS

Breakfast Favorites

BREAKFAST TACOS \$13.0

After Dinner Libations

DOMAINE DU MAS BLANC
BANYULS \$13.0

Liqueurs & Aperitifs

LILLET ROSÉ \$9.0

Desert Wines

EVOLUCIO LATE HARVEST TOKAJ \$10.0

Port, Sherry & Madeira

BROADBENT 5 YEAR MADEIRA \$8.5

Beer - Belgian / Dark Beer

ORVAL TRAPPIST ALE BELGIUM \$11.0

Port & Dessert Wines

KOPKE 10YR TAWNY PORT \$10.0

Farm Table Menu



Vino dulce

SUSANA BALBO LATE HARVEST
TORRONTES \$10.5

Condiments And Sauces

HUMMUS

Fresh Brewed

HIGH MOUNTAIN GREEN

Mexican-American Food

EMPANADAS

Tasty Tidbits

FARM FRIES \$6.0

Gourmet Delights

VEAL CHEEKS \$36.0

Pastries & Pancakes

PASTRIES

Empanadas With Meat

EMPANADA \$12.0

Pasta

PASTA BOLOGNESE

RAVIOLI

Steaks

NEW YORK STRIPLOIN \$41.0

RIBEYE STEAK

Mexican Dishes

TACOS

ENCHILADAS

Sparkling

'13 SURIOL CAVA BRUT NATURE
ROSÉ PENEDES, SPAIN \$12.0

GRUET BLANC DE NOIRS NEW
MEXICO \$13.0

Savory

BRUNCH GRAIN BOWL \$15.0

FARM TABLE BURGER \$14.0

Entrées

ARTISAN CHEESE PLATE \$16.0

SOUP DU JOUR

FRIED GREEN TOMATOES

Soups

SOUP OF THE DAY \$7.0

BEET PEAR SALAD \$12.0

MUSHROOM SOUP

Drinks

BEER

DRINKS

GLASS OF WINE

Hot Drinks

ASSAM BLACK

COFFEE

TEA

Farm Table Menu



Small Plates

WILD RICE WINTER SQUASH CAKES	\$12.0
CHERMOULA CARROTS	\$12.0
FARMERS' SALAD	

Rose Flight

'17 VON BUHL SPÄTBURGUNDER TROCKEN PFALZ, GERMANY
'17 EUGÈNE CARREL GAMAY SAVOIE, FRANCE
'17 SHEEHAN WINERY CINSAULT NEW MEXICO

Salads

BLUE CHEESE SALAD
QUINOA SALAD
BEET SALAD
TOMATO SALAD

Coffee

ESPRESSO	\$4.0
CAPPUCCINO	\$5.0
MOCHA	\$5.0
LATTE	\$5.0

Beer On Tap

BOSQUE PALE LAGER NEW MEXICO	\$5.5
LA CUMBRE PYRAMID AMBER NEW MEXICO	\$5.5
BOSQUE DRIFTWOOD STOUT NEW MEXICO	\$5.5
MARBLE BREWERY IPA NEW MEXICO	\$5.5

Restaurant Category

VEGETARIAN
VEGAN
DESSERT
MEXICAN

A La Carte

FARM FRIES WITH AIOLI	\$6.0
CRISPY PORK POLENTA	\$7.0
BRUSSELS SPROUTS WITH HONEY MUSTARD	\$8.0
CHICKPEA FRITTERS WITH OLIVE CARAMEL	\$6.0
TWO EGGS YOUR WAY	\$12.0

Beer In The Bottle

RAMBLING ROUTE CIDER (16OZ) WASHINGTON	\$6.0
WEIHENSTEPHANER ORIGINAL LAGER GERMANY	\$5.0
GAVROCHE FRENCH RED ALE FRANCE	\$8.5
KIUCHI BREWERY REAL GINGER BREW JAPAN	\$9.0
MONK'S CAFÉ FLEMISH SOUR ALE BELGIUM	\$8.0

Side Dishes



GRITS	
BREAKFAST POTATOES OR PINTO BEANS	\$4.0
BACON, SAUSAGE, OR CARNE ADOVADA	\$5.0
HAMBURGER PATTY	\$8.0
SEASONAL VEGGIES OR FRUIT	\$6.0
MASHED POTATOES	

Farm Table Menu



GRILLED VEGETABLES

RICE

Dessert



CHOCOLATE RED
CHILE FLAN \$9.0

PUMPKIN
CHEESECAKE \$10.0

QUINCE TART \$10.0

ICE CREAM SORBET

CARAMEL PUDDING

PANNA COTTA

SORBET

CREME BRULEE

WAFFLE

MUFFINS

TARTUFO

CHEESECAKE

BREAD PUDDING

White

'17 TUE BOEUF 'LE P 'TIT BLANC ' (SAUVIGNON BLANC) LOIRE, FRANCE \$14.0

'17 NORTICO ALVARINHO MINHO, PORTUGAL \$12.0

'16 VIGNOBLES DENIS CHENIN BLANC ANJOU, FRANCE \$14.0

'14 LONGORIA 'CUVÉE DIANA ' CHARDONNAY STA. RITA HILLS, CALIFORNIA \$13.0

'17 PALLADINO ROERO ARNEIS PIEDMONT, ITALY \$14.0

'15 KALTERN 'CAMPANER ' GEWÜRZTRAMINER ALTO ADIGE, ITALY \$15.0

'06 HEXAMER 'M.R. ' RIESLING KABINET NAHE, GERMANY \$55.0

'14 LOIMER 'LENZ ' DRY RIESLING NIEDERÖSTERREICH, AUSTRIA \$50.0

'14 BRETON 'LA DILETTANTE ' CHENIN BLANC VOUVRAY, FRANCE \$65.0

'17 CASA RONDEÑA VIOGNIER COLORADO, UNITED STATES \$40.0

'16 STADT KREMS 'RIED WEINZIERLBERG ' GRÜNER VELTLINER AUSTRIA \$56.0

'16 LUCIEN CROCHET SANCERRE LOIRE VALLEY, FRANCE \$67.0

'15 MICHEL SARRAZIN 'LES GROGNOTS ' GIVRY BURGUNDY, FRANCE \$68.0

'16 VENICA 'JESERA ' PINOT GRIGIO COLLIO, ITALY \$50.0

'16 BERINGER 'PRIVATE RESERVE ' CHARDONNAY NAPA VALLEY \$70.0

These Types Of Dishes Are Being Served



TUNA STEAK

PASTA

SOUP

MEAT

DESSERTS

ICE CREAM

FISH

PORK CHOPS

LAMB

CHICKEN

TOSTADAS

PANINI

SPAGHETTI

Farm Table Menu



BREAD

SALAD

PORK CHOP

APPETIZER

Red

'15 LES HEXAGONALES PINOT NOIR V.D.P. LOIRE, FRANCE \$13.0

'15 FEUDO DI SANTA TRESA CERASUOLO DI VITTORIA CLASSICO (NERO D 'AVOLA) SICILY, ITALY \$12.0

'17 POPULIS 'WABI SABI ' (RED BLEND) MENDOCINO, CALIFORNIA \$13.0

'12 MONTAÑA RIOJA RESERVA (TEMPRANILLO) RIOJA, SPAIN \$14.0

'15 LES CADRANS DE LASSÈGUE (MERLOT) SAINT ÉMILLION, FRANCE \$15.0

'16 BODEGAS LA CARTUJA PRIORAT (GARNACHA) PRIORAT, SPAIN \$14.0

'15 J. DENUZIÈRE CROZES HERMITAGE RHÔNE, FRANCE \$48.0

'09 MASSERIA DEL SIGILLO 'ELLENICO ' TAURASI CAMPANIA, ITALY \$80.0

'14 JORDAN CABERNET SAUVIGNON ALEXANDER VLY, CALIFORNIA \$110.0

'13 ROBERT SINSKEY 'VANDAL VINEYARD ' CABERNET FRANC NAPA VALLEY, CALIFORNIA \$96.0

'15 DOMAINE DE PRION 'LA MADONE ' FLEURIE BURGUNDY, FRANCE \$60.0

'09 MILAGRO ' OLD CHURCH ROAD ' MERLOT NEW MEXICO \$63.0

'16 PECCHENINO 'SIRÌ D 'JERMU ' DOLCETTO DOGLIANI, ITALY \$48.0

'14 PAOLO SCAVINO BAROLO PIEDMONT, ITALY \$91.0

'14 JOSEPH SWAN 'CUVÉE DE TROIS ' PINOT NOIR R.R.V, CALIFORNIA \$70.0

'16 TREFETHEN DOUBLE T RED BLEND NAPA VALLEY, CALIFORNIA \$63.0

'14 COLOMÉ ESTATE MALBEC SALTA, ARGENTINA \$60.0

'14 PASANAU 'LOS TORRENTS ' GRENACHE BLEND PRIORAT, SPAIN \$71.0

Aperitif | Port | Dessert Wine

CAPPELLETTI COCKTAIL \$10.0

TORO ALBALÁ OLOROSO VIEJA SHERRY \$9.0

'12 SUSANA BALBO LATE HARVEST MALBEC \$9.5

WARRES LBV 2002 PORTO \$11.0

KOPKE 1996 COLHEITA PORT \$13.0

PORTO ROCHA EXTRA DRY WHITE PORT \$7.0

'12 SUSANA BALBO LATE HARVEST TORRONTES \$9.5

SANTIAGO CREAM SHERRY \$8.0

MERRYVALE 'ANTIGUA ' MUSCAT \$11.0

COSSART GORDON 5 YEAR SERCIAL MADEIRA \$9.0

PIO CESARE VERMOUTH DI TORINO \$18.0

GIANNI GAGLIARDO BAROLO CHINATO \$16.0

QUINTA DO INFANTADO 'RESERVA ' PORTO \$10.0

NIEPOORT RUBY PORTO \$7.0

NIEPOORT COLHEITA 2004 PORTO \$18.0

Farm Table Menu



GRAHAM'S 30 YEAR TAWNY PORTO \$36.0

MALVIRA 'RENESIUM ' LATE HARVEST ARNEIS \$14.0

TORO ALBALÁ '1988 ' PEDRO XIMÉNEZ \$18.0

Ingredients Used



CHICKEN BREAST \$29.0

AVOCADO \$2.0

BEANS

VEGETABLES

CHOCOLATE

PORK MEAT

DUCK

FRUIT

POTATOES

BUTTER

VEGETABLES

SHRIMP

CHEESE

BEEF

MUSHROOMS

CHILI

SEAFOOD

BACON

PRAWNS

SCALLOPS

TOFU

CARROTS

SPINACH

TOMATO

TOMATOES

Farm Table

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Opening Hours:
Tuesday 17:00-21:00
Wednesday 17:00-21:00
Thursday 17:00-21:00
Friday 17:00-21:00
Saturday 17:00-21:00

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